Tomatillos

Today on Gardening in a Minute: tomatillos.

Tomatillos are familiar to many people around the world, and are close relatives of tomatoes and peppers, but many gardeners have never grown them at home.

Native to Central America, tomatillos are used in stews, molés, and salsas. Firmer and smaller than tomatoes, they have a sweet-sour taste.

You can grow your tomatillos just like tomatoes. The plants are bushy, spread to four feet tall and wide, and need support to stay upright. These annuals flower and bear fruit until killed by frost.

On the plant, tomatillos are enclosed in thin, papery husks and resemble Chinese lanterns. At maturity, the fruits turn lime green, yellow, or purple, and the husks dry out and turn brown. Many different selections are available, so try several to find your favorite tomatillo!

For more about tomatillos and many other gardening topics, contact your county extension office or visit Gardening in a Minute dot com.

Gardening in a Minute is a production of the University of Florida’s Center for Landscape Conservation and Ecology, IFAS Extension, and WUFT-FM.