

MY FAVORITE PIE CRUST

adapted from *The Cook's Bible*

Makes enough for a 10" regular or 9" deep dish double crust pie

2 1/2 cups flour
1 teaspoon kosher salt
2 tablespoons granulated sugar
12 tablespoons very cold unsalted butter, cut in small cubes (I freeze mine)
8 tablespoons frozen Crisco, also cut in small cubes (I just store mine in the freezer)
5 tablespoons ice water

1. Mix flour, salt, and sugar in the food processor with the steel blade. Put butter cubes on top and cut butter into flour with some short pulses. Add the shortening and do the same thing until the mixture resembles a very coarse meal.
2. Add the water and pulse briefly, until the dough just starts to come together.
3. Turn out on floured surface and knead into a smooth disk.
4. Divide into 2 equal portions and pat into disks again. Wrap in plastic wrap and refrigerate for at least an hour.
5. The dough will last in the refrigerator for a week, or you can freeze it and save for later use.