KASHRUT: DAIRY/MEAT: BAKING NEUTRAL/PAREVE FOODS IN DAIRY/MEAT PAN

Kashrut: Dairy/Meat: Neutral/Pareve Foods in Clean Dairy or Meat Pan

SITUATION You cooked *pareve* food in a clean meat (or *dairy*) utensil.

WHAT TO DO

- You may eat *dairy*-containing (or meat-containing) food immediately afterward.
- You may not eat the food on a plate or utensil of the opposite gender.
- You may certainly not eat it WITH opposite-gender food.

NOTE There is no difference whether the utensil had been used at 120° F (49° C) or more within 24 hours or not.

Kashrut: Dairy/Meat: Neutral/Pareve Foods in Dirty Dairy or Meat Pan

SITUATION You want to bake neutral/*pareve* food in a meat pan that has some meat liquid in the bottom.

WHAT TO DO You must use a double layer of separation such as foil, or else the *pareve* food will become meat (even if there is one layer of foil between the *pareve* food and the meat liquid).

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