



Beer Pie Crust

1- $\frac{1}{4}$ cups flour $\frac{1}{3}$ cup, heaping, lard
 $\frac{1}{2}$ tsp salt 3 tsp ice cold beer

Sift the flour and the salt together, then cut in the lard. Sprinkle 3 tbsp cold beer over the mixture and toss or mix lightly until the dough is moist enough to hold together. You may need to add a few teaspoons more beer, but don't be hasty about it.

Refrigerate until ready to use, at least thirty minutes if rolling. Roll out to size of pan (wider to flute the edge), or press into the pie pan by hand.

Adapted from *Eddie Doucette's Oktoberfest Recipes* (1962).