
grain size Kosher salt?

Posted by DoD - 2008/06/25 01:00

What's the difference between kosher salt and other salt? Sea salt...and just regular salt? Is one version more potent than the others? I do know that WRT cooking I definitely don't use as much k salt as I do regular salt... Physically (not pertaining to religion) is there any difference? TIA David

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Posted by Tim Meushaw - 2008/06/25 01:00

What's the difference between kosher salt and other salt? Sea salt...and just regular salt? Is one version more potent than the others? I do know that WRT cooking I definitely don't use as much k salt as I do regular salt... Physically (not pertaining to religion) is there any difference? Kosher salt's granules are much bigger, and not generally mixed with an iodine compound (iodized salt). From wikipedia: Kosher salt has a much larger grain size than regular table salt, and a more open granular structure. Like common table salt, kosher salt consists of the chemical compound sodium chloride. Unlike common table salt, Kosher salt typically contains no additives (for example, iodine), although kosher salt produced by Morton contains sodium ferrocyanide as a free-flow agent. The term kosher salt is restricted to North America; in other parts of the world, it is called (coarse) cooking salt. The term koshering salt has been proposed as more accurate and is sometimes used in industry (e.g., The Salt Institute, but it is rarely used in everyday language. The chefs I know that call for it like it because since it's a bigger flake of salt, it's more potent and dissolves slower. Some also claim to notice a chemical taste to iodized salt. Sea salt I suspect is closer to kosher salt, in that the flakes of salt would be bigger. Sea salt sometimes has its own flavors, too, as a result of being less processed for purity I believe. Tim

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Posted by Patty - 2008/06/25 01:00

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Posted by mm - 2008/06/25 01:00

TIA for anyone that helps... David MM I don't want to spend as much time on the net as I once did, or in newsgroups. In the past I responded to almost any reply to me, because I thought silence meant assent to some people. But it shouldn't. So once I make my points, I may not reply again. Especially if no new arguments are made on the other side. Please don't take that to mean you have convinced me or anyone.

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Posted by Leon - 2008/06/25 01:00

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Posted by bac...@vms.huji.ac.il - 2008/06/25 01:00

eat blood which is part of the Noachide commandments as well as from Sinai: Genesis 9:4; Leviticus 17:10-14; Leviticus 19:26; Deuteronomy 12:16, 23-25. Kosher salt is also used in pickling. Cheers

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Posted by DoD - 2008/06/25 01:00

but for some of us with horrid sinuses... It might be an important question.. My allergies and and sinuses have really calmed down.... Well, of course. Now you have a kosher nose. :::: chuckles::::: Pretty funny... Thanks David

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Posted by Leon - 2008/06/25 01:00

Salt is used only for kashering meat not liver since only direct fire can remove the blood from liver (Shulchan Aruch Yoreh Deah 73:1). It is customary to very slightly salt liver before broiling (YD 73:5). One must make sure the high blood pressure is maintained to prevent the obese abdomen from deflating. It is therefore customary to salt the liver both before and after broiling the life out of it. Liver has many other benefits, helping to maintain the cholesterol level and adding the necessary fiber to the diet. The kosher Ashkenazim know how to live, albeit not a long. Leon

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Posted by Adelle - 2008/06/25 01:00

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Physically (not pertaining to religion) is there any difference? TIA David Hi! I do neti pot lavage as well, so I know precisely the issue. Because the granules of kosher salt are larger, they do not measure the same as iodized salt, or the flakes of pickling salt (the latter burns a great deal; am guessing because of additional minerals in the compound to facilitate pickling.). If you are mixing the saline fresh for each usage, you will have to figure out the proportions again. You will need to use more salt by measurement to get the same concentration of solution. That's because larger crystals take up more space. Adelle

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Posted by Patty - 2008/06/25 01:00

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Posted by maxine in ri - 2008/06/25 01:00

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contact with meat that they are being used to draw the blood out of. Kosher salt I have found from experience (I use it when I have a cold or allergic stuffiness) works just fine in solution. Rinses out the pollens, deactivates the rhinovirusii (viruses?)(Virii?), flushes and soothes the sinus cavity linings. In cooking, it is lower in volume than table salt because there is more space around the larger crystals. Most cooks find that to equal the mass of table salt, one should use 1-1/2 times the volume of kosher salt. Because it has no iodine added, it is useful for pickling. Because of the larger crystals, chefs like it because of the sparkle that it can give food finished with it. In an emergency (like, say, a blizzard in Jerusalem) it works better than table salt in getting rid of the ice. <g maxine in ri

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Posted by Steve Goldfarb - 2008/06/25 01:00

more space around the larger crystals. =A0Most cooks find that to equal the mass of table salt, one should use 1-1/2 times the volume of kosher salt. That seems a little backwards to me. I usually have to use a lesser volume of K salt... I might experiment with this over the next week. Depends on if you're putting the salt into a solution or applying it to a surface. A teaspoon of table salt weighs more than a teaspoon of kosher salt, so if you're going to dissolve it into a sauce or something you need to use more kosher salt. OTOH, if you're applying it to the surface of a food, e.g., salting your steak before you grill it, the table salt will dissolve, run off, get absorbed etc. while the kosher crystals will retain more of their integrity. Result when you put that piece of grilled steak in your mouth, if there are still crystals on the outside your tongue will pick up the nice salty taste more strongly, even though there's actually less sodium chloride overall

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Posted by meir b. - 2008/06/25 01:00

Kosher salt is coarser than table salt. Without that coarseness, it could not draw the blood out of the soaked meat or out of the liver while broiling. This is step two in obeying the commandments not to eat blood which is part of the Noahide commandments as well as from Sinai: Genesis 9:4; Leviticus 17:10-14; Leviticus 19:26; Deuteronomy 12:16, 23-25. Not eating blood is _not_ a Noahide commandment. Genesis 9:4 is the prohibition against eating flesh or blood from a live animal. Leviticus 17 and Deuteronomy 12 are addressed to Jews, and Leviticus 19:26 says nothing about eating blood. Meir

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Posted by Leon - 2008/06/25 01:00

Patty <pajh...@earthlink.net wrote Thanks. I haven't read Shuchan Arukh

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Posted by Micha Berger - 2008/06/25 01:00

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Posted by Tim Meushaw - 2008/06/25 01:00

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Posted by Micha Berger - 2008/06/25 01:00

But the Shulchan Arukh can't be read, it must studied. Isn't studying simply reading + retention? As in a lesser form of memorization? I mean the topic is difficult, requires contemplation and deduction. If you just read, it'll all just be a confused jumble. BTW: One thing the SA does that I wouldn't if I wrote the book... He will have one se'if (paragraph / law) spelling out the general rule, without a usually or similar disclaimer. Then it will spell out the exceptional cases in subsequent se'ifim. If you happen to read the first se'if and think you're done, you'll get the halakhah wrong. And there is no flag telling you where the series begins or ends. Tir'u baTov! -Micha

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Posted by Eliyahu - 2008/06/25 01:00

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Posted by maxine in ri - 2008/06/25 01:00

In <6d74980f-a154-4df8-a4c2-4817b959f...@f63g2000hsf.googlegroups.com DoD <danskisan...@gmail.com writes: more space around the larger crystals. =A0Most cooks find that to equal the mass of table salt, one should use 1-1/2 times the volume of kosher salt. That seems a little backwards to me. I usually have to use a lesser volume of K salt... I might experiment with this over the next week. Depends on if you're putting the salt into a solution or applying it to a surface. A teaspoon of table salt weighs more than a teaspoon of kosher salt, so if you're going to dissolve it into a sauce or something you need to use more kosher salt. OTOH, if you're applying it to the surface of a food, e.g., salting your steak before you grill it, the table salt will dissolve, run off, get absorbed etc. while the kosher crystals will retain more of their integrity. Result when you put that piece of grilled steak in your mouth, if there are still crystals on the outside your tongue will pick up the nice salty taste more strongly, even though there's actually less sodium chloride overall

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