PLANT FACT SHEET

Alliaria petiolata (M. Bieb.) Cavara and Grande

GENUS *Alliaria* **FAMILY** Brassicaceae

COMMON NAMES Hedge Garlic, Garlic Mustard, Jack-by-the-hedge

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds, Pods, Spice, Vegetable, Flowers, Roots

The young leaves are eaten raw or cooked. It tastes like mustard seed. It is finely chopped and used in salads. They can be mixed with mint leaves and made into a sauce with lamb dishes.
The flowers and young seeds pods are eaten raw as a flavouring.

DESCRIPTION

A cabbage family herb. It is a biennial plant as it takes 2 years to complete its life cycle. It grows 1 m high and 40 cm across. It gives off a strong smell of garlic. The leaves are bright green and the lower leaves are kidney shaped. The upper leaves are oval. The edges are wavy and can have rounded teeth. They are 5-15 cm across. The flowers are small and white. They are 5-10 mm across. They are in clusters at the tips of the stems and at the leaf bases. The fruit are slender pods 5 cm long. They are cylinder shaped and upright. There are many very small seeds.

HABITAT

It is a temperate and Mediterranean plant. It grows naturally in damp shady places on basic soils in Britain. It is resistant to frost but sensitive to drought. It grows best on alkaline soils but can grow in a range of soils.

PRODUCTION

Cultivation

Plants are grown from seed sown where plants are to grow. They can be grown from cuttings.

NOTES

There are 5 Alliaria species. There are 340 genera and 3,350 species in the Brassicaceae

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