

# KASHERING LIVER



Before one is permitted to indulge in Kosher Jewish delicacies such as chopped liver, liver steaks and onions, or sauteed chicken livers, raw liver must undergo various processes before the liver is deemed fit for kosher use. The Torah forbids eating the blood of an animal or bird, therefore, it is necessary to extract the blood from the kosher slaughtered meat or liver. Although other kinds of meat may be kosher by the “soak and salt” method, to remove its blood, since liver is Halachically considered to be completely blood, it may only be koshered by broiling. Raw animal liver must also be treibored to remove *Cheilev* - forbidden fats and kashered before the liver is deemed fit for kosher use.

## 1 PREPARATION

### WHOLE ANIMAL LIVER

Deep criss-cross cuts should be made throughout the liver in various places. The cuts should lie face down during the broiling. OR Slice the liver into pieces of uniform thickness. Please note liver must be treibored from forbidden fats (*cheilev*). All liver purchased from kosher butcher shops should come treibored with no fat on its top.

### CHICKEN OR FOWL LIVER

Can be broiled whole without cutting the surface. However, care must be taken that the gall bladder, which is green in color and cylindrical in shape, has been removed from the liver.

## 2 THE PROCESS

1. **Wash the liver** (or pieces of liver) thoroughly in cold water and place on a grate of fireproof material. (The grate must be constructed in such a way that it does not inhibit the free flow of blood or other juices from the liver. The blood and juices should drip or run to a place where they have no further physical contact with the liver.)
2. **Lightly salt the liver** on both sides. (It is customary to put at least the amount of salt that would give the liver good taste. You may use more salt if desired.)

**Note about salting:** Salting the liver is not required, and the broiling process can be accomplished without salt.

## 3 THE FIRE

- **The fire source** used to broil the liver should be directly below the liver. If that is not possible, one may broil liver from a heat source above the liver if that is the only heat source available. If the oven or broiler is used for kosher food as well, care should be taken to assure the blood does not splatter onto the oven or broiler cavity. Splatter blood will make the oven or broiler walls treif. A practical solution is to place a pan under the rack or grate to catch the dripping blood and juices. The pan will become treif, and any utensils used including the rack or grate should not be used for anything except kashering liver, unless proper kosherization procedures are employed to kasher the grates, racks, and/or utensils. Without koshering, they may only be used in the future for koshering liver exclusively.
- **Any utensil used in the broiling process**, such as a fork, should be set aside and used exclusively for livers. It is a meritorious practice to burn the fork and all the utensils used in the broiling process in fire before the next time liver is to be kashered.
- **It is customary to turn the liver** or the liver slices during the broiling process from time to time to facilitate a more even and uniform broiling. It is also customary to broil liver until the outer juices have ceased flowing, and the liver is dry on the outside. The liver need not be burnt.
- **The kashered liver is washed off** under cold water three times in order to remove the salt that has absorbed the blood, and any blood found on the outer surface of the liver. If these procedures have been followed, and red juice exudes from the liver interior, the liquid is not considered blood, and is permitted to be eaten. Please note that the Halacha calls for liver to be washed off before kashering. However, all commercial liver is pre-washed.
- **When the kashered liver is cut open**, one may find the color of the interior livers is a shade of green, tan, light brown, pink, or deep brown. The only questionable color is deep brown, the color of unkashered raw liver. This color indicates that the liver was not broiled thoroughly. The unkashered deep brown part of the liver should be re-broiled or discarded.
- **After the liver has been broiled and kashered**, it is considered like any other piece of kosher meat which can be fried or roasted in a kosher meat pot, pan, or roaster, without any reservation. Furthermore, liver does not have to be broiled within seventy-two hours of kosher slaughter. However, if it was not broiled within this time, there are different halachic opinions whether one may cook, fry, or roast this liver after it has been kashered. Your Rav should be consulted for your community custom.

