Thai Lime Tree



Evergreen leaves from this tree are commonly shredded for use as a flavoring in a variety of Southeast Asian food dishes including soups, curries, rice, stir-fry, fish cakes, salads and marinades. Leaves may be harvested from home grown plants or purchased fresh or dried at Asian or specialty groceries.

Citrus hystrix

- <u>Use:</u> Highly sought after, this useful citrus tree is most often used for its aromatic leaves. If creative cooking appeals to your senses then you won't want to be without Lime Leaf in your collection. The popular Tom Yam soup in southeast Asian food would not be the same without Lime Leaf. The leaves add a lemony flavor to foods while the rough skin that covers the fruit is used as a rind in curries. The plant has a spreading to sprawling habit and its shiny leaves are curiously segmented. This is a strong grower that is adaptable to varying cultural environments. Previously called Kaffir Lime.
- **Exposure/Soil:** Full sun/ high light needed for fruiting and flowering. Water regularly, when top 3 in. of soil is dry. Always hungry citrus need a lot of fertilizer. Keep the root systems healthy and active, do not overpot. A period of dryness helps stimulate flowers and fruiting. Mimic Florida's climate- wet summers and dry fall/winters. Fertilize in growing season 1-2 times a month.
- <u>Growth</u>: Even though it can reach 6-25 feet in height, it can easily grow in a container
 if you prefer, and handle any pruning necessary to keep it a preferred shape and size.
- *Hardiness:* Zone 10-12; Must be grown indoors in winter in our area.
- *Foliage*: Evergreen, glossy green foliage.
- Flower: Four to five petalled white flowers are fragrant.
- <u>Fruit</u>: Flowers are followed by rough bumpy green fruits (limes to 2" wide) which have a highly acidic flavor but little juice, so the juice and pulp is infrequently used in cooking. Fruit rinds are sour tasting, but often used for flavoring in a diced-up or grated form.