

NEVER-FAIL PIE CRUST

3 C sifted flour
1 tsp. salt
1 1/4 C shortening
1 T butter or marg.
1 egg, beaten, plus milk to make 1/2 C of liquid
1 T vinegar

With pastry blender, blend flour, salt, shortening and butter till crumbly. Add egg/milk mixture and stir. Add vinegar and stir well. Form into ball and chill for several hours or overnight, or if you're in a hurry stick it in the freezr for a while. Makes 2 large crusts and some left over.