

shizzling - (mis)adventures in food

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Growing my own Mexican ingredients - Making a start

When I started writing this blog I quickly realised I can get dried chiles and canned tomatillos from suppliers like [Casa Mexico](#) but there are loads of recipes out there that require **fresh** chiles, tomatillos and other fresh ingredients that simply can't be bought in the UK.

So I decided to grow my own Mexican ingredients.

Now, I am not an experienced gardener - in fact, my skills extend as far as avoiding mowing the lawn as much as possible - but my desire for fresh chiles got the better of me and I've made a start.

3 weeks ago I bought a propagator and some plum tomato plugs, red bell pepper plugs and packets of Jalapeno and Poblano chile seeds. My son and I sowed the seeds and we put the propagator on his bedroom window ledge so he could water them for me when I went abroad to work for a couple of weeks.

While I was away I ordered an Octogrow system and a Windowgrow system. I just planted out the tomatoes and bell peppers in the Octogrow.



I've got loads more seeds to propagate, including tomatillos, tumbler tomatoes and loads of coriander. I've also got some serrano, habanero and guajillo chile plants on order.

So with any luck, sometime in June or early July I should start cropping my own fresh Mexican ingredients.

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