

Tasty Recipes for You to Try



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Plain Pastry

Makes 2 pie crusts or 1 double pie crust

Shared by: Liz Gist

Ingredients:

- 2 C. sifted all-purpose flour
- 1 tsp. salt
- $\frac{2}{3}$ C. Crisco® shortening
- 5-7 Tbsp. of ice cold water

Directions:

1. Prepare ice water and place in refrigerator until ready to use.
2. Sift together flour and salt.
3. Divide shortening in half. Using a pastry blender, cut $\frac{1}{2}$ of shortening into the flour and salt mixture, then cut in second half until it resembles the size of small peas.
4. Sprinkle 1 tablespoon ice cold water over dry part of flour mixture and mix gently with a fork. Push to one side and sprinkle next tablespoon water over dry part and push aside. Repeat till all is moistened.
5. Gather up with fingers using a light touch to form into ball. Divide ball for your needs. Flatten ball slightly on a floured surface and roll to $\frac{1}{8}$ inch thick. Place in pie pan. Prick with a fork to eliminate puffing.
6. Bake in very hot oven (450 degrees) until golden- 10-12 minutes for pre-bake crust. If filling and crust are to be baked together, do not prick.

This crust will store in refrigerator tightly wrapped for 2-3 days.