

# Parsley Root — *Petroselinum crispum* (Mill.) Nym. (Tuberosum group)<sup>1</sup>

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**Parsley root**, or turnip-rooted parsley, forms both edible leaves and an edible root. In shape and appearance, the root most closely resembles a slender parsnip.



Figure 1.

## CULTURE

Like other forms of parsley, root parsley should be seeded during the cool season (fall, winter, or early spring in Florida). Soil preparation, fertilization, and general care, as for other common garden vegetables, should lead to successful production. More information may be found under the entry 'Parsley.'

## USE

The root is white, dry, and celery-like in flavor. It is used as a cooked vegetable like carrot and parsnip. It has a long history of use as a winter vegetable in Holland, Germany, and Poland, as is indicated by such names as Hamburg parsley and Dutch parsley. The leaves, which are broader than those of curly leaf parsley, are of good quality for garnishing dishes and flavoring foods.

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