TASTE (TA'AM) TRANSFER: SPICY/CHARIF: FACTORS THAT AFFECT SPICY/CHARIF

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: MIXTURES

Taste (Ta'am) Transfer: Spicy/Charif: Mixtures: Diluted with Oil

Spicy/*charif* will not pick up gender if the spicy/*charif* taste is diluted by oil and it no longer tastes spicy/*charif*. Mixtures with a strong taste, containing pepper, lemon juice, garlic, etc., will pick up the gender of their container if in the container long enough to become cooked.

EXAMPLE Garlic oil will pick up gender of its container if in the container long enough to become cooked.

Taste (Ta'am) Transfer: Spicy/Charif: Mixtures: Batel BaShishim

Spicy/*charif* food may become nullfiable (*batel ba'shishim*), but consult a *rabbi* about the exceptions and details.

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: HEAT

Taste (Ta'am) Transfer: Spicy/Charif: When Cooked

Some spicy/*charif* foods, such as onions, lose their spicy/*charif* nature when cooked.

TASTE (TA'AM) TRANSFER: SPICY/CHARIF: PRESSURE

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: What Acquires Taste

Pressure can transfer taste from spicy/*charif* food to utensil/container or vice versa.

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Types of Pressure

Here are some types of pressure that transfer taste from spicy/*charif* food to utensil/container or vice versa. When a spicy/*charif* food is:

- Cut with a knife,
- Crushed,
- Squashed by a spoon or fork,
- Squeezed in a garlic press, or
- Juiced in a juicer (including in a plastic orange juicer with plastic done that fits under the half-orange and spins slowly back and forth electrically).

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Food Absorbing Taste of Utensils

When a spicy/*charif* food takes on the gender of the cutting/squeezing utensil:

- You may not cook or eat that food with food of the opposite gender.
- However, you MAY eat the opposite-gender food immediately after eating the gendered spicy food without waiting.

SITUATION An onion is cut with a meat knife, on a meat cutting board:

- The onion acquires meat status.
- You MAY NOT later cut this onion with a *dairy* knife or on a *dairy* cutting board. (If you do, the onion, the *dairy* knife, and the *dairy* cutting board will all become non-*kosher*.)

EXCEPTION
If the knife and cutting board had not been used (even for cold items) for at least 24 hours, consult a *rabbi*.

EXCEPTION If you can sand off the surface to below the level of any knife cuts, the board might be *kosher*. Consult a *rabbi*.

- You MAY NOT cook this onion in a *dairy* utensil.
- You MAY NOT eat this onion with *dairy* food.
- You MAY eat *dairy* immediately after eating this onion (as long as there is no actual meat mixed into the onion).
- You MAY cook this onion with fish (even though you may not cook meat and fish together) but the fish may not be eaten with *dairy* food.

SITUATION You cut an onion with a meat knife and fry it in a neutral/*pareve* pan.
STATUS The pan becomes meat, but consult a *rabbi* for possible leniencies.

SITUATION You cut an onion with a meat knife and fry it in a *dairy* pan.
STATUS The pan becomes non-*kosher*. If you cook a neutral/*pareve* food in that pan after 24 hours have passed since the onion was cooked in it, and you ate the *pareve* food with *milk*, it is OK *b'di'avad* but you may not do that *l'chatchila*.

Taste (Ta'am) Transfer: Spicy/Charif: Non-Kosher Utensils

A non-*kosher* fork, knife, or spoon may not be used to eat or cut spicy/*charif* food, such as tart pineapple. (If the food is not spicy or hot, you may use a clean, non-*kosher* utensil on an ad hoc basis.)

EXAMPLE A non-*kosher* implement (fork, knife) that is stuck into a spicy/*charif* or salty food, such as a spicy pickle, will make that pickle non-*kosher* immediately.
Suggestion Cut onion, garlic, and other spicy/*charif* foods on a *pareve* board and with a *pareve* knife.

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Utensils Absorbing Taste of Food

If you use a neutral/*pareve* utensil with pressure on a gendered spicy/*charif* food, you may not use this utensil with food of the opposite gender unless they are all clean and less than 120° F (49° C) and even then, only on an ad hoc basis, not as a regular practice.

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Blade Sharpness

When cutting a spicy/*charif* food, pressure (not the physical sharpness of the knife's edge) transfers taste.

NOTE There is more likely to be higher pressure when cutting with a dull knife rather than with a sharp one!

Taste (Ta'am) Transfer: Spicy/Charif: Pressure: Forgotten Gender

SITUATION You forgot the gender of a cut onion in the refrigerator.
WHAT TO DO

- You may eat the onion with *pareve* food.
- You may NOT use the onion with *dairy* or with meat.

Taste (Ta'am) Transfer: Spicy/Charif: Sitting in Container

Cold, spicy/*charif*, solid food (with no liquid) does not transfer gender UNLESS it was under pressure, so simply sitting in an opposite-gender or non-*kosher* container does not have any effect.

NOTE Cold, spicy/*charif*, liquid food sitting in an opposite-gender or non-*kosher* container is *kosher* only if it sat less time than needed to become cooked.

EXAMPLE You ate cold (less than 120° F, or 49° C) spicy/*charif* food of one gender on a cold plate of the opposite gender:

Liquid Food

If the cold spicy/*charif* food is liquid but it is in contact with a utensil of the opposite gender for less time than it takes to boil, it would be *kosher* but, again, you should only do this ad hoc.

Also see Spicy/*Charif* Soaking: Long Enough To Be Cooked: Food and Utensil.

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