

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: FACTORS THAT AFFECT SPICY/CHARIF

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: MIXTURES

Taste (Ta'am) Transfer: Spicy/Charif: Mixtures: Diluted with Oil

Spicy/charif will not pick up gender if the spicy/charif taste is diluted by oil and it no longer tastes spicy/charif. Mixtures with a strong taste, containing pepper, lemon juice, garlic, etc., will pick up the gender of their container if in the container long enough to become cooked.

EXAMPLE Garlic oil will pick up gender of its container if in the container long enough to become cooked.

Taste (Ta'am) Transfer: Spicy/Charif: Mixtures: Batel BaShishim

Spicy/charif food may become nullfiable (batel ba'shishim), but consult a rabbi about the exceptions and details.

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: HEAT

Taste (Ta'am) Transfer: Spicy/Charif: When Cooked

Some spicy/charif foods, such as onions, lose their spicy/charif nature when cooked.

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: PRESSURE

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: What Acquires Taste

Pressure can transfer taste from spicy/charif food to utensil/container or vice versa.

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Types of Pressure

Here are some types of pressure that transfer taste from spicy/charif food to utensil/container or vice versa. When a spicy/charif food is:

- Cut with a knife,
- Crushed,
- Squashed by a spoon or fork,
- Squeezed in a garlic press, or
- Juiced in a juicer (including in a plastic orange juicer with plastic done that fits under the half-orange and spins slowly back and forth electrically).

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Food Absorbing Taste of Utensils

When a spicy/charif food takes on the gender of the cutting/squeezing utensil:

- You may not cook or eat that food with food of the opposite gender.
- However, you MAY eat the opposite-gender food immediately after eating the gendered spicy food without waiting.

SITUATION An onion is cut with a meat knife, on a meat cutting board:

- The onion acquires meat status.
- You MAY NOT later cut this onion with a dairy knife or on a dairy cutting board. (If you do, the onion, the dairy knife, and the dairy cutting board will all become non-kosher.)

EXCEPTION

If the knife and cutting board had not been used (even for cold items) for at least 24 hours, consult a rabbi.

EXCEPTION If you can sand off the surface to below the level of any knife cuts, the board might be kosher. Consult a rabbi.

- You MAY NOT cook this onion in a dairy utensil.
- You MAY NOT eat this onion with dairy food.
- You MAY eat dairy immediately after eating this onion (as long as there is no actual meat mixed into the onion).
- You MAY cook this onion with fish (even though you may not cook meat and fish together) but the fish may not be eaten with dairy food.

SITUATION You cut an onion with a meat knife and fry it in a neutral/pareve pan.

STATUS The pan becomes meat, but consult a rabbi for possible leniencies.

SITUATION You cut an onion with a meat knife and fry it in a dairy pan.

STATUS The pan becomes non-kosher. If you cook a neutral/pareve food in that pan after 24 hours have passed since the onion was cooked in it, and you ate the pareve food with milk, it is OK b'di'avad but you may not do that l'chatchila.

Taste (Ta'am) Transfer: Spicy/Charif: Non-Kosher Utensils

A non-kosher fork, knife, or spoon may not be used to eat or cut spicy/charif food, such as tart pineapple. (If the food is not spicy or hot, you may use a clean, non-kosher utensil on an ad hoc basis.)

EXAMPLE A non-kosher implement (fork, knife) that is stuck into a spicy/charif or salty food, such as a spicy pickle, will make that pickle non-kosher immediately.

Suggestion Cut onion, garlic, and other spicy/charif foods on a pareve board and with a pareve knife.

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Utensils Absorbing Taste of Food

If you use a neutral/pareve utensil with pressure on a gendered spicy/charif food, you may not use this utensil with food of the opposite gender unless they are all clean and less than 120° F (49° C) and even then, only on an ad hoc basis, not as a regular practice.

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Blade Sharpness

When cutting a spicy/charif food, pressure (not the physical sharpness of the knife's edge) transfers taste.

NOTE There is more likely to be higher pressure when cutting with a dull knife rather than with a sharp one!

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Forgotten Gender

SITUATION You forgot the gender of a cut onion in the refrigerator.

WHAT TO DO

- You may eat the onion with pareve food.
- You may NOT use the onion with dairy or with meat.

Taste (Ta'am) Transfer: Spicy/Charif: Sitting in Container

Cold, spicy/charif, solid food (with no liquid) does not transfer gender UNLESS it was under pressure, so simply sitting in an opposite-gender or non-kosher container does not have any effect.

NOTE Cold, spicy/charif, liquid food sitting in an opposite-gender or non-kosher container is kosher only if it sat less time than needed to become cooked.

EXAMPLE You ate cold (less than 120° F, or 49° C) spicy/charif food of one gender on a cold plate of the opposite gender:

Liquid Food

If the cold spicy/charif food is liquid but it is in contact with a utensil of the opposite gender for less time than it takes to boil, it would be kosher but, again, you should only do this ad hoc.

Also see [Spicy/Charif Soaking: Long Enough To Be Cooked: Food and Utensil](#).