

KASHRUT: DAIRY/MEAT: WITH NEUTRAL/PAREVE

DAIRY/MEAT WITH NEUTRAL/PAREVE POT OR PAN

Eating Dairy or Meat Cooked in Neutral/Pareve Pot or Pan

If you ate meat, you may then eat neutral/pareve food cooked in a clean dairy pan, even if the dairy pan was used at 120° F (49° C) or more within 24 hours.

BAKING NEUTRAL/PAREVE AND DAIRY (OR MEAT) AT SAME TIME

Baking Non-Liquid Neutral/Pareve and Non-Liquid Dairy (or Meat) at Same Time

SITUATION You bake non-liquid dairy food and non-liquid neutral/pareve food in one oven at the same time.

STATUS

- You may not eat the pareve food with meat food (and certainly not dairy food with the meat!), but
- The utensil (pan) of the pareve food does not become dairy.

NOTE The same applies if you cook non-liquid meat with non-liquid pareve food.

NOTE If one or both of the foods were liquid, the utensil might be non-kosher. Consult a rabbi.

Baking Challa at Same Time as Chicken without Sauce

SITUATION You baked challa with chicken, both uncovered, in the same oven (the chicken had no sauce).

STATUS

- You may not eat that challa with dairy food, but
- You do not need to wait another 3-6 hours after eating the challa before eating dairy.

Baking Challa at Same Time as Chicken with Sauce

SITUATION You baked challa with chicken, both uncovered, in the same oven (the chicken DID have sauce).

STATUS The challa becomes non-kosher even if the sauce was dry by the end of cooking.

REASON A rabbinic enactment requires that challa be pareve, lest someone eat it with the opposite gender food. Consult a rabbi for exceptions.

NOTE The rabbinic enactment applies to all bread, unless it looks different from normal bread or is small enough to eat at one meal.