

Grandma's Pie Crust

4 c. sifted all-purpose flour
1 1/2 t. salt
1 T. sugar
1 3/4 c. shortening
1 T. vinegar
1 egg
1/2 c. water

Combine flour, salt, and sugar. Cut shortening into mixture half at a time. Mix water, vinegar, and egg together. Add wet ingredients all at once.*

Form into a ball, turning out onto a floured surface if necessary.

Refrigerate at least two hours before using.

Makes two generous crusts.

**If using a food processor, pulse the shortening in two batches, adding the wet ingredients all at once.*