**Seed-Saving Tips**

**Tomatillos**

**To separate the seeds from the surrounding pulp, seeds and pulp should be fermented:**

1. Put the pulp and seeds and a little bit of water in a small container. Leave this container to sit for at least one day.
2. A cap of mold will form on the mixture and good seeds will sink to the bottom.
3. After a few days, skim off the mold and any floating seeds and then add clean water to the mixture.
4. Decant the liquid from the sunken, viable seeds. Repeat this process until most of the pulp is washed away.
5. Pour the seeds into a mesh strainer and give the seeds a final rinse under running water.
6. Lay the tomatillo seeds out on a screen or coffee filter to dry. Seeds are dry enough for storage when they can be cracked cleanly in half.

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