



CSA Harvest Information



“Tomatillo” means “little tomato” in Spanish, and they do, in fact, look like green tomatoes. But tomatillos are enclosed in papery brown husks and are almost always used green rather than ripe. They aren’t usually served on their own as a cooked vegetable; instead they are cooked with other ingredients to make sauces.



Their tart, lemony flavor contributes to Mexican salsa cruda and salsa verde (a cooked sauce for poultry or enchiladas).

Tips:

- Husk, wash and stem them before using.
- To store, refrigerate, unwashed, in an open container for up to one week.
- Add chopped raw tomatillos to gazpacho, guacamole or salsa.
- To make a refreshing appetizer, stack thin slices of jicama, apple and tomatillo, then drizzle with lime juice and sprinkle with coarse salt.

Claire's Tomatillo Green Salsa

- 1 cup chopped tomatillos
- 1/2 cup seeded, chopped long green chiles such as Hungarian wax peppers (more or less to taste)
- 1-2 Tablespoons finely chopped jalapeño peppers (more or less to taste)
- 3/4 cup chopped onions
- 3 Tablespoons lemon or lime juice
- 1 clove garlic, finely chopped
- 1/2 teaspoon ground cumin (optional)
- 2 teaspoons dried oregano leaves (optional), or 2 Tablespoons fresh oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Yield: About 1 pint

Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

Prepare Tomatillos: Remove the dry outer husks from tomatillos; wash thoroughly. They do not need to be peeled or seeded.

Prepare Peppers: Usually when peppers are finely chopped, they do not need to be skinned. If you choose to peel chiles, slit each pepper along the side to allow steam to escape. Place chiles in a hot oven (400°F) or broiler for 6 to 8 minutes until skins blister. After blistering skins, place peppers in a pan and cover with a damp cloth. (This will make peeling the peppers easier.) Cool several minutes; slip off skins. Discard seeds and chop.

The jalapeño peppers do not need to be peeled, but seeds are often removed for less spice.

Combine all ingredients and serve with chips or as a condiment with your favorite Mexican dish.