

For How Long does a Slaughtered Fowl have to Remain in Boiling Water before it is Declared to be Impure?

Q: Taharaat-64: A previous issue of Fataawaa Raheemiyyah states that when a slaughtered fowl is not cleansed of impurities and then placed in boiling water for awhile, the fowl becomes impure. It will then not even become pure by washing according to the ruling Fatwa. What duration of time is meant by 'awhile'? Please explain.

Answer: The uncleaned fowl will become impure when it is left in the boiling water for as long as the meat absorbs the water and the heat of the water penetrates the inside of the bird. This means that the impurity will have penetrated into the bird. In such a case there is no way of purifying it and it cannot be eaten.

However, if it was placed in the water and removed immediately so that the heat of the water penetrated only the skin (and the feathers became easy to remove), then such a bird will become pure by washing it thrice. The same applies if the water was not boiling.

Umdatul Fiqh states that if a fowl or any other bird is boiled in water before the insides are removed, it can never be purified (this is the view of Imaam Abu Haneefah RAH). The marginal note adds that the Fatwa is passed according to this view. It is therefore best to remove the insides and wash off the blood before boiling.

Because it is difficult to gauge how far the effect of the water has penetrated the bird, it is best to remove the insides and wash off all the blood before placing the bird in boiling water. And Allaah knows best what is most correct.

Fatawa Rahimiyyah vol.2