

Tomatillo

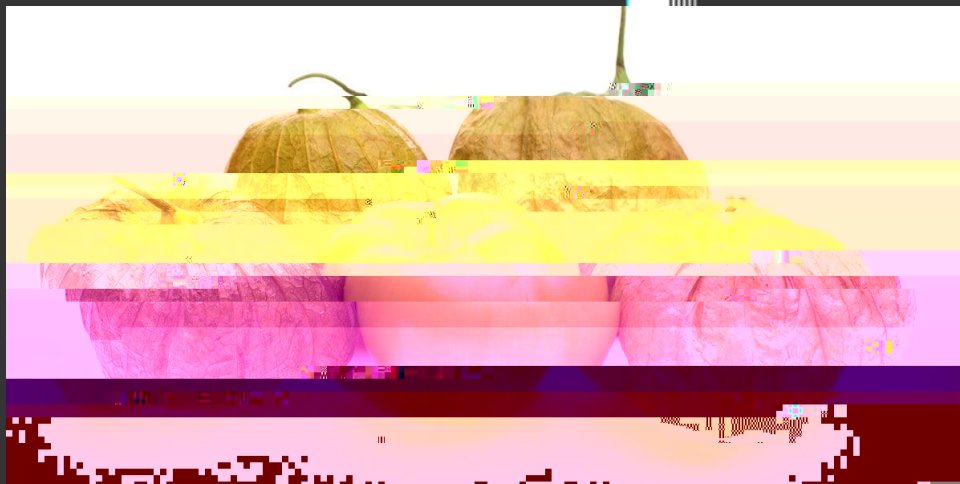
Tomatillos are native to Mexico and Central America, where the Aztecs first cultivated them as early as 800 BC.

Tomatillos, also commonly known as husk tomatoes, are about one or two inches in size and have a papery outer skin.

Tomatillos can generally be used in similar ways to regular tomatoes, although they have a slightly tarter flavor and contain less sugar.

To prepare a tomatillo for use in a recipe, remove the papery husks, then rinse and dry the fruit.

In the United States tomatillos are mainly grown in Texas and are available year-round.



Sources:

1. https://specialtyproduce.com/produce/Red_Beets_116.php