

These stovetop slow cookers can cook in less than a ¼ of the time! Made in the USA, No Lead, Cadmium, or Toxins



Dedham, Massachusetts Nov 18, 2021 ([Issuewire.com](https://www.issuewire.com)) - Have you been using slow cookers that sit on your counters, have a lot of buttons, and take hours to cook your food well? For those of you who are not aware of how slow cookers work, you typically add ingredients into the pot, and food cooks in a fairly toxic environment. This is because the insert is either a metal pot or a glazed pot that cooks your food for several hours a day while their reactive materials keep leaching toxins.

If you're tired of this method of cooking and the long time it takes, there is good news for you. A company in the United States is making slow cookers that can mitigate all the issues of a conventional slow cooker while offering many additional features and benefits.

How are Miriams Earthen Cookware's Slow Cookers better?

[Miriams Earthen Cookware \(MEC\)](#) is a US-based company that makes pots and pans from lab-tested primary clay. Slow cooking in MEC pots is healthier and more convenient in many ways.

Smaller size but more convenience

A MEC pot does not take up as much space on your counters – you can easily move them because there are no special gadgets attached. They can cook right on your stovetop and there are no microprocessor-backed control units to turn the straightforward process of cooking into rocket science. Just pour all ingredients, cover the lid, and keep cooking on low heat until done.

Save cooking time

Worried they might take more time to cook your favorite recipes than a conventional crockpot? Well, they don't. Thanks to pure clay's unique far-infrared heat cooking, the most time-consuming recipes take less than a quarter of the cooking time in MEC. Far infrared heat spreads throughout the pot, penetrates deep into the food, and cooks evenly and thoroughly on the lowest heat setting.

For instance, [cooking bone broth](#) with beef bones take about 3 hours in MEC, contrary to 12-15 hours in a crockpot, and the chicken bones only take 1 ½ hour. Cooking beans take about 45 minutes and grains like rice take 30 minutes or less.

Additionally, MEC pots retain heat for 4x longer than conventional pots which mean food stays warm for several hours after cooking. Sometimes food keeps cooking with the heat retained in the pot even after you turn the stove off.

No more lead, cadmium, or other metal toxins leaching into food

The most serious issue with conventional crock machines is lead, cadmium, and other heavy metals leaching from the material of the insert. [Studies](#) have proved that leaching metals like aluminum, iron, stainless steel (nickel, chromium, carbon, etc.) can contribute to dysfunctional organs and life-threatening diseases.

The inserts made from or coated with ceramics come with glazes that contain hundreds of chemicals composed of metal oxides among other toxins and pose a risk of exposure to heavy metals. And when it comes to food, there are no "safe levels" of exposure because whatever is leaching into food, even in trace amounts, assimilates in the body causing serious health issues.

MEC's pots are made from the purest form of clay, following testing in a reputable state lab for its complete composition. Natural clay is inert and devoid of metal and chemical impurities. A home test called the [alkaline baking soda test](#) can easily identify what's leaching from a cooking pot and MEC pots passed it with flying colors.

Healthy and Nutritious Cooking

Far infrared heat cooks gently keeping even the most delicate nutrients intact. This means nutrients like complex carbs, phytonutrients, and flavonoids that are damaged by the harsh near-infrared heat from conventional pots, stay intact with MEC's gentle cooking.

Moreover, MEC pots are ergonomically designed to naturally condense steam and lock in all the water-soluble nutrients. This excellent steam management is unique to these all-natural pots because most other cookware must release steam through the vents before the lid opens.

Final Words...

MEC offers all-natural cookware that not only slow cooks in a much healthier and easier way than conventional slow cookers but can also take care of all your cooking needs! Such as [pressure cooking](#), [steaming](#), sautéing, stir-frying, [baking](#), [rice cooking](#), and many more.

Interested in choosing this all-in-one [healthy slow cooker](#) over conventional gadgets? Head over to MEC's online store and try a clay pot today.



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