

Judy's Pie Crust And Rhubarb Pie

Source: Judy Talley, May 2001. Makes 2 crusts.

Ingredients

- 2¼ cups Flour
- 1 teaspoon Salt
- ¾ cup Shortening
- ⅓ cup Water

Method

With a fork, combine flour and shortening in bowl til shortening is evenly distributed. Add water, bit at a time, til dough begins to ball around fork. Not too wet.

Roll out two crusts. Decorate with the tines of a fork on the edge.

Rhubarb Pie

2 lbs. rhubarb 1½ C (or less) sugar 5 tbsp flour orange or lemon zest cinnamon, optional dots of butter

Cut rhubarb into fairly small pieces. Combine with other ingredients and pour into pan over bottom crust. Top with lattice crust. Sprinkle crust with sugar and bake at 425°F for approx. 45 minutes or until bubbly.