

## **Rick's Pies**

### ***Pie Crust (two crust pie)***

1 cup Crisco shortening  
1 teaspoon salt  
2 cups white flour

In a medium bowl, mix flour and salt with a fork. Add shortening, and cut in with a pastry cutter or two sharp knives until the shortening is about pea size. With the fork, mix in cold water until the mixture sticks together. Divide in half. If one half is a little smaller, roll it out first as the bottom crust. Transfer the crust to the pie pan by rolling it on the roller, then unrolling it on top of the pan. After making up the pie filling, roll the second crust out and place on top of the filling in the pan. Trim the edges with a sharp knife, and then flute the edges together. When baking the pie, I usually cover the edges with aluminum foil so they don't burn.