PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Drimia maritima (L.) Stearn

GENUS *Drimia* **FAMILY** Asparagaceae

COMMON NAMES Sea onion

EDIBLE PARTS AND USES

Edible parts: Stems - drink, Leaves, Roots

The stems are used to make alcoholic drinks.
Caution: The plant has poisons.
The roots (Bulbs) are eaten cooked as a vegetable.

DESCRIPTION

A herb. It has a bulb.

HABITAT

It is a Mediterranean climate plant. It grows in dry soils. It can grow in arid places.

NOTES

Also put in the family Hyacinthaceae.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

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Royal Botanic Gardens, Kew (1999). Survey of Economic Plants for Arid and Semi-Arid Lands (SEPASAL) database. Published on the Internet; http://www.rbgkew.org.uk/ceb/sepasal/internet [Accessed 16th April 2011] (As Urginea maritima)

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PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/6100e63f-a6d2-4463-92d5-c7e6c4ae4e23