PLANT FACT SHEET

Salvia hierosolymitana Boiss.

GENUS *Salvia* **FAMILY** Lamiaceae

COMMON NAMES Jerusalem sage

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are cooked as a vegetable with rice and meat. They are chopped and added to soups and stews or as a pot herb.

DESCRIPTION

A herb. It has dark pink or reddish flowers.

HABITAT

It is a Mediterranean climate plant.

REFERENCES

Ali-Shtayeh, M. S., et al, 2008, Traditional knowledge of wild edible plants used in Palestine (Northern West Bank): A comparative study. J Ethnobiol Ethnomed. 4: 13

Ereifej, K. I., et al, 2015, Chemical Composition, Phenolics, Anthocyanins Concentration and Antioxidant Activity of Ten Wild Edible Plants. Food and Nutrition Sciences, 6, 581-590.

Hinnawi, N. S. A., 2010, An ethnobotanical study of wild edible plants in the Northern West Bank "Palestine". An-Najah National University. p 93

Oran, S. A. S., 2015, Selected wild plant species with exotic flowers from Jordan. International Journal of Bioversity and Conservation. Vol. 7(5), pp 308-320

Rivera, D. et al, 2006, Gathered Mediterranean Food Plants - Ethnobotanical Investigations and Historical Development, in Heinrich M, Müller WE, Galli C (eds): Local Mediterranean Food Plants and Nutraceuticals. Forum Nutr. Basel, Karger, 2006, vol 59, pp 18–74 (As hyerosolimitana)

Tukan, S. K., et al, 1998, The use of wild edible plants in the Jordanian diet. International Journal of Food Sciences and Nutrition. 49:225-235

PROVIDED BY **Food Plants International**

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

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/78b9e0f5-5fd1-4bf7-a27d-afceca0d6088