How & Where To Forage For Wild Onions (Also Known As Wild Garlic)

Categories: Foraging, Homesteading, Wilderness Survival

Wild onions and wild garlic is the same plant. In the spring and summer they look like green onions and in the fall they have little garlic looking bulbs on top of the stem. They taste somewhere in between green onions and garlic, so it is no wonder some folks call them wild garlic and others wild onions. Just to confuse they are also known as the stinking rose too!

The bottom line from Green Deane from Eat The Weeds is - if it looks like an onion and smells like an onion, you can eat it! If it looks like garlic and smells like garlic, you can eat it! All parts of the plant can be eaten, but some are better at different times of the year. For more information on foraging for wild onions, head over to Eat The Weeds below and check out the tutorial.

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(Image from: Purdue University)