PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Suillus luteus (C. Linnaeus: E.M. Fries) Gray

GENUS *Suillus* **FAMILY** Suillaceae

COMMON NAMES Chilean slippery jack, Slippery Jack

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The fruiting bodies are eaten. The slimy skin is peeled off. It is used in sauces, marinades and gravies. It can be dried or pickled.
They are dried.
Caution: It can be laxative.

DESCRIPTION

A mushroom. It grows 10 cm high.

HABITAT

In Chile it grows from sea level to 2,000 m above sea level. It grows near water. It grows in humid areas. It can grow in shade. It suits hardiness zone 9.

NOTES

Also put in the family Boletaceae.

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