

### How To Kasher Raw Liver

**Raw Liver** must be koshered even if purchased from a reliable kosher butcher or with a reliable hashgacha. Raw liver must go through a koshering process to remove the blood before it may be used.

1. Frozen liver must be completely defrosted before koshering.
2. If raw liver is sitting in liquid for more than 24 hours it may become non-kosher, so one should be careful when defrosting liver to make sure it is not sitting in liquid.
3. Ideally a separate grill should be used for broiling.
4. Once they are used to broil raw liver, all utensils, catch pans, forks, grates, etc. must be treated as non-kosher and **may not** be washed with kosher utensils or washed in a kosher sink.
5. Liver should be rinsed in cold water to remove any traces of blood. If whole beef or calf liver is being used, make sure that all the arteries and fats have been trimmed off. Make deep crisscross incisions in the liver.
6. If using chicken livers make sure that the green gall bladder has been/is removed.
7. Immediately before broiling, lightly sprinkle some salt on the liver. It may also be salted once the broiling has begun.
8. The liver must then be placed with the surface incisions of the liver facing downward on a grate or grill to allow the fluids to drain away from the liver. The liver should then be broiled.
9. The liver should be broiled until no more juices come out of the liver and the outside of liver is dry.
10. The liver should then be washed with cold water 3 times to remove the salt and any surface blood.
11. If the liver has been koshered (Broiled) more than 72 hours after shechita (or defrosting) then many authorities prohibit cooking or frying the liver.
12. Some utensils may be used again for koshering liver in the future, and some may require rekoshering. Consult your Rabbi.