

Pie crust for 5 pies:

4 c all purpose flour 3T sugar 2 tea salt 1 $\frac{3}{4}$ c vegetable shortening 2T vinegar $\frac{1}{2}$ c ice water

1 tea baking soda

Put flour, sugar and salt into large bowl and mix well with a table fork. Add shortening and mix with fork until crumbly. In a small bowl, beat together with a fork the water and vinegar. Add water to larger bowl and stir with fork until all ingredients are moistened. Divide dough into 5 portions. Chill for 30 minutes before use. Freeze extra portions for use later.