

KITCHEN GUIDELINES - UPDATES AND ADDITIONS

(Please add this to your handout.)

About Kosher Cheese There are different opinions in the conservative movement about what cheeses are kosher. We have accepted the opinion that cheeses made in America (not imported), even if they contain rennet, have been adequately processed such that all traces of meat are non-existent, and therefore may be used as a kosher dairy product. Congregants are also encouraged to buy cheeses marked with a hechshire whenever available.

Koshering the oven is done by either running it on the self-cleaning setting, or cleaning it thoroughly and running it on the highest temperature for 30 minutes.

Koshering any items – if they are entirely metal can be accomplished by pouring boiling water over them or immersing them in boiling water. If the item has a handle, or is a cutting board etc. it must be washed and put away, out of use, for at least a year. Remember that porous items can not be koshered. Dishes used for baking, such as Corningware, porcelain items, and stoneware, can not be koshered. Pyrex and glass are kosher.