

Pie Crust Recipe

12	Tbs (1½ sticks)	unsalted butter, very cold
3	cups	all-purpose flour
1	tsp	kosher salt
1	Tbs	sugar
1/3	cup	vegetable shortening, very cold
6 to 8	Tbs (~ 1/2 cup)	ice water

Dice the butter and return it to the refrigerator while you prepare the flour mixture. Place the flour, salt, and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse the machine until the dough begins to form a ball. Dump out on a floured board and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.

Cut the dough in half. Roll each piece on a well-floured board into a circle, rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the board. Fold the dough in half, place in a pie pan, and unfold to fit the pan. Repeat with the top crust.

Yield: 2 (10-inch) crusts

The key to a perfect pie crust is that all of the ingredients need to be very cold and that when making the crust you need to be able to see pea sized pieces of butter and shortening in the crust.

When the heat hits these pieces of butter/shortening in the oven they release their moisture which causes the pastry to puff and you end up with a golden and flaky pastry.

The recipe I use is from Ina Garten - The Barefoot Contessa - she uses both butter (for the flavor) and shortening (for the way it makes the pastry light and flaky)