

Vodka Pie Crust

Source: Josh

Ingredients

- 2½ cups flour, divided
- 1 tsp salt
- 2 tbsp sugar
- 1½ sticks butter
- ½ cup vegetable shortening
- ¼ cup vodka
- ¼ cup cold water

Method

1. Process 1½ cups flour, salt, and sugar in food processor. Add butter and shortening and process until it collects in clumps (about 15 seconds). Scrape bowl down, add remaining flour and pulse until evenly combined.
2. Add water and vodka over mixture. Divide into 2 balls and flatten into a disc. Refrigerate for at least 45 minutes or up to 3 days.