

Food Preparation On Shabbos:

“Bishul” - Cooking - Part 3 - Immersing Foods in Hot Vessels (cont.):

J - Cooking With the Heat of Solid Foods:

NOTE: The term ‘solid foods’ in this context refers to any food that contains virtually no liquid or gravy (e.g. meat, chicken, kugel, kishke, dry chulent)

Solid Foods in a First Vessel:

1. Solid foods in a Kli Rishon, off the fire; are, like liquids, capable of cooking anything that comes in contact with them. Therefore, it is forbidden to add uncooked seasoning to anything in a kli rishon that is *yad soledes bo*.
2. Liquid condiments (e.g. ketchup, mustard, mayonnaise) may also not be added to hot Kli Rishon. (as per the stringency of yaish bishul achar bushel of re-cooking cold liquids)
3. Hot gravy may be added, but cold (even pre-cooked) gravy may not.
4. However, dry pre-cooked seasoning (e.g. sugar, salt) may be used on hot solid foods, as there is no prohibition against re-cooking dry items. (solubles are treated as solids when dissolved on solid foods, and are exempt from the prohibition of re-cooking)
5. Under no circumstances may any seasoning be added to a pot while it is on a flame.

Solid Foods Transferred to a Second or Third Vessel:

1. Many Poskim rule that hot solid foods maintain the status of a Kli Rishon even after they are transferred to another vessel. Other Poskim dispute this ruling and hold that the rules of Kli Sheni & Kli Shlishi apply to solid foods as well. In practice, we do the following:
2. We are prohibited to place anything that is ***absolutely prohibited*** to go on a first vessel off the fire.
3. Therefore, we prohibit putting uncooked seasoning (e.g. pepper) into a hot solid food whether into pot (Kli Rishon), platter (Kli Sheni) , or plate (Kli Shlishi) as long as the food is Yad Soledes Bo. (no matter how many vessels down the line)
4. We are prohibited to have pickles or raw salads touching the hot solid food on the same plate.
5. We are permitted to place things that are prohibited to be placed in a first vessel off the fire ***because of a stringency***.
6. Therefore, we are permitted to put liquid condiments and cold (pre-cooked) gravy onto hot solid food.

K - Using a Ladle:

1. There is question as whether to treat to a ladle that is used to take soup from a Kli Rishon (i.e. a pot), as a first or second vessel.

2. Therefore, there is a question as to the status of a bowl into which soup was placed with a ladle. Is the bowl a Kli sheni or Kli Shlishi? In practice, we rule the following:
3. We regard the ladle as a Kli Rishon in regard to uncooked spices.
4. We regard the ladle as a Kli Sheni in regard to adding baked items, since we are already stringent with them. Therefore, you may pour directly from a ladle into a bowl with baked croutons already in the bowl.
5. One can avoid this entire issue by pouring the soup from a pot into a tureen and then putting it into a bowl, as everyone would agree that the bowl is a Kli Shlishi.
6. If the ladle is left in the pot for an extended period. or if it is immersed many times in succession, all opinions agree that the ladle is considered a Kli Rishon.
7. In this case, the bowl is certainly a Kli Sheni, and one may not add baked items or uncooked seasoning unless the soup is transferred to a Kli Shlishi or falls below *yad soledes bo*.
8. **NOTE:** The question of a ladle is irrelevant with respect to pre-cooked seasonings (e.g. salt) which may be added to a Kli Sheni according to all opinions.

Practical Applications:

1. **Warming a Baby Bottle** - Warming up a baby bottle with pasteurized milk may not be placed in a Kli Rishon, but may be put into a Kli sheni or have hot water poured onto it from a Kli Rishon. Non-pasteurized milk or other cold liquids may only be immersed in a kli Shlishi.
2. **Adding Regular Cooked Noodles (Lukshen) to Hot Soup** - May be placed into a Kli Rishon off the fire.
3. **Adding Croutons to a Hot Soup** - Baked croutons or soup nuts may not be added to a Kli rishon, or to a Kli sheni into which the soup was poured. However, if a ladle was used to transfer soup into the bowl, croutons may be added to the bowl. One is also permitted to put croutons in a bowl and pour soup on them with a ladle. The same holds true for Challah and Matzah.
4. **Seasoning Hot Soup** - It is forbidden to put any seasoning into hot soup while in a pot (Kli Rishon). Seasoning that was cooked during processing (e.g. salt, sugar) may be added once the soup is transferred to a Kli Sheni. Uncooked seasoning (e.g. pepper) may not be added to a Kli sheni until the soup cools below *yad soledes bo*. Even uncooked seasoning may be added to a Kli Shlishi.
5. **Seasoning Dry Foods (Hot meat or thick chulent)** - Pre-cooked seasoning (e.g. salt, sugar) may be used on dry foods even in a Kli Rishon. Uncooked spices should never be used on solid foods in any vessel, until they cool below *Yad Soledes Bo*.
6. **Liquid Condiments** (which were cooked during processing) - May not be added to a Kli Rishon, but may be used on solid food that is transferred into a Kli Sheni.
7. **Adding Water (or ice) to a Cold Drink** - It is permissible to add cold water into a cup of hot water or a bowl of hot soup, but not into a hot pot of soup. However, it is permissible to pour a large quantity of cold water into a small amount of hot water in

a kli rishon off the fire, if the resulting mixture will not be *yad soledes bo*. This is only permissible if the cold water is added at once.

8. **Adding Hot Water to Cold Water** - One may not pour hot water from a kettle or urn into a cup containing some cold water. However, it is permissible to add a small amount of hot water to a large quantity of cold water, if the resulting mixture will not be *yad soledes bo*.
9. **Pouring Hot Water into a Wet Cup** - One should not pour hot water from a kettle or urn into a wet cup, as the droplets of cold water clinging to the walls of the cup will be cooked by the flow of hot water. If the droplets were previously boiled, and are now cold, one is not obligated to dry the cup before pouring the hot water. Nevertheless, it is preferable to first dry the cup or shake out the remaining liquid.
10. **Serving Soup (or liquid chulent) with a Ladle** - When using a ladle to serve hot soup from a pot (Kli Rishon), the ladle should not be allowed to cool between servings. If some time elapsed and the ladle did cool off, it is preferable to shake any excess liquid from the ladle before re-inserting it in the pot. The same holds true for replacing the cover on a pot of hot food. (NOTE: We will see later where the pot must be located when lading out the soup.)
11. **Preparing Instant Coffee or Tea** - Hot water should be poured from the kettle or urn into a dry cup. One may then add instant coffee, tea, sugar, milk, cold water, and ice cubes. One may **not** add a slice of lemon or real lemon juice into the cup. These can only be added to a third vessel.
12. **Hot Cocoa** - Instant cocoa may be prepared the same way as coffee. Unprocessed cocoa may only be prepared in a Kli Shlishi.
13. **Tea Bags** - According to many opinions, tea bags may not be immersed in hot water in any vessel. Here are the options for making tea in order of halachik preference:
 1. Prepare a tea essence using hot water before Shabbos. Keep it warm over Shabbos. Pour the essence in a dry cup. Then pour the hot water from a kettle or urn into that cup. You may now add sugar into the cup.
 2. Prepare a tea essence using hot water before Shabbos. You may allow it to cool. Pour the essence into a dry cup. Then pour hot water from a Kli Sheni into the cup of essence. You may now add sugar or add a slice of lemon or real lemon juice into the cup.
 3. Prepare a tea essence using hot water before Shabbos. You may allow it to cool. Pour the essence into a cup of hot water. You may now add sugar into the cup.
 4. Pour water from a kettle or urn into cup. Then transfer the water from that cup into another cup. Place a tea bag into that cup. Use spoon if you want remove the tea bag from the cup. You may now add sugar or add a slice of lemon or real lemon juice into the cup.

FOOD CATEGORY	KALEI BISHUL 1) TEA LEAVES 2) RAW EGGS 3) SALTED FISH	NOT FULLY COOKED SOLIDS OR LIQUIDS	1) UNCOOKED WATER, 2) OIL, 3) RAW GINGER & CINNAMON STICKS	COOKED LIQUID THAT HAS COOLED WATER, TEA, KETCHUP, MAYONNAISE	PRE-COOKED SOLUBLE FOOD COFFEE, SUGAR, SALT	FOODS OR LIQUIDS IN A CONTAINER	1) COLD FULLY COOKED SOLIDS 2) FULLY COOKED LIQUIDS THAT ARE WARM 3) ITEMS THAT CAN NOT BE COOKED TO YAD SOLEDES BO
HEAT LEVEL							
1st Vessel on the Fire	X	X	X	X	X	X	X
1st Vessel off the Fire - Liquid	X	X	X	X	X	X	
1st Vessel off the Fire - Solid	N/A	X	X	X		X	
Pouring From 1st vessel	X	X	X	X			
Second Vessel - Liquid	X	X					
Second Vessel - Solid	N/A	X	X			X	
Pouring From 2nd Vessel	X						
Third Vessel - Liquid	X						
Third Vessel - Solid	N/A	X	X			X	

PLACE AN "X" IN THE AREAS WHERE IT IS FORBIDDEN TO PLACE THE FOOD ITEM IN THE DESIGNATED HEAT LEVEL