PLANT FACT SHEET

Agave utahensis Engelm.

GENUS *Agave* **FAMILY** Asparagaceae

COMMON NAMES Desert Agave, Utah Agave, Utah Aloe

EDIBLE PARTS AND USES

Edible parts: Seeds, Bulb, Flower stalks, leaves

The bulb of the root is roasted and eaten. The heart of the plant can be eaten after baking. It is sweet but fibrous.
The seed is ground into flour and used to thicken soups.
The flower stalk can be roasted and used like asparagus.
The roots are eaten cooked.
Sap from the cut flowering stems can be used as a syrup. It is fermented into an alcoholic drink. Caution: Alcohol is a cause of cancer.

DESCRIPTION

A succulent plant. It is usually small and clumping. It grows 4 m tall. It spreads 25-40 cm across. The leaves are grey-green. They are 15-30 cm long. There are teeth along the edge. These are hooked and grey. The flowering stalk is 1.5-2.4 m tall. The flowers are yellow.

HABITAT

It is a temperate to subtropical plant. It grows naturally in south-western North America in the Grand Canyon on dry stony limestone slopes between 1000 - 1500 metres. It suits hardiness zones 7-11.

PRODUCTION

Cultivation

Plants can be grown from seed. Seed should be sown on the surface and germinate in 1-3 months at 20°C. The seedlings should be grown in a sunny position until 20 cm tall. Plants can also be grown from offshoots.

NOTES

There are about 250 Agave species. The Agavaceae are mostly in the tropics and subtropics.

PICTURES



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a5da3917-5254-4366-afbc-05c3d17b3e4a