

# Did You Know?

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## Aleppo Pepper, *Capsicum annuum* 'Aleppo'

- The Aleppo pepper, named for the city in Syria of the same name, is a variety of *Capsicum annuum*. It is grown for local use and export in both Syria and Turkey.
- This pepper is also known as the Halaby pepper, from the Arabic word Halab for the Syrian city Aleppo.
- This pepper is cut, de-seeded, and partially dried in the sun. They are then coarsely ground, mixed with olive oil and salt and finished drying for use as a spice.
- The Aleppo pepper can be used fresh. It is typically sold in tins, dried and ground as described above, for use dried.
- The history of this pepper dates back centuries, in Aleppo, Syria. Their location on the Silk Road led to the development of this cultivar to be used in their cuisine.
- Common uses of Aleppo pepper include spice mixes or rubs for seasoning meat and poultry, bean dishes, roasted vegetables, egg dishes, avocado toast and dips.
- While spicy, this pepper only ranks a moderate 10,000 units on the Scoville scale.
- This pepper enhances the flavor of food with a sweet heat, and earthy, fruity and smoky notes.
- Ripening in late summer or early fall, the fruit of the Aleppo pepper matures to a rich red or burgundy color, 3.5 to 4 inches long and 1.5 inches wide on plants reaching 4 feet tall.

For more information on growing the Aleppo pepper, see the article in the 2023 *Herbarist*, Issue 88, pages 32-35.

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