

# Did You Know?

---



## Makrut Lime *Citrus hystrix*

- *Citrus hystrix*, has a number of common names around the world, including kaffir lime, makrut lime, or Thai lime. It is a citrus fruit native to tropical Southeast Asia and southern China.
- The term kaffir is considered a derogatory term in several parts of the world. Makrut lime or other common names are now preferred.
- The makrut lime is a thorny bush or small tree with unusual “double leaf” shaped leaves, which look like two leaves joined together. The second part is botanically the petiole.
- It is hardy in USDA zones 9-10 and will thrive in potted environments indoors and out. It prefers full sun with moist, well-drained soil.
- The distinctive fruit has a bumpy skin and is around 2 inches in size making it easily distinguishable from a lime. Although, a newer variety developed in Thailand have no wrinkles, making packing and shipping easier.
- Its fruit and leaves are used in Southeast Asian cuisine and the essential oil is used in the perfumery industry. The rind and crushed leaves are most commonly used for their intense citrus fragrance.
- The fruit is quite bitter and strong and is not used for culinary purposes often, though it is candied in Cambodia.
- The rind is used in curry pastes and is infused in rums.
- Makrut leaves are included in dishes to infuse flavor, but are not eaten whole. They may be sliced very thin in dishes as well.
- In some Asian countries, juice from the fruit is added to shampoo and is believed to kill head lice and keep hair from falling out.

It is the policy of The Herb Society of America, Inc. not to advise or recommend herbs for medicinal or health use. This information is intended for educational purposes only and should not be considered as a recommendation or an endorsement of any particular medical or health treatment. Please consult a health care provider before pursuing any herbal treatments.