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).

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