PLANT FACT SHEET

Allium suworowii Regel

GENUS *Allium* **FAMILY** Amaryllidaceae

EDIBLE PARTS AND USES

Edible parts: Bulb, Spice, Leaves

The bulbs are soaked in water which is changed every day for 40 days and then they are marinated.
The leaves are used for seasoning.

DESCRIPTION

An onion family herb.

HABITAT

It is a temperate plant.

NOTES

They have also been put in the family Alliaceae.

REFERENCES

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/805ce2d0-57a9-45fc-9558-8c3dbfe71aa0