

Eating Around / *Buddha's Hand*



www.ripetoyou.com

A sea creature? No, just a piece of fruit

It looks like some lab experiment gone wrong, with its bunches of gnarled, yellow protrusions. But the curiously named Buddha's Hand is actually one of the world's oldest citrus fruits, with a taste akin to lemon peel. Modern chefs have now discovered it and are using it in a variety of dishes, from sushi to desserts. Some got the idea from specialty distillers, who have taken to flavoring their vodkas with the gangly fruit. At Blais in Atlanta, waiters even bring it to the table for patrons to gawk at.

—*Katy McLaughlin*

| RESTAURANT | ON THE MENU AS | PREPARATION | PRICE |
|--------------------------------|--|---|-------|
| B44 San Francisco | El Caprichito de Limón | Lemon pudding cake served with raspberry sorbet and Buddha's Hand confit, a kind of marmalade. | \$7 |
| Blais Atlanta | Simply Raw Beef, Buddha's Hand, Dried Capers and Micro Basil | Thin slices of raw beef are presented on a platter. Then server brings a whole Buddha's Hand to the table; asks patrons to pass it around, and shaves it over meat. | \$9 |
| Sumile New York City | Sashimi of Japanese Hamachi Touched by the Hand of Buddha | Buddha's Hand is ground, then marinated in oil and citrus juice. The liquid is then dabbed onto a slice of hamachi fish belly. | \$14 |