Tomatillos

We also grow tomatillos ("little tomato" in Spanish). This relative of the tomato is a small green fruit with a lantern-like husk on the outside. When the fruit gets plump & the husk is papery dry, the tomatillo is ripe & ready to pick. Tomatillos' citrusy-sweet flavor makes them the key ingredient in salsa & many other Mexican / Hispanic recipes & relishes. Grilled or roasted, they're a delicious garnish for fish or chicken. Tomatillos typically start to ripen sometime in August & continue well into September.

(above, l to r: tomatillos on the vine, producing abundantly; plump tomatillos filling up their "lantern" husks; picked ripe tomatillos (note that some are tending toward yellowy-green -- these will be sweeter).)