Vinegar Pastry

Makes enough for two 8-inch or 9-inch double-crust pies

Ingredients

- 1 1/4 cups vegetable shortening
- 3 cups all-purpose flour, plus additional for rolling
- 1 tsp salt
- 1 egg
- 1 Tbsp vinegar
- 5 Tbsp ice water

Instructions

1. Work shortening into the flour and salt until pieces are the size of small peas.
2. Beat the egg well and mix in the vinegar and water.
3. Drizzle the liquid into the flour a little at a time and stir to combine.
4. Form into a ball and chill for 30 minutes before rolling out on a floured board.
5. Divide dough into 4 parts. Roll out 1 pie crust at a time.
6. Proceed as pie recipe directs.

> **Note:** Can be frozen for later use if you need only 1 or 2 crusts at a time.

VINEGAR PASTRY

Makes enough for 2 8-inch or 9-inch double-crust pies

- **1¼ cups vegetable shortening**
- **3 cups all-purpose flour, plus additional for rolling**
- **1 teaspoon salt**
- **1 egg**
- **1 tablespoon vinegar**
- **5 tablespoons ice water**

Work shortening into the flour and salt until pieces are the size of small peas. Beat the egg well and mix in the vinegar and water. Drizzle the liquid into the flour a little at a time and stir to combine. Form into a ball and chill for 30 minutes before rolling out on a floured board.

Divide dough in 4 parts. Roll out 1 pie crust at a time. (Can be frozen for later use if you need only 1 or 2 at a time.) Proceed as pie recipe directs.

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