

Cut into
the skin before
peeling.



SHOPPING TIP

Choose a fruit that feels heavy for its size, a sign it has lots of juice inside.

Try it now... Pomelos

They taste like a combination of mild grapefruit and sweet orange, which makes pomelos a perfect go-to when you want a hit of citrus, says Wesley True, the executive chef at the Optimist in Atlanta. The fragrant vitamin C-packed fruit (it will make your kitchen smell *amazing*) is delicious in Asian dishes and with sautéed greens as a perfect counterpoint to their bitterness. Try pomelos in True's Thai vinaigrette or in one of the other excellent chef-inspired recipes here.

→ **Blend one into a dressing.**

"To a food processor, add a small knob of ginger (about the size of a garlic clove) and a cup of diced peeled apple; pulse several times. Add two tablespoons each of lime juice and fish sauce and a quarter cup of pomelo juice, and pulse a few more times. With the machine running, gradually stream in a quarter cup of olive oil, and blend until smooth.

Season with salt and pepper. Add the pomelo segments to any salad, and drizzle with the dressing. Or you can add seafood or meat to make it meal-worthy."

—Wesley True

→ **Serve it as a topping for fish.**

"Peel and segment a pomelo, squeeze all the juice from the 'skeleton' that's left, and set the segments and juice aside. Trim and thinly slice a bulb of fennel, and toss the pieces with two tablespoons of olive oil, three tablespoons of chopped fennel fronds, the pomelo segments, and a pinch of salt. Drizzle the pomelo juice over cooked fish like trout, cod, or halibut; top with the pomelo-fennel mixture; and garnish with chopped toasted almonds."

—Jeremy Fox,
executive chef at Rustic Canyon
in Santa Monica, California

→ **Make a sweet-and-spicy salsa.**

"Peel and dice two pomelos and two avocados. Stem eight sprigs of tarragon, and remove the seeds from two Fresno chiles. Mince the chiles. Thinly slice three scallions and four radishes. Add all the ingredients to a bowl, squeeze in the juice of half a lemon, season with a half teaspoon of salt, and mix it all together. Serve this fruity salsa over pork or as a dip for chips."

—Daniel Holzman,
chef and coowner of the
Meatball Shop in New York City