

How to Tuesdays

Easy -Breezy Pie Crust

Today I'm sharing something from my husband. I like cooking; he LOVES cooking. And, as some of you know, he's excellent at it. One of the great mysteries of the kitchen is PIE CRUST. I've seen Chef Gary make this countless times; it NEVER fails. NEVER. And, it's so easy, honest.

Into the ol' food processor put:

1 1/4 cups flour

1 teaspoon salt (sea, of course) a little less for a sweet pie (dessert); a little more for a savory pie (quiche, pot)

5 Tablespoons chilled butter

5 Tablespoons cold water

Pulse butter, flour and salt until butter is incorporated into flour. Turn food processor on and add the water in a thin stream until a dough ball forms and waalaa: piecrust. Roll it out on a lightly floured surface and you are on your way to the perfect pie.

Use the extra dough to make slices of "crust" sprinkled with cinnamon and honey/sugar and bake 10-12 minutes...the kids love this part. It's a little extra treat for helping you in the kitchen!