

Pie Crust Recipe

For 2 crusts:

- 2 cups flour
- Salt
- 2/3 cups fat (butter or shortening). I always recommend butter ... must be the French in me. It makes a wonderfully flaky crust so long as you don't overknead or overwork it.

Mix the flour and salt together.

Cut the butter into to the flour/salt mixture, using a pastry cutter or large fork and working the butter into the flour/salt just until it creates pieces about the size of small peas.

Then add a few tablespoons of extremely cold water (I put ice water in a pyrex measuring cup) and mix till you have the right consistency, adding ice water as needed. Roll it out with plenty flour, but not TOO much since you don't want tough dough. Butter and ice cold water are the tricks to this trade!!