



THE VAAD HAKASHRUS OF MIAMI-DADE

PROCEDURE FOR KASHERING LIVER

All utensils used for this should be dedicated for liver and considered treif for anything else. Any blood that drips during the following procedure is also not kosher. We advise if possible to first observe the kashering being done by an experienced person.

1. Preparing beef, calf or chicken liver for kashering:

- a. The liver must be defrosted if frozen.
- b. The liver should not sit in its own “juices” for a 24 hour period.
- c. If kashering beef or calf liver, it should either be slit in a crisscross manner or cut into strips. Chicken liver does not need to be split.
- d. The liver should be rinsed.
- e. The liver should be salted with kashering salt just before broiling (enough salt that it would taste good).

2. The set up of keilim (vessels):

- a. A dedicated rack, broiler pan, fork and any other keilim used for kashering is required.
- b. If the liver will be kashered in an oven, there must to be a drip pan under the rack.
- c. The liver needs to be raised from the drip pan so that it will not be sitting in the blood that comes out.

3. The process of kashering:

- a. If it is beef liver the cut side should be face down.
- b. It is customary to turn the liver over several times.
- c. The liver should be broiled or grilled until it is $\frac{3}{4}$ done.
(An indication that it is done is when it is completely dry on the outside.)

4. After Broiling or Grilling:

- a. The liver should be rinsed 3 times.
- b. If it was defrosted for more than 72 hours it should only be eaten broiled and not sautéed or further cooked.