This pastry recipe is created from the *Crisco* vegetable/lard recipe on the box. I use the vegetable shortening (because Russell prefers it) but the lard is very good too. Do not hesitate to follow the recipe on the box its excellent but this one is simple with less ingredients and it’s the one that I know off by heart.

**PASTRY**

Makes 5 pie shells (23 cm/9 inch)

5 cups flour

454 g/1 lb. lard/shortening

1 cup cold water with 1 tablespoon white vinegar (equals one cup)

In a large bowl:

* Cut lard into flour with a pastry blender or two knives until it is a crumbly mixture.
* Make a well in the mixture.
* Add water and vinegar.
* Blend all ingredients.
* Form 5 equal sized pastry balls.
* Wrap each one loosely with plastic wrap.
* Flatten (thickness of your palm) and complete wrapping.
* Refrigerate for 20 minutes before using.
* Let cold pastry stand 10 minutes before using.

Tip: Blend all the ingredients thoroughly and quickly.