

Grandma Anne's Pie Crust

3 Cups Sifted Flour
1½ Tablespoon Sugar
½ teaspoon Salt
½ Cup Shortening

1/3 Cup Ice Cold Water
¼ Cup Ice Cold Milk

Sift all dry ingredients into bowl. Add shortening and cut with a fork until mixture resembles coarse meal. Add water and milk a drop at a time until dough holds together. Chill for 30 minutes before using. Makes a top and a bottom pie crust.

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