

The leaves of sheep sorrel look like the tip of a spear, with distinctive bottom spikes. Try eating it fresh and you will be pleasantly surprised by its tart flavor.



Wood sorrel looks like a traditional Irish shamrock, though it may be a dark, reddish purple instead of green. It tastes the same as sheep sorrel, and is great in a salad, as a late addition to soup, or in pesto.



Creeping along the ground in summertime, purslane bursts in the mouth with a tart, lemony flavor. Beautiful in salads, it is also an excellent addition to gazpacho.



Plantain, which frequently grows at roadsides and in dense, compacted soil, tastes exactly like fresh button mushrooms. Try adding it to a soup, a salad, or an herb pesto.



EAT YOUR WEEDS

2019

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a **Blue Heron Dancing** publication

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Known by many names, wintercress is at its finest in, yep, the wintertime. It has a sharp, pungent taste like radish, wasabi, or its close cousin, watercress.



Reminiscent of tender, young spinach, chickweed is prolific in spring and in fall, though it makes for good eating at all times of the year. Try it fresh in a salad, or add it to a green smoothie.