

MOTHER LINDA'S PIE CRUST

Lard makes the most delicious and flaky piecrust. There is no substitute for this important fat. I have abandoned the pie crust of my youth and adopted this fantastic one from France. I know you will love it. Enjoy!

3 cups all-purpose flour (sifted or fluffed with a spoon)

1 cup cold lard

1 egg

1 Tablespoon vinegar (dark)

1 teaspoon salt

5 Tablespoons water, as needed

1. Blend flour and shortening with a pastry cutter until mixture resembles coarse meal.
2. Beat egg, vinegar, salt, and water with a fork. Add to flour and lard.
3. Blend together well, then roll out on lightly floured board or pastry cloth and use as desired.

Makes three 9-inch pie crusts. I use two to make one 9-inch double crusted pie and then the rest to make a single crust pie or a 6-inch small double crust pie, which is great for gift gifting.