

Home Made Pie Crust



Catherine Schon, and her partner Tricia Butler, run Sassafras Catering. Recently, they won Best Overall Pie at the Portland Pie-Off! Soon to follow will be Tricia showing how to make one of her now-famous Tomato pies. But first, the crust!!

Ingredients:

2 1/2 cups of flour
1/2 cup shortening
1/2 cup salted butter
1 Tablespoon salt

Instructions:

Add first 3 ingredients together, stir.

Put in butter until it reaches a pea-size chunks.

Add water.

Mix ingredients together with hands and divide into two even balls of dough.

Shake out some flour onto a clean surface.

Take one of the balls of dough, slightly flatten it, and begin to roll it out evenly, into a large circle.

Gently fold in half, then half again, and place into pie tin or plate, and unfold completely.

Cut off excess from edges; fold under edges; press edges down gently with fork. You are now ready to fill with your filling of choice.

Bake at 475 degrees F for 10-15 minutes, then turn temperature down to 350 degrees F until done (30-45 minutes depending on pie filling).

Makes enough for 1 double crust pie (top and bottom), or enough for 2 bottom crust pies.

Recipe courtesy of Catherine Schon, of Sassafras Catering