**Pie Crust**

1 c shortening

3 c flour

1 tsp salt

1 tsp sugar

½ c cold ice water

Combine flour, salt and sugar in a large bowl and stir briefly until the mixture is aerated. Using a pastry blender, cut the shortening into the dry ingredients until it’s in pea-size pieces that are slightly yellow in color, about 4-5 minutes.

Drizzle 3/4 ice water and mix just until the dough comes together. (Add by tablespoons if necessary, but don’t overwork the dough or it’ll become tough).

Shape the dough into a flat disk then roll out and form it in the pie pan. Crimp the edges of the pie