



## Joanie Adams' Vodka Double Crust Pastry for Pie

### Ingredients:

2 $\frac{1}{4}$  cups all-purpose flour  
¾ teaspoon salt  
¾ teaspoon sugar  
 $\frac{2}{3}$  cup liquid shortening, but not olive oil  
3 - 4 tablespoons ICE water  
3 - 4 tablespoons vodka

Stir flour, salt and sugar together in a bowl. Cut in the shortening until the dough is the size of almonds.

Mix the water and vodka together in a separate container.

Sprinkle the water/vodka over part of the flour mixture and toss with a fork. Push to the side of the bowl. Continue adding the water/vodka until all is moistened.

Divide the dough in half and lightly form into two balls. Wrap in saran wrap and refrigerate for  $\frac{1}{2}$  to one hour.

Roll out the dough as usual but try not to handle the dough too often. Piece together as needed. Transfer to pie plate and use with your favorite pie recipe.