

Greta's Apple Pie

Pastry:

3 cups flour
1¼ cups lard or shortening
1 teaspoon salt
1 egg, beaten
5 tablespoons water
1 tablespoon cider vinegar.

Filling:

5 to six cups peeled, cored and finely sliced or diced apples
Sugar
2 tablespoons flour
¼ teaspoon salt
¾ teaspoon cinnamon
½ teaspoon nutmeg
3 tablespoons butter.

1. To prepare pastry, place flour, lard or shortening and salt in a bowl and, with the fingertips or a pastry blender, work the fat into the flour. Mixture should resemble coarse oatmeal.
2. Mix the egg, water and vinegar together and, using a fork, stir into the fat-flour mixture. Wrap in wax paper or plastic wrap and chill in the refrigerator. This quantity of pastry will make a two-crust nine-inch to ten-inch pie and a pie shell, or four eight-inch to nine-inch pie shells. The pastry will keep in the refrigerator, several days.
3. Preheat the oven to 425 degrees.
4. Roll out one-third of the pastry on a lightly floured board or pastry cloth to fit a nine-inch to ten-inch pie plate. Put pastry in pie plate.
5. To prepare filling, combine the apples with one and one-half cups sugar, the flour, salt, cinnamon and nutmeg. Dot the bottom crust with half the butter. Place filling in the crust.
6. Roll out another third of the pastry and top the pie. Seal and decorate the edges and make a steam hole. Dot the crust with the remaining butter and sprinkle with sugar. Bake forty to forty-five minutes, or until crust is golden brown and done.

Yield: Six servings.

Notes:

This pie crust is really great. I use it for almost every kind of pie that I make. This recipe comes from *The New York Times Heritage Cook Book* by Jean Hewitt, G. P. Putnam's Sons Publishing, 1972.