

A Practical Guide to *Shabbos* - Class #7

Cooking

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שמות פרק טז
כב) ויהי ביום הששי לקטולחם משנה שני העמר לאחד ויבאו כל נשיא העדה ויגידו למשה
כג) ויאמר אליהם הוא אשר דבר יקוק שבמנון שבת קדש ליקוק מחך את אשר תאפו אפוא את אשר תבשלו בשליו את כל העדף הנחו לכם למשמרת עד
הבקר
כד) וינחו אתו עד הבקר כאשר צוה משה ולא הבאיש ורמה לא היתה בו

On Friday, they collected twice as much *man*, two *omer* per person, and they came to the Princes of the community who told Moshe. And Moshe said to them, this is what Hashem said: "Tomorrow is Shabbat, a Holy day for Hashem. Bake what you want to bake; cook what you want to cook; and all that is leftover, leave until tomorrow morning." And they left it until the morning as Moshe commanded.

-- Exodus 16:22-24

רש"י
כג) את אשר תאפו אפו - מה שאתם רוצים לאפות בתנור, אפוא היום, הכל לשני ימים, ומה שאתם צריכים לבשל ממנו במים, בשלוח היום. לשון אפייה
נופל בלחם, ולשון בישול בתבשיל

Bake what you want in an oven today, enough for two days, and cook today what you want to cook in water. "Baking" is for bread; "cooking" is for cooked food.

-- Rashi, verse 23

Av Melacha -- either baking dough to make the show-breads or cooking dyes for the curtains and coverings.

Principle -- using heat to change the state of a substance.

Toldot

- *Bishul* (בישול) -- cooking in or with hot liquid; includes boiling, cooking, deep-frying, and some pan-frying.
- *Afiya* (אפייה) -- cooking with dry heat; includes baking, roasting, barbequing, and some pan-frying.
- Melting; heating a metal until it glows.

Glossary

Temperatures:

- *Yad soledet bo* (YSB) (יד סולדת בו) -- the minimum temperature at which cooking begins. Literally, "a hand retracts from it;" it's the temperature at which a child instinctively pulls her hand away from the heat. Depending on the measures used by different *rishonim*, YSB varies between 110-165 F (40-75 C). (Rav Moshe says 110 F; Rav Shlomo Zalman says 113 F.) We use whatever temperature is stricter for the given situation. Also called "*yad nichveit bo*" (יד נכוית בו) -- the temperature at which a hand is scalded. Also defined as the temperature at which a baby's belly would be burned.

Status of pots (and other utensils) and related concepts:

- *Kli rishon* (כלי ראשון) -- a "first pot." This is the pot (or pan, or whatever) in which you cook on the stove (or in the oven, etc.). Example: the pot in which you make the soup.
- *Kli sheini* (כלי שני) -- a "second pot." This is the dish (or bowl, or whatever) into which you pour (or place) the cooked food that is taken out of a *kli rishon*. Example: the soup tureen that you

bring to the table to serve the soup.

- *Kli shlishi* (כלי שלישי) -- a "third pot." This is the dish into which the food is served from the *kli sheini*. Example: the soup bowl that you put in front of a guest.
- *Irui* (ערוי) -- "pouring." *Irui kli rishon* is pouring from a *kli rishon* (into a *kli sheini*), etc.

Rules for utensils:

- A *kli rishon* **always** cooks.
- *Irui kli rishon* **always** cooks *kdei klipah*. ("a skin's depth") (MB 318:35)
- A *kli sheini* **generally** does **not** cook. Only *kalei habishul* (קלי הבישול) ("easily cooked items") cook in a *kli sheini*.
- *Irui kli sheini* **rarely** cooks. Only some *kalei habishul* **may** cook by *irui kli sheini*.
- A *kli shlishi* **never** cooks. (Well, almost never.)

Degrees of cooking:

- Raw.
- *Ma'achal Ben Drusai* (MBD) (מאכל בן דרוסאי) (Shab. 20a) -- "a food suitable for Ben Drusai." Ben Drusai was a thief who was always on the run. He would cook his food until it was just edible in order to move on as quickly as possible. This is either 1/3 or 1/2 cooked (Rashi vs. Rambam). We generally follow the Rambam (OC 254:2) but may rely on Rashi in cases of pressing need (MB 253:38).
- There are two forms of fully cooked foods:
 - *Mitzamek v'tov lo* (מצטמק וטוב לו) -- "shrinking to its benefit." A food that is fully cooked that gets better with additional cooking. Examples: cholent; pea soup.
 - *Mitzamek v'ra lo* (מצטמק ורע לו) -- "shrinking to its detriment." A food that is fully cooked that gets worse with additional cooking. Examples: a dry cholent; rice; turkey; brownies.

Concepts:

- *Ain bishul achar bishul* (אין בישול אחר בישול) -- "there is no cooking after cooking." The concept of cooking does not apply to a fully-cooked item. In general, this rule applies to fully-cooked solids (whether hot or cold) but only to hot liquids.
- *Yeish bishul achar bishul b'lach* (יש בישול אחר בישול בלה) -- "there is cooking after cooking when it comes to liquids."
- *Yeish bishul achar afiya* (יש בישול אחר אפיה) -- there is cooking after baking, roasting, etc. There is also baking after cooking, frying, etc.
- *Garuf v'katum* (גרוף וקטום) -- "raked and covered." An oven without an open flame because the coals have been raked aside or covered with ashes to lessen the heat.
- *Blech* -- A metal sheet placed over the stovetop and dials to make it *garuf v'katum*.
- *Shabbos plata* -- a hot plate

Mutar: Cooking in direct sun is *completely permissible* on *shabbos*!

D'oraita: Placing raw food on a flame or heat source and moving it closer to fully cooked is *osur d'oraita*.

D'rabbanan: Lots of other cooking activities are *osur d'rabbanan* because they look like, seem to be like, or might lead to *d'oraita* cooking. Cooking is a difficult *malacha* because it has **lots** of rules. However, the rules are generally straightforward and clearly applicable. (This is quite different from other *malachot* like *borer* where there are few rules but very subtle distinctions in the many possible cases.)

Toldot / Gezeirot

- Putting anything onto an open flame. (It looks like cooking and might lead to cooking.)
 - Putting anything into an oven. (It looks like cooking and might lead to cooking.)
 - Cooking in things heated by the sun. (People might confuse this with things heated in other ways.)
 - Placing anything into a *kli rishon* even if it's off the fire. (A *kli rishon* still cooks even off the fire!)
 - Stirring a *kli rishon* on the flame. (Looks like cooking; mixing actually helps cook thoroughly.)
 - Serving from a *kli rishon* on the flame. (Like stirring.)
 - Placing a lid onto a pot on a heat source. (Looks like and helps cooking.)
 - Drying gloves, boots, etc. near a fire. (May heat up to YSB.)
 - Leaving food on an open flame before *shabbos* (lest you adjust the flame to speed the cooking).
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It is a *mitzvah* to keep food warm for *shabbos* (day), for this is part of the honor and joy of *shabbos*. Anyone who does not follow the words of our sages and forbids eating hot food on *shabbos* is suspected of denying Torah.

-- Rama, *Shulchan Aruch Orach Chaim* 257:8

Ways of having hot food on *shabbos*:

- *Shehiya* (שהיה) -- "leaving" food on the heat from before *shabbos* begins
- *Hatmana* (הטמנה) -- "wrapping" food in an insulating material to prevent heat loss
- *Chazara* (חזרה) -- "returning" food to a heat source to reheat or maintain temperature

Cooking *Halachot* Prior to *Shabbos* -- *Shehiya*

What can be left on a flame from Friday into *shabbos*?

Solids:

- Raw --
- Partially cooked, but not yet MBD --
- MBD --
- *Mitztamek v'tov lo* --
- *Mitztamek v'ra lo* --

What is a raw food?

Liquids:

- What is a cooked liquid?
- What is a raw liquid?

Cooking *Halachot* on *Shabbos* -- *Chazara*

Five conditions are required to make *chazara* permissible:

- the flame is *garuf v'katum*
- the food is fully cooked
- the food is still hot
- the food was removed from the flame with the intention of returning it
- the food is still in your hands

What if you forget one or more of the above?

- *Garuf v'katum*?
- Not fully cooked?
- Not hot?
- Didn't think of returning it when you took it off?
- Put it down on the table?
- Put it down on the floor or into the fridge?

What is *garuf v'katum* for an oven?

Is a *shabbos plata garuf v'katum*?

Is a crock pot *garuf v'katum*?

Examples:

- You want to serve soup on Friday night but leave it warm for *shabbos* lunch.
 - Having cholent for breakfast
 - After taking the cholent off, you realize that you want it warm for *shalshudos*.
 - By the time you finish serving the soup, the remaining soup is cool to the touch.
 - You leave the cholent on an open stovetop flame, but on Friday night realize it is drying out too quickly. What do you do?
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Cooking Halachot on Shabbos -- Reheating

- Food must be fully cooked!
 - Liquids?
 - Solids
 - What is a solid?
 - Reheating chicken
 - Reheating kugel
 - Reheating meat with congealed gravy
 - Radiators and other hot non-cooking sources -- Rav Moshe
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Hatmana -- Insulating food to Keep it Warm

Before *shabbos*:

- Wrap up in any insulating material that does not add heat.

On *shabbos*:

- It is forbidden to fully enwrap a food in a *kli rishon*.
- It is permissible to fully enwrap a food in a *kli sheini*.
- It is permissible to partially or mostly enwrap a food in a *kli rishon*.
- It is permissible to return a food to its insulation.
- It is permissible to change the insulation on or add insulation to an insulated food.

Examples:

- Wrapping a challah in foil to reheat on top of the urn.
 - Covering a cholent crock pot with a blanket before *shabbos*.
 - Placing a dish towel over the lid of a crock pot before *shabbos*.
 - Submerging a baby bottle in a *kli rishon* on *shabbos*.
 - Wrapping kugel in foil to reheat it.
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Understanding and Dealing with *kli rishon*, *sheini*, etc.

- What is the difference between a *kli rishon* and a *kli sheini*?
- *Irui kli rishon* cooks *k'dei klipa*.
- Is a ladle a *kli rishon* or *kli sheini*?
- If a *kli sheini* is scalding hot, does it cook?
- Differences between solids and liquids in a *kli sheini*.
- What items will cook in a *kli sheini*? "*Kalei habishul*."
 - tea leaves, raw eggs, bread

- water, oil, and ground coffee
- liquids that have been previously cooked, even if cold
- ox meat and salt
- everything else
- *Irui kli sheini* will only cook *kalei habishul*.
 - Foods that become edible with a quick dunk in hot water -- salty herring.
- *Kli shlishi*
 - RSZ vs. Rav Moshe
 - Solids

Examples

- Butter on a baked potato
- Ketchup on French fries
- Cholent on a plate with salad
- Soup:
 - Tasting on Friday night before the meal
 - Adding salt to the pot
 - Adding ice
 - Adding croutons
 - Adding *shkadei marak* ("soup almonds")
 - Adding bread
 - Adding cheese
 - Adding matzo balls
 - Adding noodles or rice
 - Adding water
- Instant coffee
 - *Kli rishon, sheini, shlishi?*
 - Adding milk, cream, or soy milk
 - Sugar
- Tea -- *Kalei HaBishul!*
 - *Kli rishon, sheini, shlishi?*
 - RSZ and tea essence; Israel vs. US
 - Adding lemon juice
- Heating a baby's bottle

Miscellaneous:

- What are the issues with using the hot water faucet on *shabbos*?
- What do you do if your crock pot breaks and is no longer warming your food?
- What if there is a power outage and my oven turns off?
- You are a guest and your host serves cholent out of a *kli rishon* on the fire.
- The "*kedeira blech*."
- When is having a high YSB a *chumra* (חומרא -- stringency)? When is it a *kula* (קולא -- leniency)?
- It is permissible to use a timer on a *shabbos plata* (or oven)?
- Setting the coffee brewer prior to *shabbos*.
- What do electric lights have to do with cooking?
- How do you handle the lights on your oven for *shabbos*?
- What is permissible with a "*shabbos oven*?"
- What is the difference between *shabbos* and *yom tov* with regard to cooking?
- The difference between *d'oraita* and *d'rabbanan* is **very** important with regard to cooking as it is the most common *malacha* that you need to deal with in regard to sickness!
- Can you make "sun tea" on *shabbos*?
- Is hot water from a solar heater permissible for *shabbos* use?