

# Tomatillo

## [TL18-50 - Dr Wyche's Yellow Tomatillo Seeds](#)

90 days. *Physalis philadelphica*. Open Pollinated. Dr Wyche's Yellow Tomatillo. The plant produces heavy yields of the yellow tomatillo. The fruit is covered with papery brown husk. Excellent for Salsa Verde and Chili Verde. An excellent choice for home gardens and market growers. A variety was developed by the late Dr. John Wyche.



## [TL13-100 - Grande Rio Verde Tomatillo Seeds](#)

90 days. *Physalis ixocarpa*. Open Pollinated. Grande Rio Verde Tomatillo. The plant produces heavy yields of 3 oz green tomatillos. This Mexican husk tomato is great for salsa verde. Tomatillos are fully ripe when they fall from the plant. A very popular in the Southwest United States for making salsas when combined with fresh hot peppers. Suitable for home garden and market growers.



## [TL6-50 - Green Husk Tomatillo](#)

90 days. *Physalis ixocarpa*. Open Pollinated. The plant produces excellent yields of 2" long by 2" wide tomatillo. The fruit is wrapped with a green papery husk. The fruit is ripe when it burst through the husk. Mix with hot peppers to make Mexican green sauce. Also used to make salsa and other Mexican dishes. Wash thoroughly with mild soap to remove the sticky coating on the outside of the fruits. An excellent choice for home gardens and market growers. A variety from Mexico. Indeterminate.



## [TL10-20 - Mexican Strain Tomatillo](#)

65 days. *Physalis ixocarpa*. Open Pollinated. This early maturing plant produces heavy yields of large 2" round Mexican tomatillo. Mexican Strain has a more savory flavor than other varieties and is a preferred variety for many Mexican dishes! Excellent for making salsa verde and chili Verde. Tomatillos are fully ripe when it falls from the plant. Suitable for home garden and market growers. A variety from Mexico.



## [TL2-100 - Pineapple Tomatillo Seeds](#)

70 days. *Physalis ixocarpa*. Open Pollinated. Pineapple Tomatillo. This early maturing plant produces good yields of tomatillos. It has a fruity taste that is similar to that of pineapple. Excellent for making a wonderful salsa. The small, cherry size fruit turns from green to yellow-gold when mature. They are surrounded by a papery husk that turns from green to brown as they ripen and splits open when they are ready to harvest. An excellent choice for home gardens.



## [TL8-100 - Purple de Milpa Tomatillo Seeds](#)

70 days. *Physalis ixocarpa*. Open Pollinated. Purple de Milpa Tomatillo This early maturing plant produces good yields of small to medium size tomatillos. This variety was grown unattended in a cornfield by a family in Mexico. It stores fresh for several weeks. Excellent for making salsa. They are surrounded by a papery husk that turns from green to brown as they ripen and splits open when they are ready to harvest. An heirloom variety from Mexico.



### **TL3-50 - Purple Tomatillo**

65 days. Physalis ixocarpa. Open Pollinated. This early-maturing plant produces high yields of flavorful purple tomatillos. Excellent for making attractive salsa. A great storage type tomatillo. Excellent choice for home gardens and market growers.



### **TL4-100 - Toma Verde Tomatillo Seeds**

60 days. Physalis ixocarpa. Open Pollinated. Toma Verde Tomatillo. This early maturing plant produces good yields of large green tomatillos. Used to make salsa and other Mexican dishes. One of the early producing varieties. They are surrounded by a papery husk that turns from green to brown as they ripen and splits open when they are ready to harvest. An excellent choice for home gardens and market growers.

