

# KASHRUT: DAIRY/MEAT: WITH NEUTRAL/PAREVE

## DAIRY/MEAT WITH NEUTRAL/PAREVE POT OR PAN

### Eating Dairy or Meat Cooked in Neutral/Pareve Pot or Pan

If you ate meat, you may then eat neutral/pareve food cooked in a clean dairy pan, even if the dairy pan was used at 120° F (49° C) or more within 24 hours.

## BAKING NEUTRAL/PAREVE AND DAIRY (OR MEAT) AT SAME TIME

### Baking Non-Liquid Neutral/Pareve and Non-Liquid Dairy (or Meat) at Same Time

**SITUATION** You bake non-liquid dairy food and non-liquid neutral/pareve food in one oven at the same time.

**STATUS**

- You may not eat the pareve food with meat food (and certainly not dairy food with the meat!), but
- The utensil (pan) of the pareve food does not become dairy.

**NOTE** The same applies if you cook non-liquid meat with non-liquid pareve food.

**NOTE** If one or both of the foods were liquid, the utensil might be non-kosher. Consult a rabbi.

### Baking Challa at Same Time as Chicken without Sauce

**SITUATION** You baked challa with chicken, both uncovered, in the same oven (the chicken had no sauce).

**STATUS**

- You may not eat that challa with dairy food, but
- You do not need to wait another 3-6 hours after eating the challa before eating dairy.

### Baking Challa at Same Time as Chicken with Sauce

**SITUATION** You baked challa with chicken, both uncovered, in the same oven (the chicken DID have sauce).

**STATUS** The challa becomes non-kosher even if the sauce was dry by the end of cooking.

**REASON** A rabbinic enactment requires that challa be pareve, lest someone eat it with the opposite gender food. Consult a rabbi for exceptions.

**NOTE** The rabbinic enactment applies to all bread, unless it looks different from normal bread or is small enough to eat at one meal.