

Savory Pie Crust

Recipe by: Cooks Illustrated, modified by the O'Connor clan

Servings: 1

Amount	Ingredient	Prep Notes
1.5 cups	flour	7.5 oz
1/2 teaspoon	salt	
4 tablespoons	Crisco	can substitute butter. It's actually better when you do
8 tablespoons	butter	
3-4 tablespoons	chilled water	approximate. Keep it cold

- mix flour and salt in large bowl
- cut in Crisco and butter
- add chilled water until dough pulls together
- make into disk or square (depending on shape of pan)
- wrap in wax paper or plastic wrap; refrigerate at least 30 minutes

-
- *note:* can use all butter if preferred over butter and Crisco
 - *note:* it's very important not to mix the dough any more than is necessary after the water is added