How to Make a Good Pie Crust

Recipe by Sheryl Julian - The Boston Globe

Makes one 9" double crust pie or two 9" one-crust pies

Ingredients

- 2 cups flour
- Pinch of salt
- 3 Tbsp sugar
- 8 Tbsp (1 stick) butter, cut up
- 1/4 cup solid vegetable shortening
- 1 egg
- Ice water (enough to bring egg mixture to 1/2 cup total liquid)
- 1/2 tsp vinegar

Instructions

1. Put into the workbowl of a food processor fitted with the steel blade: 2 cups flour, a pinch of salt, and 3 Tbsp sugar. Pulse once to sift them.
2. Remove the lid and add the cut-up butter and 1/4 cup solid vegetable shortening.
3. Pulse quickly in on-off motions half a dozen times or until the mixture turns faintly yellow and resembles crumbs. Stop the motor and remove the lid.
4. In a 1-cup glass measure, whisk 1 egg with a fork. Add enough ice water to bring the total to 1/2 cup of liquid. Add 1/2 tsp vinegar.
5. Sprinkle almost all of the liquids onto the flour, always holding back 1 Tbsp. Replace the lid and pulse in on-off motions just until the pastry forms moist clumps.
6. If the pastry doesn't form clumps, add the remaining liquids and work in on-off motions. If necessary, add ice water to the food processor by sprinkling it in with your hands. The pastry must not come together in the food processor to form a ball.
7. Turn the clumps out onto the counter and cut through them over and over with a blunt knife or a metal palette knife until they come together to form a dough.
8. Sprinkle lightly with flour and divide in half. Shape each half into a smooth flat cake.
9. Wrap separately in foil. Refrigerate for 20 minutes before rolling out.
10. Use to make any 9" double crust pie or any two 9" one-crust pies.

HOW TO MAKE A GOOD PIE CRUST SHERYL JULIAN
THE BOSTON GLOBE

In the days when the settlers heaped fall fruits and squashes into pastry bases, just as they had done in England, families revered good bakers. In those days, every woman practically made pastry with her eyes closed and lard was the fat of choice. "Half fat to water to mix" was the formula most bakers swore by, passing on to their daughters a recirecipe without instructions.

As the formula trickled down through the generations, cooks in this century adjusted it to include solid vegetable shortening.

To make a double crust in a food processor, put into the workbowl fitted with

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the steel blade, 2 cups flour, a pinch of salt and 3 TB sugar. Pulse once to sift them. Remove the lid and add 8 TB (1 stick) cut-up butter and ¼ cup solid vegetable shortening. Pulse quickly in on-off motions half a dozen times or until the mixture turns faintly yellow and resembles crumbs. Stop the motor and remove the lid. In a 1-cup glass measure whisk 1 egg with a fork. To the cup add enough ice water to make ½ cup of liquids. Add ½ teaspoon vinegar.

Sprinkle almost all of the liquids onto the flour (always hold back a TB.) Replace the lid and pulse in on-off motions just until the pastry forms moist clumps. If the pastry doesdoesn't form clumps, add the remaining

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