

Tomatillo & Ground Cherry

[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.



[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.



[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.

