



Pie Crust

3 ½ cups Flour

1 ¼ cups Lard

1 tsp Salt

1 Egg beaten

5 Tbsp Water

1 Tbsp Vinegar

Mix flour and salt, cut in lard. In a separate bowl mix egg, water and vinegar. Pour into flour mixture. Stir, then work well with hands until smooth. Bake @ 475 for 8 to 10 min. (Crust can be kept in fridge for up to 2 weeks. Recipe makes 2 single crust pies and 1 covered pie.)