

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).