PLANT FACT SHEET

Zanthoxylum simulans Hance

GENUS *Zanthoxylum* **FAMILY** Rutaceae

COMMON NAMES Szechwan pepper, Sichuan peppercorn

EDIBLE PARTS AND USES

Edible parts: Fruit - spice

The fruit is dried and toasted and used as a condiment either whole or ground to a powder. It is used for making seasoned peanut oil and for stir-fried dishes.

DESCRIPTION

A deciduous tree. It grows 6 m high. It is a broad spreading shape. The bark is grey with cone shaped processes over it. The leaves have leaflets along the stalk. The leaves are 20 cm long and there are about 11 leaflets. They are oval and glossy green. There can be some prickles on the upper surface. The stalk has prickles. The flowers are small and green. They occur in clusters 5 cm across. The fruit are small and round. They are warty and have a strong aroma. They are 5 mm across. They are green and ripen to red. On drying they split open to reveal shiny black seeds.

Probably now Zanthoxylum bungeanum.

HABITAT

It is a temperate plant. It is native to China. It grows in mountain woods and thickets. It suits hardiness zones 5-8.

NOTES

There are about 200 Zanthoxylum species.

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