

Half-Butter/Half-Lard Pie Crust

Phoebe Cole-Smith

makes enough for one full 9" pie/two crusts

this pie crust is just a slight variation on my all-butter pie crust, using half lard instead of all butter. lard is the quintessential ingredient for a flaky crust, especially leaf lard from the area around a (happy! pastured!) pig's kidneys, because it is more delicately flavored for use in baking. if you see lard for sale in a farm stand or at a farmer's market, by all means buy it. you are making use of the whole animal and you will be rewarded with the best pie crust ever.

i'm not much of a pastry chef, but using the food processor for this foolproof pie crust makes it so easy. the apple cider vinegar also improves the texture of the crust. do not overwork the dough!

INGREDIENTS

2 ½ cups all-purpose flour

1/2 cup (1 sticks) cold unsalted butter and 1/2 cup cold rendered pork lard (preferably leaf lard) cut into small pieces

½ teaspoon salt

1 tablespoon sugar (optional, i choose not to use)

7 tablespoons ice water

1 tablespoon apple cider vinegar

PROCEDURE

combine flour, butter, lard and salt in the bowl of a food processor. pulse everything until mixture resembles cornmeal or coarse crumbs

mix ice water and apple cider vinegar together in a small pitcher or bowl

drizzle the liquid into the flour mixture while pulsing, just until mixture starts to come together

turn dough out onto a wooden board, bring together with your hands, divide into two pieces, wrap each piece in plastic wrap, and form into two smooth flat discs.

chill in the fridge for at least 30 minutes.

can be made the day before.