

Halacha Notes for Test #2

בישול - Cooking

- Intro #1: The Mishnah Berurah writes that a person can't fully keep Shabbos without knowing the laws of בורר and בישול
- Don't just say "I won't heat up food to avoid בישול" → because there is a מצוה to have pleasure on Shabbos
- The צדוקים deny the Oral Torah which says you can have fire lit before שבת - [We have hot food to show they are wrong]
- Definition of בישול: Using heat to create a significant halachic change to the properties of an item
- Fact #1: The prohibition of בישול includes all methods of preparing food with heat, not just cooking
- Bishul includes baking (אופה)
- In the משכן
 - Created dyes via cooking (soaked in boiling water)
 - The לחם הפנים were baked
- To Clarify:
 - Baking - dry heat (indirect)
 - Cooking - wet heat (with liquid)
 - Roasting/BBQ/Broil - over open fire (dry heat)
 - Frying/Stir Fry/Deep Fry - boiling in liquid (טיגון)
 - Steaming - wet heat (steam not in water)

הלכות בישול בשבת

- The בישול's of מלאכה
 - Bishul - Boiling
 - אפיה - Baking
 - טיגון - Frying
 - צליה - Roasting
- The בישול's of תולדה
 - המחמם ומרכך מתכת - softening metal
 - המחמם ומרכך שעווה - softening wax
 - המחמם ומקשה עץ - hardening woods

moving closer to flame

covering pot

taking water from urn

closing oven door

effect of cooking is not undone when cooled

effect of cooking is undone when cooled

Rabbinic Prohibition of Bishul

- Nirah kemibashel- looks like cooking to the eye
 - “looks like it is cooking”- prohibition to put fully cooked food directly on fire or blech since it looks like cooking
- Gezarah Shema Yitbashel- it might cook- prohibition to put uncooked food in place it can cook- even if you have in mind to take it off fire before it cooks
- Shiur of Bishul (amount)

March 9th

- Lach- Liquids considered cooked- at the temp that your hand recoils or it would burn a baby's stomach
- Examples of hot water:
 - Cup of tea- Keurig: 158-165 Fahrenheit
 - Hot bath: 104
 - Hot tap water: 120
- Understanding hand recoiling
 - R' Kotler: 120
 - R' Auerbach: 113
 - R' Feinstein: 110-160
- Re-Cooking

| | dry items - duvar yevash | liquids - duvar lach |
|--------------------------|--|---|
| Ex. Piece of BBQ Chicken | No problem of bishul ain bishul achar bishul | some say there is a problem of re-cooking |
| why? | since effects of cooking is not undone by solids | the effects of cooking are undone - since liquid cooked |

- Beis Yosef/Michaber/Yosef Caro - there is a problem of re-cooking liquids unless the temperature is hand recoil level (113-160)
 - doubles of soup - little soup in bowl - issue of bishul
- Rama - there is only a problem of re-cooking if liquid is fully cooled off but it's warm [warm enough to drink as a warm drink] then there is no problem to re-cook
 - doubles of soup - the remaining soup is 96 - you can add more soup even though raising temperature
- Tigrun - deep fried (cooking oil)

הגסה

1. One should not stir pot on fire
2. (Generally) One should not take food from pot on fire
3. If impossible to take cholent out off fire then you can spoon out from pot on fire
4. Same as strict not to mix in original pot off fire (even when removed from the fire)

Term:

קלי הבישל - Super heat sensitive foods

Example - Spanish mackerel - דג מלוח

Rule: Something (food) that is super-heat sensitive (בגואי) is assur to put in a כלי שני
Certainly Not בישול (heat sensitive)

1. Water

2. Oil

3. Spices (תבלינים)

a. YOU CAN PUT THESE THINGS INTO A KLI SHEINY TO COOK

Certainly heat sensitive

1. Salty fish

2. eggs

3. Tea leaves

APP

Pouring hot soup over croutons

- No, it is assur min hatorah because there is a prohibition on cooking after baking

pouring hot water over instant coffee

- It is mutar to put hot water into a Kli Sheiny because it wont cook at all, therefore, it is not cooking

pouring hot water into a wet glass

APPS

tea bags

pouring from kettle over tea bag - assur

putting tea bag into hot cup - assur

putting tea bag into kli shishi - machlokes

Making tea the sensible way

preparing sense - pour boiling water over tea leaves

making tea - first pour hot water into cup, then pour sense

do not pour sense first - unless sense is hot

Adding to the tea

Lemon - assur

Sugar, milk, reconstituted lemon juice - mutar (ein bishul achar bishul)

Cold water - mutar bkli sheini

Fresh lemon juice - mutar bkli sheini

Mora about tea

Adding hot water

if tea is still warm - mutar

if tea is cooled - depends

(if mixture still won't be hot, then mutar)

mixture will be hot, assur

actions that speed up the cooking process that are assur
making the flame higher
moving food closer to flame
removing food from pot or water from urn before fully cooked
stirring the pot
covering a pot
closing the oven door

Closing the Oven Door

Open door could air goes in - oven thermostat turn up the heat - grama + psak reisha

Leave food in - psak reisha dnicha lei - you want temperature to go up

Take food out - psak reisha d'lo nicha lei - you don't care about the temperature - so
psak reisha d'lo nicha lei + grama + need for shabbos = mutar

1. oven light stays on or off
2. all food should be placed in the oven before shabbos
3. on the shabbos the oven door may only be opened once, all the food removed and then closed
4. on the holidays, the oven door may be opened/closed at any time as often as desire
5. a cooling fan will run the entire time the oven is on

Warming Drawer

Put food into it before shabbos and take stuff out at one time

cover the control settings (cover the dial)

even where the warming drawer is not controlled by a thermostat and the opening of the drawer will not affect the flow of power to the heating element, one cannot place food into the warming drawer on shabbos if its operating temperature is higher than yad soledes bos, 120 degrees, as this is prohibited under the laws of chazarah

How do we reheat already cooked foods?

it depends on the food...

a solid/dry food that was cooked even cold is not a problem of bishul but might be prohibited because it looks like cooking

a liquid that was cooked and still warm is not a problem of bishul but might be prohibited because it looks like cooking

1. put it next to the fire (like by a fireplace)
2. take a pot off the fire and then put the food into that
3. pot on top of pot
4. hot plate

point a - the area of the blech directly above the flame or heat element

point b - the area of the blech not directly above the flame, yet hot enough to cause the food to reach the temperature of yad soledet bp -- which, as we learned, is the threshold for determining halachic cooking

point c - the area of the blech not directly above the flame, and just warm, but cannot cause the food to reach the temperature of yad soledet bo. if you place food on this area, it cannot be cooked

app - the halacha prohibits removing food from a pot while it is on point a. but if you slide the pot to point b or point c, it is permitted to remove food from the pot without having to go to the trouble of taking the pot off the blech and supporting it the entire time, etc. as per the three conditions above. but we need to put the cover back onto the pot before sliding it back to point a.

how do we reheat already cooked food?

pot on top of pot

what does it accomplish?

goal: does not look like normal use so does not look like cooking

biur halacha - this only applies if there is food in it

if you have water in the bottom pot but no food it is an argument if this allows you to put food on top - some say it does not look like cooking and is mutar

what does a hot plate do?

background - there are two types of hot plate

adjustable - has a knob that can be changed- some say cannot be used because it is a normal way of cooking

some say if you put an inverted tin on top can be used since abnormal way

non adjustable

israeli hot plate - really hot

american hot plate - a little but warm = mutar

r moshe feinstein wrote if it is not possible to cook there then it is mutar to put food there

why cant we use hot water on shabbos?

water flows from the street/reservoir into boiler which is hotter than 110 degrees

as sink faucet is turned on hot, cold water enters into the boiler and is cooked instantly

if water was mistakenly turned on, some poskim say that you can turn it off immediately before it runs cold

once the water has been running for a while (10 min) you cannot turn it off since the hot qwater is no longer in the boiler and you will cause the cold water to be cooked inside

why? bc its only when u turn off the water that u close the pipe and it traps the cold water inside the boiler and heats it up bc otherwise you're just letting the hot water flow through

single handle faucet

as sink faucet is turned even on cold water it turns on hot water and therefore enters into the boiler and is cooked instantly

this is only if the faucet is not turned to the far extreme right it is a problem because cold water will be cooked

some recommend to turn off under the sink the hot water valve so that turning on sink will not let hot water flow

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