

White Fluted Porcelain Egg Coddler



Fluted white porcelain
Stainless threaded lip and cover
Washing by hand recommended
Made in China

- Hold the lid (not the loop) to close or open.
- Use the loop only to place in and pick up from the water.
 - Do not screw on lid too tightly.
- Use a towel or potholder when handling the hot coddler.
- Wash as soon as possible when cool enough to handle.

How to Coddle an Egg

- Lightly butter the inside of the coddler.
- Break 1 or 2 eggs into the coddler and add salt, pepper, and/or your special seasonings and other ingredients.
- With the lid on, place the coddler in boiling water that reaches only half-way up the coddler.
- Allow to simmer for 5 minutes or more (for 1 egg) to 8 minutes (for more than 1 egg and when other ingredients, besides seasonings, are added).
- Always use a dishtowel when handling a hot coddler.