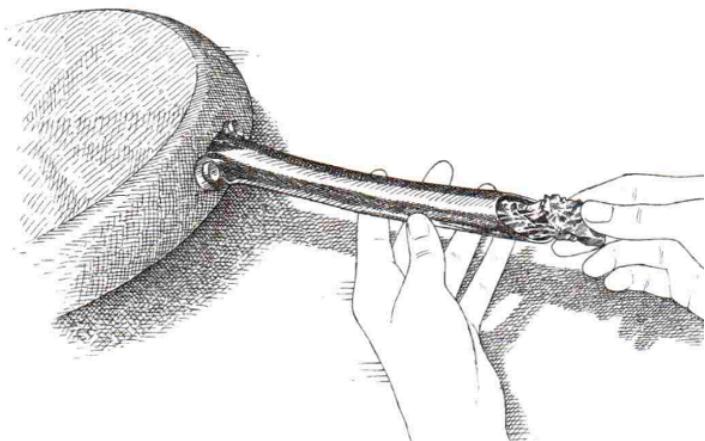


Aluminum Foil for Cooling Hollow Handles

Cool Hollow Handles



Skillets with hollow handles often heat up enough to require pot holders. Using aluminum foil to line cookware handles is a brilliant solution for keeping them cool.

[Link for more detail](#)

How to Use

- The foil reflects heat away and creates an insulating air gap, significantly reducing heat transfer to your hands. This simple but effective trick makes cooking safer and more comfortable!
- 1. Roll aluminum foil into lightly packed cylinder and stuff the handle.

Substitution

- Use a potholder or towel to hold hot handles.