



August 3, 2008

Pie recipes

The Perfect Pie Crust
(makes two pie crusts)

1 cup Crisco
1/2 tsp. salt
1/2 cup boiling water
3 cups plain flour

Put the salt and Crisco in a bowl and break up with a fork. Add boiling water and beat until creamy. Then add all the flour and continue to mix until it forms a ball. Roll out half the dough between two sheets of wax paper for one pie-crust. Godfrey adds that she sometimes puts the dough into the fridge to cool before rolling out. Donna Holmes' Pastry

One-half cup Crisco
1-and-one-fourth cup flour
3 tablespoons boiling water
1 teaspoon milk

Put the Crisco and flour in a bowl, and cut them together using a dough blender. When they're really crumbly, add the liquid. Roll out immediately.

Makes 1 pie crust.

Donna Holmes' Blueberry Pie Filling 3 cups fresh blueberries (or raspberries)

One-fourth cup water
One-fourth teaspoon nutmeg
1 cup sugar
2 teaspoons butter
2 tablespoons cornstarch
3 tablespoons lemon juice

Cook blueberries, water, sugar and nutmeg until tender. Dissolve the butter and cornstarch in the lemon juice to make a thickening agent. Stir into blueberry mixture. Put in pie crust and bake until crust is browned.

Gloria McKeen's Pastry Recipe 1-and-one-half cups sifted flour

One-half teaspoon salt
One-half cup of shortening (Crisco)
3-4 tablespoons ice water

Put the flour, salt and shortening in a bowl and work it by hand or pastry cutter to make fine crumbs. Add some of the ice water and mix rapidly. Only use as much of the water as it takes to make a dough to form; adding more water makes a sticky dough that will become tough.

Maks 1 pie crust.
