

# SHABBAT: MIXING HOT AND RAW FOODS

## Shabbat: Hot Liquids on Raw Foods

You may not pour a hot liquid (120°F--49°C - or more) onto raw vegetables, uncooked salt, or other raw foods on Shabbat. If a kli shishi is used, ask a rabbi what to do, as this is controversial.

## Shabbat: Hot Soup and Cheese

You may not put cheese in hot (120° F--49° C—or more) water or soup on Shabbat.

**REASON** This is cooking/*bishul*. Even though the milk was probably pasteurized, there are other ingredients (such as rennet) that have not been cooked.

## Shabbat: Mixing Hot and Pickled Foods

Pickles, sauerkraut, olives, and other pickled foods are considered raw and may not be put into hot food on Shabbat.

**NOTE** Pickled and salted foods are sometimes considered to be cooked regarding some halachot, but not in this case of putting them into hot food (which will actually cook them).