PLANT FACT SHEET

Laetiporus sulphureus (Bull) Fr.

GENUS *Laetiporus* **FAMILY** Polyporaceae

COMMON NAMES Chicken of the woods, Sulfur polypore, Sulphur shelf

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The fruiting body is edible when still unripe. It has a spicy flavour. The trimmed edges of the young caps are used. They are cut into very thin slices and stewed for 30 minutes or more.
It can be dried.

DESCRIPTION

A mushroom. It is bright sulphur-yellow to orange. The bracket can be 10-40 cm across or larger.

HABITAT

It grows in temperate places. It grows on trees. It grows in moist places.

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