

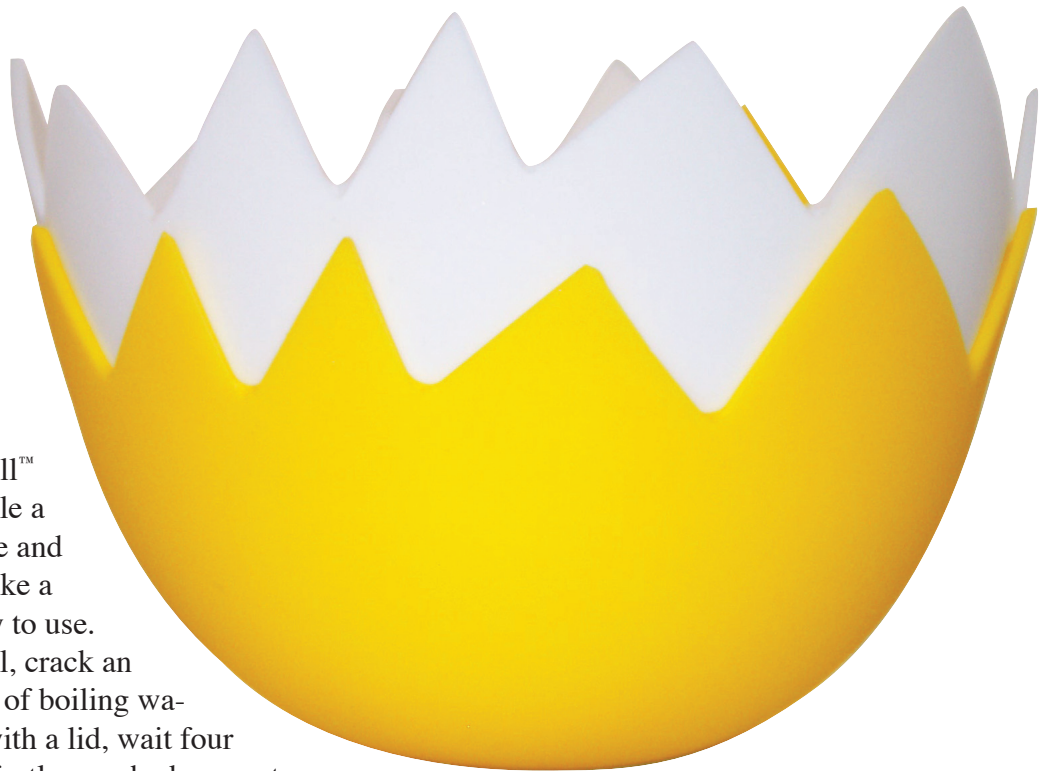
## Short Orders

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### Poaching the subject

Many cooks leave egg poaching to the professionals because it's so hard to get right at home. That's why a simple pair of silicone cups from Greenfield-based Lamson & Goodnow HotSpot™ Silicone seems like such an ingenious invention. The EggShell™ poacher (\$7), shaped to resemble a cracked egg with one half white and the other bright yellow, looks like a child's toy. And it's child's play to use. Coat the inside of a cup with oil, crack an egg into it, and place it in a pot of boiling water (the cup will float). Cover with a lid, wait four to six minutes, then slide a perfectly poached egg onto your plate. Eggs Benedict can't be far behind.

- CLARA SILVERSTEIN



Available at:  
Lamson & Goodnow Cutlery & Kitchen Tools  
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