

# Limequat Tree



Limequats are used in cocktails and fruit salads, and can be candied whole. They can be cooked if the seeds are removed, as they impart a bitter taste, and they can also be made into preserves.

## *Citrus × floridana 'Eustis' (Citrus japonica x Citrus aurantiifolia)*

- **Use:** The Limequat Citrus Tree is bred for the best balance: A natural cross between a Key Lime and a Kumquat. Limequats are small yellow-green fruit about the size of kumquats, which you can snack on without the time-consuming hassle of peeling. It was named after the city of Eustis, Florida. A highly recommended house plant because they love growing in containers indoors. During the warmer months you can place it out on the deck or patio for a decorative ornamental tree. They can also be placed in corners as accent pieces or on tabletops to be the center of attention.
- **Exposure/Soil:** Full sun. These citrus trees require moist, but not wet, soil, and should be watered deeply, but not frequently. The soil pH should be neutral. With regular fertilizing, you can have your first harvest this year. Citrus are heavy feeders.
- **Growth:** Moderate growing 6 to 7 ft. tall, 2-3 ft. wide in containers.
- **Hardiness:** Zone 8-11; Must be grown indoors in winter for reliable fruit production. Limequats are more cold-hardy than limes but less cold-hardy than kumquats.
- **Foliage:** Evergreen, glossy green, fragrant foliage if brought indoors in winter.
- **Flower:** Fragrant 1" white flowers, We love the fragrance of the blossoms!
- **Fruit:** The limequat produces an abundance of fruit even at a young age. The fruit is small, oval, greenish-yellow and contains seeds or pips. It has a sweet-tasting skin and a bitter-sweet pulp with a flavor similar to limes. The fruit can be eaten whole or the juice and rind can be used to flavor drinks and dishes. It has considerable amounts of vitamin C and is highly acidic. Plus, they have the sweet flavors of limes and oranges with a tart aftertaste. Their unique flavor is perfect for cooking with, as well as adding to drinks to give your favorite recipes some extra zest.

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