

# Holiday Pie Crust



## WHAT YOU'LL NEED:

- 1 cup of lard or crisco
- 1/2 cup boiling water
- 1 tsp Salt
- 3 cups flour

## STEPS:

1. Mix together the salt, lard and water till combined. Then slowly add in the flour until fully incorporated.

3. Separate into three balls of dough and roll out when ready to use.

4. Bake according to your favorite pie recipe with filling inside.

This is a super flaky pie crust and would be amazing for an apple pie on thanksgiving day or as a savory pork pot pie... your choice!

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*Callie and Keegan Knobloch*

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