

Miriam's Earthen Cookware designed slow cooker pots to create healthy meals for cooking indoors, outdoors, and anywhere

Slow cooking in Miriams is not only healthier but also much faster with many dishes taking less than half the time. How is it even possible? Discover more below.



Dedham, Massachusetts Dec 14, 2022 ([Issuewire.com](https://www.issuewire.com)) - Miriam's Earthen Cookware was birthed from one woman's dream of offering to the world, the healthiest way to cook meals, using 100% non-toxic cookware. This pioneering US-based manufacturer is known for [making pots and pans](#) from [lab-tested primary clay](#) without additives. Their slow cooker pots are exceptionally healthy and versatile for cooking a variety of recipes on any heat source – indoors or outdoors. What goes on behind the scenes in making [healthy slow cooking](#) possible without compromising on convenience? Keep reading to find out.

The Raw Material

Miriam's priority *has always been* to use the [best raw material](#) for making cookware. She made sure to

choose a material that doesn't leach and contaminate food while cooking, like reactive metals and other chemical-laden materials like ceramics. She determined the only suitable raw material is primary clay. *Primary clay* is the [purest form of natural clay](#) that is *free from all contaminants*.

The Design

Choosing to handcraft these pieces is another important step in making the healthiest cookware. Why is that you may wonder? Because all machine-based methods of mass-producing pots and pans call for use of toxic chemicals. Over the years, Miriams has perfected the designs of both pot and lid so they can be used on any heat source for cooking the most nutritious meals while retaining natural flavors and nutrients.

Making Miriams slow cooker in the USA

From harvesting the raw material to making the finished product, everything takes place right here in the USA. This fulfills Miriam's desire to give back to the community by creating jobs. Additionally, it provides oversight of the entire making process to ensure quality and purity. Instead of relying on imported material certified by an alien authority, Miriams get the raw material from within the US. And it has been tested in a reputable state lab to ensure its purity.

The convenience of cooking both indoors and outdoors

[Slow cooking](#) is supposed to be a no-babysitting method, but Miriams takes it to the next level by reducing the cooking time to a bare minimum – thanks to earthen far infrared heat cooking by Miriam's clay. This unique heat penetrates deep into food cooking it thoroughly on low heat and in less time without destroying nutrients. Unlike with conventional materials, the breathable walls of the cookware allow for constant air circulation which helps in keeping the ingredients fresh, flavorful, and aromatic. With the flexibility to cook on gas, electric, and glass cooktops, and inside the oven at a temperature up to 450 d F, these are the most [energy-efficient cookware](#) you can find in the market (more on the [energy efficiency of MEC here](#)).

For outdoor cooking, these lightweight yet sturdy sets of portable pots can be used on campfires with grate – using coal or wood and on outdoor grills – charcoal grill or gas grill. Just use a heat diffuser with an electric heat source to prevent thermal shock to the pot and you are all set. No worry about melting plastic handles – Miriams pots feature an extended rim that acts as a handle that is never too hot to hold – thanks to the gentle heat absorbed in the pot.

Take your pot to the mountains, to the beach, on a road trip, or cook in your own home kitchen for your family. You too can enjoy healthy, nutritious, and flavorful meals anytime you want without any hassle. Different size pot and pan options are available. Shop now in [Miriams store](#) for delivery to your doorstep anywhere in the world.





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Source : Miriams Earthen Cookware

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