LIMES

In the garden:

https://www.lovethegarden.com/plant-finder/fruit/limes

https://www.lovethegarden.com/plant-finder/fruit/limes

Ready to eat:

http://www.melissas.com/Articles.asp?ID=3195

http://www.dishmaps.com/key-lime-pie/5221

FUN FACTS:

• Lime trees are smaller than orange or grapefruit trees.
• Limes increase in weight after they are picked.
• Limes are more fragrant and acidic than lemons.
Limes are high in **Vitamin C** to heal cuts and wounds.
Lime Cilantro Rice

Ingredients:
- 2 cups water
- 1 tablespoon butter
- 1 cup long-grain white rice
- 1 teaspoon lime peel, grated
- 2 tablespoons fresh lime juice
- 1/2 cup cilantro, chopped

Directions:
1. Bring the water to a boil; stir the butter and rice into the water.
2. Cover the pan, reduce heat to low, and simmer until the rice is tender (about 20 minutes).
3. Stir the lime zest, lime juice, and cilantro into the cooked rice just before serving.

Storage tips:
- Choose limes with smooth, shiny skin, and heavy for size.
- Use within 7 days if stored at room temperature.
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