PLANT FACT SHEET

Allium consanguineum Kunth

GENUS *Allium* **FAMILY** Amaryllidaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Bulbs, Vegetable

The leaves are used as a green vegetable.
The dried leaves are used as a condiment.
The bulb is eaten raw or cooked. It is used as a spice.

DESCRIPTION

An onion family plant. The bulbs develop in clusters. There are 3-5 flat leaves. The flowers are golden-yellow.

HABITAT

It grows in the subalpine and alpine zones in NW India. It grows between 2,500-4,000 m altitude.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating!
They have also been put in the family Alliaceae.

REFERENCES

Lim, T. K., 2015, Edible Medicinal and Non Medicinal Plants. Volume 9, Modified Stems, Roots, Bulbs. Springer p 3

Negi, K. S., and Pant, K. C., 1992, Less-Known Wild Species of Allium L. (Amaryllidaceae) from Mountainous Regions of India. Economic Botany, Vol. 46, No. 1, pp. 112-114

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