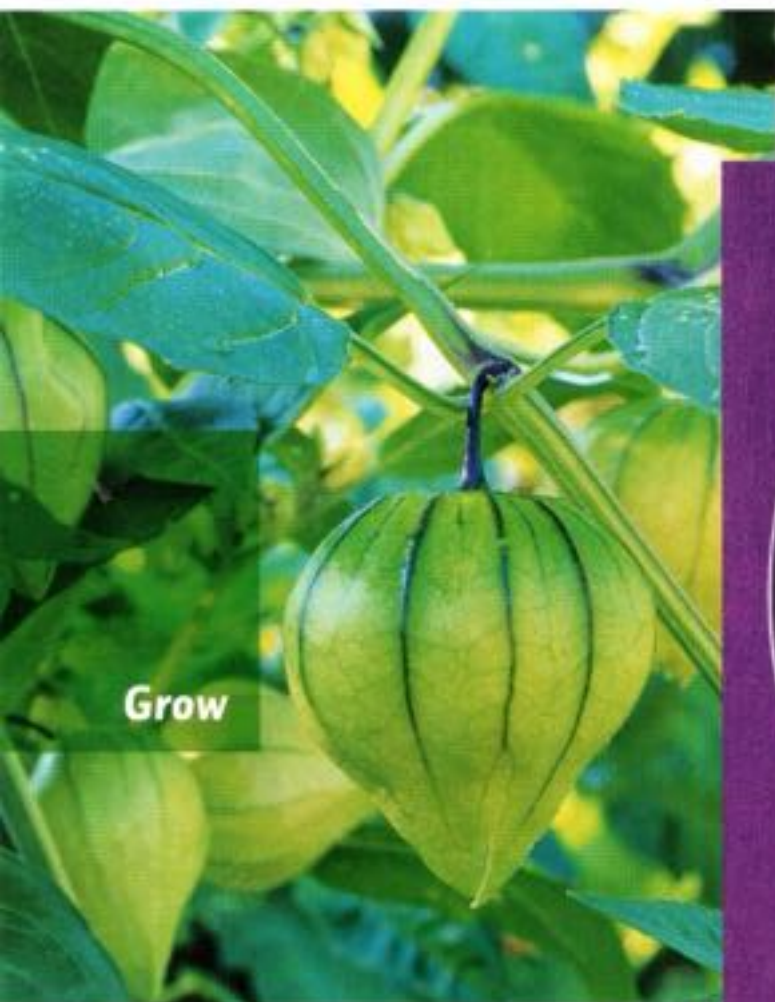


# Tomatillo two-step

Bring a little Mexico to your kitchen garden **BY JULIE CHAI AND AMY MACHNAK**



## Grow

### Plant

Set out nursery seedlings (or grow your own; seeds available from Botanical Interests, [botanicalinterests.com](http://botanicalinterests.com)) in rich, well-draining soil, 2 to 3 feet apart, in full sun about a month after frost has passed.

### Raise

Stake plants as you would tomatoes—they'll eventually reach about 4 feet tall and wide. Keep soil moist until fruit develops, then let soil dry out between waterings.

### Reap

Harvest tomatillos when they're green and walnut-size; they'll have a lemony tartness that mellows nicely in cooking. Remove the papery outer husks when you're ready to use the fruit, and rinse off the sticky residue.



## Eat

### Guacamole

Broil halved tomatillos, turning often, until starting to blacken; let cool. Mix them in a bowl with chopped onion, jalapeño chile, and cilantro. Add fresh lime juice and cubed avocados; mash mixture with a fork to combine.

### Marinade

Mix puréed broiled tomatillos with fresh lime juice, chopped serrano chile, and a pinch of salt. Add a little olive oil and use to marinate fish, shrimp, or chicken before grilling.

### Tomatillo chicken soup

Slice tomatillos and boil until tender. Purée, then combine with chicken broth, shredded chicken, jalapeño chile, and canned hominy. Serve with sour cream, tortilla chips, and cilantro. ■

