

SPICE OF THE MONTH

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March's spice is Aleppo/Maras/Halaby pepper!

This month's spice has a complex history. Originally grown almost exclusively in Syria, this chili pepper's international popularity grew just as the civil war in Syria hurt its production.

According to author Robyn Eckhardt, writing in *Istanbul & Beyond: Exploring the Diverse Cuisines of Turkey*, "any chile flakes labeled Aleppo today are either mislabeled or too old to deserve a place in your pantry."

Now, it's also grown in Turkey and other parts of the Middle East, and it makes an appearance in Turkish and Middle Eastern cooking, as well as traditional Syrian recipes.

Its flavor is often referred to as "fruity" or "bright." Its heat is considered medium — a 10,000 on the Scoville index.

And it's not as specialized as it sounds; this pepper can be substituted in recipes that call for paprika, chili flakes, or both. It's often included in spice rubs for grilled meats and kabobs, and it can be used to perk up blank-slate foods like potatoes or hardboiled eggs.

Some adventurous eaters sprinkle it on pizza, add it to sauces, or incorporate it anywhere that you'd welcome an extra pinch of heat.



Sources - Aleppo/Maras/Halaby pepper

All the books listed here are available to check out from the Croton Free Library.

- *The Encyclopedia of Herbs, Spices & Flavorings: A Cook's Compendium* by Elisabeth Lambert Ortiz
- *Istanbul & Beyond: Exploring the Diverse Cuisines of Turkey* by Robyn Eckhardt
- Penzeys.com

These recipes are from:

- *Feast: Food of the Islamic World* by Anissa Helou
- *New Middle Eastern Street Food* by Sally Butcher
- *The Slow Mediterranean Kitchen* by Paula Wolfert
- *Zaitoun: Recipes from the Palestinian Kitchen* by Yasmin Khan

What did you cook with your
Aleppo/Maras/Halaby pepper?

Post it on social media with the hashtag
#CrotonSpiceClub and tag us, or send a
photo & description to
gglazer@wlsmail.org!

**This pepper was purchased from Spice Revolution in Cold Spring.
Find them at spice-revolution.com & [@spicerevolution](https://www.instagram.com/spicerevolution) on Instagram.**