

# Tomatillos

Tomatillos – related to tomatoes – range from sour to sweet, depending on ripeness. They can be eaten raw or cooked:

- Remove husks and rinse the sticky skins
- Blend with garlic and lime juice for *salsa verde*; boil for about 5 minutes to mellow the flavor; or roast on the grill or under the broiler for a smoky flavor.
- Add (cooked or raw) to chicken tortilla soup, slow-cooked pork tenderloin, or chili.
- Store (in husks if possible) on the counter or in the fridge, and will last several weeks. Do NOT store in airtight container.



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