PLANT FACT SHEET

Edibility uncertain

It has not been confirmed that this plant is safe to eat. Do not eat it on the strength of this fact sheet alone.

Amanita rubescens (Pers. ex Fr.) S. F. Gray

GENUS *Amanita* **FAMILY** Amanitaceae

COMMON NAMES Blusher

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

CAUTION It is poisonous raw but excellent when properly cooked. It must be cooked well, not simply steamed or cooked quickly.

DESCRIPTION

A mushroom. The cap is 5-15 cm across. The stem is 6-14 cm high.

HABITAT

It is a temperate and tropical plant.

NOTES

Be careful not to confuse it with the highly poisonous Amanita pantherina.

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