

Recipes



Makrut Lime *Citrus hystrix*

Tips

- Crush to release the flavor in the leaves in curries, soups and fish dishes.
- Fresh leaves will store up to two weeks in the refrigerator or may be frozen .
- Dried makrut lime leaves are available.
- Use the leaf whole to infuse the flavor into the dish, however it is not intended to be ingested whole.
- Slice very thin if it is intended to be eaten as part of a dish.
- Grate the zest of the rind to use in curry pastes and other Asian dishes.

Lemongrass Lime Leaf Tea

1/4 cup lemon zest (from 6 lemons)
1/4 cup lime zest (from 8 limes)
20 makrut lime leaves
2 stalks lemongrass, roughly chopped
3/4 cup simple syrup, divided
6 cups soda water, divided

Combine citrus zest, lime leaves, lemongrass, and 2 cups water in a small saucepan. Bring to a boil, reduce heat, and simmer for 5 minutes. Strain lemongrass mixture into a jar and chill. Fill a 12 ounce glass with ice cubes. Add 2 tablespoons lemongrass mixture and 1 tablespoon simple syrup. Top with soda water (about 1/2 cup) and stir to combine. Repeat to make 11 more sodas.

Graham Elliot
Bon Appetit, May 2011

Saigon Chicken Salad

Chicken:

- 1 cup chopped fresh cilantro (including stems)
- 5 tablespoons fresh lemon juice
- 1 4-inch-long bottom portion of large lemongrass stalk, finely chopped (about 2 tablespoons)
- 3 large makrut lime leaves, minced (1 generous teaspoon)
- 1/2 cup olive oil
- Coarse kosher salt
- 1 1/4 pounds skinless boneless chicken breast halves (4 to 5)

Dressing:

- 5 tablespoons fish sauce (such as nam pla or nuoc nam)
- 1/4 cup (packed) light palm sugar or golden brown sugar
- 1/4 cup fresh lime juice
- 2 teaspoons minced Thai chiles or serrano chiles with seeds
- 2 large garlic cloves, pressed

Vegetables:

- 3 cups 2-inch pieces trimmed Chinese long beans or green beans (about 10 ounces)
- 8 ounces plum tomatoes, halved lengthwise, seeds and pulp removed, shells cut into long thin strips
- 1 cup coarsely grated peeled daikon (Japanese white radish) or trimmed red radishes
- 1 cup coarsely grated seeded Persian cucumbers (about 3)
- 1 cup very thinly sliced green cabbage
- 1 cup coarsely grated carrot
- 1 cup celery leaves
- 1 cup fresh cilantro leaves
- 3 green onions, thinly sliced on diagonal
- 1/2 cup salted roasted peanuts, split in half

Ingredient info: Lemongrass, fish sauce, palm sugar, and daikon can be found at some supermarkets and at Asian markets. Makrut lime leaves are sold frozen or sometimes fresh at Asian markets. If unavailable, substitute 1 tablespoon fresh lime juice and 1/2 teaspoon grated lime peel for each lime leaf.

Test-kitchen tip: Palm sugar can be very hard, making it difficult to measure. To soften it, microwave the palm sugar (still in the jar) in 10-second intervals at 50 percent power.

For chicken:

Whisk cilantro, lemon juice, lemongrass, and kaffir lime leaves in small bowl to blend. Gradually whisk in oil. Season marinade to taste with coarse salt and freshly ground black pepper. Arrange chicken in single layer in 8 x 8 x 2- inch glass baking dish. Pour marinade over; turn chicken to coat evenly. Cover and chill 3 hours. *DO AHEAD: Can be made 1 day ahead. Keep chilled.*

Heat heavy large skillet over medium-high heat. Add chicken (with some marinade still clinging to surface) to skillet. Sauté until cooked through, 5 to 6 minutes per side.

Turn off heat; let chicken rest in skillet 15 minutes. Transfer chicken to work surface. Cut chicken in half horizontally, then crosswise into thin strips.

For dressing:

Combine fish sauce, palm sugar, lime juice, chiles, and garlic in small bowl. Whisk until sugar dissolves. Season dressing to taste with salt and pepper. *DO AHEAD: Can be made 3 hours ahead. Cover and let stand at room temperature; whisk before using.*

For vegetables:

Cook beans in saucepan of boiling salted water until crisp-tender, about 3 minutes. Drain; cool.

Place beans in large bowl. Add tomatoes, daikon, cucumbers, cabbage, carrot, celery leaves, cilantro leaves, green onions, and most of peanuts. Add chicken and dressing; toss to blend. Season to taste with salt and pepper. Mound salad on large rimmed platter. Sprinkle with remaining peanuts and serve.

Sarah Dickerman
Bon Appetit, January 2011

Makrut Lime Custards

3 ½ cups heavy cream
1 cup sugar
2 makrut lime leaves
½ cup plus 2 Tablespoons fresh lime juice
1 teaspoons finely grated lime zest
¼ teaspoon salt
Sweetened whipped cream, quartered lychees, chopped mint and sea salt for garnish

In a medium saucepan, combine the cream with the sugar and makrut lime and bring to a simmer. Cook over moderately low heat, stirring occasionally, until the cream is slightly reduced, about 15 minutes.

Whisk the lime juice into the hot cream. Strain the cream through a fine sieve set over a measuring cup. Stir in the lime zest and salt. Pour the cream into eight 6-ounce glasses and refrigerate for at least 2 hours, until chilled and set. Top the custards with whipped cream, garnish with lychees, mint and sea salt and serve right away.

Make ahead: The custards can be refrigerated overnight. Garnish just before serving.

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Do you have any recipes using makrut lime to share?

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