

Why Miriam's Earthen Cookware expanded their 100% non-toxic product offerings beyond pots and pans

Miriam's Earthenware aka Miriam's Earthen Cookware - a well-known US-based healthy cookware brand has extended their product range beyond cooking pots and pans. What was the motivation behind it and how did it help healthy cooks around the world?



Dedham, Massachusetts Oct 17, 2022 ([Issuewire.com](https://www.issuewire.com)) - Miriam's Earthenware (formerly Miriam's Earthen Cookware) was birthed from one woman's dream of making 100% [healthy and non-toxic cookware](#) for people around the world. Her research for the [healthiest cookware material](#) took her to the only time-tested material trusted by our ancestors for thousands of years – clay - well before we started experimenting with other supposedly better alternatives – metals.

To end the havoc caused by reactive metals leaching toxins during cooking and eventually making people sick, Miriam decided to bring back the only all-natural material that is non-reactive to food and

thus, can cook without leaching – unglazed primary clay or pure clay. That’s when she started [handmaking pots and pans](#) on a potter’s wheel without using any chemicals, additives, or glazes so she could offer cookware as pure and non-toxic as the raw material itself.

Over the years, she continued to add cookware of different sizes based on the day-to-day requirements of home kitchens around the world. But her inspiration to help people adopt a nontoxic lifestyle didn’t end there.

Miriam's Non-toxic Dinnerware

Based on feedback from her customers, she expanded her product line to include [non-toxic cups and bowls](#). Many health-conscious cooks had expressed concerns over serving food cooked in nontoxic cookware in toxic serve ware, and Miriam's cups and bowls were the answer to their demands. Miriam's bowls can be used to serve hot food as well as to reheat leftover food. They can also be used for heating water for tea, preparing herbal concoctions at home, etc. without worrying about toxins leaching since they are made from the same material as the cookware, pure clay. The customers loved them, and Miriam started working hard on fulfilling the next most requested bakeware, this one from a business customer – the [MEC naan pan or griddle](#).

Miriam's Non-toxic Griddle Pan

Cooking on this griddle requires less heat, less cooking time, and less oil. This griddle features a concave-slope design so the slope will collect any residual oil from the edges to the center, with the food absorbing oil as needed. It is great for searing chicken, baking bread (including making Naan & unleavened bread on the stove), roasting meats, grilling vegetables, making pancakes, and as a non-toxic pizza stone. Thanks to a naturally nonstick surface, less oil or ghee is needed when making bread and the evenly distributed far infrared heat bakes them to perfection.

Miriam's Non-toxic Water Jar

Not long after that, Miriam decided to offer a product that could provide clean water to people because clean water is just as important as non-toxic food for healthy living, if not more so. Storing water in a clay pot is a time-tested and time-honored method of cooling, purifying, and energizing it and the [MEC water jar](#) finally brings this back to people’s homes. This amazing egg-shaped pot cools and purifies water by evaporation and constant movement of water.

This water jar with lid, fully non-toxic as all other Miriam's products, perspires water from the semi-porous walls, which evaporates and cools the water stored inside. Also, the positively charged ions in the clay extract negatively charged [toxins](#) in the water (including chlorides, nitrates, ammonia, and arsenic) and push them out along with other impurities through this “sweating” process. Water is ready for consumption 30 minutes after adding it to the MEC water jar. The longer it stays in the jar, the cooler and more purified it becomes.

At the heart of *all* these products and future offerings, is the goodness of all-natural material, pure non-toxic clay which makes it possible to keep your food healthy & nutritious, and water clean and fortified with natural minerals. *And* coupled with Miriam and her team’s labor of love, they are delivering these to health-conscious people around the world, making it easier for them to eat and drink healthfully and receive the full nutrition and benefits of the food they prepare.

You can check out their [products](#) here. They ship worldwide through reliable and eco-friendly shipping.



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