

# 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).