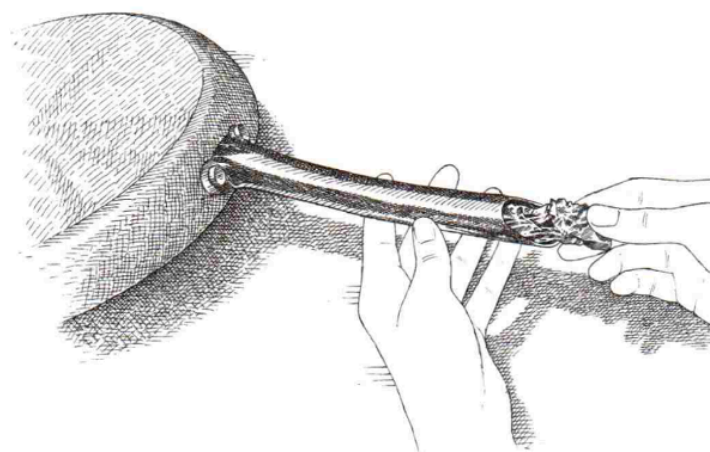


Aluminum Foil for Cooling Hollow Handles

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.