

I DON'T KNOW IF YOU NEED A PIECRUST RECIPE OR NOT, BUT THIS ONE IS SO UNUSUAL & FANTASTIC THAT I HAD TO SEND IT ALONG.

PERFECT PIECRUST

NO MATTER HOW MUCH YOU HANKE THIS DOUGH (IF YOU CAN BEAT IT WITH YOUR ROLLING PIN YOU LIKE), IT WILL ALWAYS BE FLAKY, TENDER DELICIOUS. SERAPS CAN BE RE-ROLLED IF NECESSARY & CRUST WILL NEVER BE TOUGH.

DOUGH CAN BE KEPT IN THE REFRIGERATOR UP TO 3 DAYS. IT REMAINS SOFT & CAN BE TAKEN OUT & ROLLED AT ONCE, OR IT CAN BE FROZEN TIL READY TO USE. THAW TIL SOFT ENOUGH TO ROLL.

RECIPE MAKES 2 9" DOUBLE-CRUST PIES & 1 PIE SHELL (OR SINGLE-CRUST PIES) (I THINK I ALWAYS ROLL MY DOUGH TOO THIN SO I COME OUT WITH EVEN MORE.) USE STANDARD MEASURING

CUPS & SPOONS FOR MEASURING INGRS, ~~AND~~ LEVELING OFF TOP WITH SPATULA. GIVE RECIPE YOUR UNDIVIDED ATTENTION.

ALL THAT WAS AS STATED IN RECIPE.

AFTER ALL THAT I WAS TEMPTED
TO LEAVE THE RECIPE OUT JUST TO BE
FUNNY, BUT ANYWAY HERE IT IS:

4 C. UNSIFTED ALL-PURPOSE FLOUR (NOT
INSTANT OR SELF-RISING),

1 TABLESPOON SUGAR

2 TEASPOONS SALT

1 3/4 C. SOLID VEGETABLE SHORTENING

(NOT REFRIGERATED. DO NOT USE

LARD, MARGARINE OR BUTTER)

1 TABLESPOON WHITE OR CIDER VINEGAR

1 LARGE EGG.

1/2 C. WATER

PUT FIRST 3 INGREDIENTS IN LARGE
BOWL & MIX WELL. ADD SHORTENING &
CUT IN WELL TIL CRUMBLY. IN SMALL BOWL
BEAT TOGETHER 1/2 C. WATER, THE VINEGAR &
EGG. COMBINE THE 2 MIXTURES STIRRING
WITH FORK TILL ALL INGREDIENTS ARE MOISTENED
& WITH HANDS, SHAPE EACH PORTION (I USED 6)
FLAT ROUND PATTY READY FOR ROLLING.
WRAP EACH IN PLASTIC & CHILL AT LEAST 1/2 HR.
ROLL ON FLOURED SURFACE & USE AS YOU
LIKE.

To Get Away From All The
Sweets For A Bit, Here's One Good
Way To Use Those Pork Chops.

ALSATION CASSEROLE OF PORK CHOPS,
POTATOES, & ONIONS. Roast 300° - 2 1/2 Hrs.

6 SLICES BACON

4 LOIN PORK CHOPS, 1" THICK

4 LBS. BOILING POTATOES, PARED &
THINLY SLICED.

2 MEDIUM-SIZE ONIONS, THINLY SLICED

1 TEASPOON SALT

1/4 TEASPOON PEPPER

1 + " CARAWAY SEEDS (OR LESS)

3/4 C. DRY WHITE WINE

2 CLOVES GARLIC, LIGHTLY CRUSHED

1 TABLESPOON CHOPED PARSLEY

Fry 2 SLICES OF THE BACON IN A LARGE
SKILLET TIL CRISP, CRUMBLE & RESERVE.
TRIM FAT FROM CHOPS, BROWN IN BACON DRIPPING.
ARRANGE HALF THE POTATOES IN A LAYER IN
A DEEP BAKING DISH. TOP WITH HALF THE
ONIONS, SPRINKLE WITH HALF SALT & PEPPER.
PLACE CHOPS OVER ONIONS, OVERLAPPING,

TO FORM A SINGLE LAYER. ADD
REMAINING POTATOES & ONIONS, SALT
& PEPPER. ~~PLEASE~~ CRUSH CARAWAY
SEEDS, ADD TO BAKING DISH WITH
WINE & GARLIC. PLACE REMAINING
BACON OVER TOP. COVER WITH
DOUBLE THICKNESS OF FOIL & THEN
LID. ROAST 300° $2\frac{1}{2}$ Hrs.

THEY SAY DISCARD BACON, SKIM
OFF FAT & SPRINKLE WITH CRUMPLED
BACON. I SAY FRY ALL BACON
& CRUMBLE. ANYWAY, IT'S-A-GOOD!

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P.S. I DON'T KNOW WHAT ALSATION
MEANS. ?