

Master Mixes - Part 1**Master mixes**

Here's Part 1 of 2 (Part 2 tomorrow) of a series of master mixes that I came across a while ago. They're of the 'make-ahead-and-store' variety that you could use to add a bit of 'zip' to those camp meals. I've made a couple (but not all).

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Recipe via Meal-Master (tm) v7.04**Title: White Sauce Mix**

Categories: Master mix, Sauces

Servings: 1

2 c Instant Nonfat Dry Milk OR
 1 1/2 c Regular Non Fat Dry Milk
 1 c Unbleached Flour
 2 ts Salt
 1 c Butter or Margarine

In a large bowl combine dry milk, flour, and salt. Mix well. With a pastry blender cut in butter or margarine until mixture resembles fine crumbs. Lightly pack in a large airtight container. Label White Sauce Mix and store in refrigerator. Use within 2 months. Makes about 1 quart of mix.

TO MAKE BASIC WHITE SAUCE:

Use 1/2 cup WHITE SAUCE MIX and 1 cup of cool water. Combine in a small sauce pan (for thinner white sauce decrease the mix to 1/4 cup or for thicker white sauce increase mix to 3/4 cup). Cook over low heat until smooth, stirring constantly. Season with pepper, herbs, and spices. Makes about 1 1/2 cups of sauce.

VARIATIONS:

Substitute milk, tomato juice or chicken or beef stock for all or part of the water. Cheese Sauce: Add 1/2 to 1 cup Shredded Cheddar cheese after mixture thickens. Stir until cheese is melted. Curry Sauce: Add 1 t curry powder to thickened mixture.

Title: Quick Mix

Categories: Master mix Servings: 1

8 1/2 c Unbleached All-purpose Flour
 3 tb Baking Powder
 1 tb Salt
 2 ts Cream Of Tartar
 1 ts Baking Soda
 2 1/4 c Vegetable Shortening
 1 1/2 c Instant Non Fat Dry Milk

In a large bowl, sift together all dry ingredients. Blend well. With a pastry blender, cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. Put in a large airtight container. Label and stor in a cool, dry, place. Use within 10 to 12 weeks. Makes about 13 cups of Quick Mix.

VARIATION: Use 4 1/4 cups Unbleached All-purpose Flour and 4 1/4 cups Whole-wheat flour instead of 8 1/2 cups Unbleached All-purpose Flour. Increase baking powder to 5 Tablespoons.

Title: Hot Roll Mix

Categories: Master mix Servings: 1

5 lb Unbleached All Purpose Flour
 1 1/4 c Sugar
 4 ts Salt
 1 c Instant Non Fat Dry Milk

Combine all ingredients in a large bowl. Stir together to distribute evenly. Put in a large airtight container. Lable as HOT ROLL MIX and store in a cool dry place. Use within 6 to 8 months. Makes about 22 cups of HOT ROLL MIX.

Title: Cornmeal Mix

Categories: Master mix Servings: 1

4 c Unbleached All-purpose Flour
 1 tb Salt
 3/4 c Sugar
 1/4 c Baking Powder
 1 c Vegetable Shortening
 4 1/2 c Cornmeal

In a large bowl, combine flour, salt, sugar and baking powder. Stir to blend well. With a pastry blender, cut in shortening until evenly distributed. Add cornmeal and mix well. Put in a large airtight container. Label as CORNMEAL MIX an store in a cool, dry, place. Use within 12 weeks. Makes about 10 1/2 cups of CORNMEAL MIX.

Title: Muffin Mix

Categories: Master mix Servings: 1

8 c Unbleached All-purpose Flour
 2/3 c Sugar
 1/3 c Baking Powder
 1 tb Salt
 1 c Vegetable Shortening

In a large bowl, combine flour, sugar, baking powder and salt. With a pastry blender, cut shortening into dry ingredients until evenly distributed. Put in a large airtight container. Lable as MUFFIN MIX and stor in a cool, dry place. Use whthin 10 to 12 weeks. Makes about 10 cups of MUFFIN MIX.

Title: Oatmeal Mix

Categories: Master mix Servings: 1

3 c Unbleached Flour
 3 1/2 ts Baking Powder
 1 1/2 ts Salt
 1/2 c Granulated Sugar

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1 c Brown Sugar 1 1/2 c Vegetable Shortening
3 c Rolled Oats

In a large bowl, sift together flour, baking powder, salt and granulated sugar. Stir in brown sugar. Mix well. With a pastry blender, cut in shortening until evenly distributed. Stir in oats and mix well. Put in large airtight container. Label as OATMEAL MIX and store in a cool, dry place. Use within 10 to 12 weeks. Makes about 9 cups OATMEAL MIX.

Title: Pancake Mix

Categories: Master mix Servings: 1
10 c Unbleached All-purpose Flour
2 1/2 c Instant Non Fat Dry Milk
1/2 c Sugar
1/4 c Baking Powder
2 tb Salt

Combine all ingredients in a large bowl. Stir together to blend well. Put in a large airtight container. Label as PANCAKE MIX and store in a cool, dry place. Use within 6 to 8 months. Makes about 13 cups of PANCAKE MIX.

Title: Wheat Mix

Categories: Master mix Servings: 1
6 c Whole-wheat Flour
3 c Unbleached All-purpose Flour
1 1/2 c Instant Non Fat Dry Milk
1 tb Salt
1 c Sugar
1/2 c Wheat Germ
1/4 c Baking Powder
2 c Vegetable Shortening

In a large bowl, combine whole-wheat flour, unbleached flour, dry milk, salt, wheat germ, sugar, and baking powder. Mix well. With a pastry blender, cut in shortening until evenly distributed. Put in a large airtight container. Label as WHEAT MIX and store in cool, dry, place. Use within 10 to 12 weeks. Makes about 14 Cups WHEAT MIX.

Title: Braised Beef Cube Mix

Categories: Master mix Servings: 1
5 lb Stew Meat *
1 pk (1 3/8 oz) Onion Soup Mix
2 Med. Bay Leaves
2 cn Cream Of Mushroom Soup **
1 cn Golden Mushroom Soup **
1 cn Cream Of Celery Soup **
1 qt Water

*Stew meat should be cut up into small cubes of meat. ** All soups should be the 10 1/2 oz size. Preheat oven to 300 degrees F. (150 degrees C).

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Combine all ingredients in a large covered casserole or Dutch Oven. Stir until well blended. Bake 3 to 4 hours or until meat is tender. Cool. Put into eight 1-pint freezer containers, leaving 1/2-inch space at top. Seal and label as BRAISED BEEF CUBES MIX. Freeze and use within 3 months. Makes about 8 pints of BRAISED BEEF CUBE MIX.

Title: Ready Hamburger Mix

Categories: Master mix Servings: 1
4 lb Lean Ground Beef
1 Large Onion, Chopped
2 ts Salt
1/2 ts Pepper
1/2 ts Oregano
1/4 ts Garlic Salt

Brown Ground Beef in a heavy skillet. Add onion and continue cooking over medium heat until onions are golden. Add remaining ingredients. Cool; spoon mixture into four 1-pint containers, leaving 1/2-inch space at top. Label as READY HAMBURGER MIX and freeze. Use within 3 months. Makes about 4 pints of READY HAMBURGER MIX.

Title: Meat Sauce Mix

Categories: Master mix Servings: 1
1/4 c Vegetable Shortening
4 Med. Onions, Sliced
3 Cloves Garlic, Fine Minced
2 c Celery, Finely Chopped
2 Carrots, Finely Chopped(opt)
5 lb Lean Ground Beef
5 ts Salt
1/2 ts Pepper
3 tb Worcestershire Sauce
14 oz (1 btl) Ketchup
14 oz (1 btl) "Hot" Ketchup

Melt shortening in a large skillet over medium heat. Add onions, garlic, celery, and carrots, if desired. Saute until onions are golden. Add ground beef. Stir and cook until meat is browned. Add salt, pepper, worcestershire sauce, ketchup and "hot" ketchup. Cover and simmer 20 minutes. Drain excess fat. Cool and put into five 1-pint containers leaving 1/2-inch space at top. Cut through mixture with a knife several times to remove air spaces. Seal and label containers MEAT SAUCE MIX and freeze. Use within 3 months. Makes about 5-pints of MEAT SAUCE MIX.

Title: Meatball Mix

Categories: Master mix Servings: 1
4 lb Lean Ground Beef
4 Large Eggs, Slightly Beaten
2 c Dry Bread Crumbs

Master Mixes - Part 1

1/2 c Onion, Finely Chopped
1 tb Salt
2 tb Cornstarch
1/4 ts Pepper
2 ts Worcestershire Sauce

Preheat oven to 400 degrees F. (205 degrees C.). Combine all ingredients in a large bowl. Shape mixture into 1-inch meatballs. Place meatballs on ungreased baking sheets and bake 10 to 15 minutes until browned. Remove immediately and drain on paper towels. When cooled put about 30 meatballs each into five 1-quart containers leaving 1/2-inch space at top. Seal and label containers. Freeze. Use within 3 months. Makes about 144 meatballs.

Title: Mexican Meat Mix

Categories: Master mix Servings: 1
5 lb Beef Roast *
3 tb Vegetable Shortening
3 Large Onions, Chopped
1 cn (4 oz) Chopped Green Chilis
2 cn (7 oz) Green Chili Salsa
1/4 ts Garlic Powder
4 tb Flour
4 ts Salt
1 ts Ground Cumin
Juices From Beef Roast
2 Med. Bay Leaves
2 cn Cream Of Mushroom Soup **
1 cn Golden Mushroom Soup **
1 cn Cream Of Celery Soup **
1 qt Water

* Stew meat should be cut up into small cubes of meat. ** All soups should be the 10 1/2 oz size. Preheat oven to 300 degrees F. (150 degrees C). Combine all ingredients in a large covered casserole or Dutch Oven. Stir until well blended. Bake 3 to 4 hours or until meat is tender. Cool. Put into eight 1-pint freezer containers, leaving 1/2-inch space at top. Seal and label as BRAISED BEEF CUBES MIX. Freeze and use within 3 months. Makes about 8 pints of BRAISED BEEF CUBE MIX.

Title: Ready Hamburger Mix

Categories: Master mix Servings: 1
4 lb Lean Ground Beef
1 Large Onion, Chopped
2 ts Salt
1/2 ts Pepper
1/2 ts Oregano
1/4 ts Garlic Salt

Brown Ground Beef in a heavy skillet. Add onion and continue cooking over medium heat until onions are golden. Add remaining ingredients. Cool; spoon mixture into four 1-pint containers,

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leaving 1/2-inch space at top. Label as READY HAMBURGER MIX and freeze. Use within 3 months. Makes about 4 pints of READY HAMBURGER MIX.

Title: Meat Sauce Mix

Categories: Master mix Servings: 1
1/4 c Vegetable Shortening
4 Med. Onions, Sliced
3 Cloves Garlic, Fine Minced
2 c Celery, Finely Chopped
2 Carrots, Finely Chopped(opt)
5 lb Lean Ground Beef
5 ts Salt
1/2 ts Pepper
3 tb Worcestershire Sauce
14 oz (1 btl) Ketchup
14 oz (1 btl) "Hot" Ketchup

Melt shortening in a large skillet over medium heat. Add onions, garlic, celery, and carrots, if desired. Saute until onions are golden. Add ground beef. Stir and cook until meat is browned. Add salt, pepper, worcestershire sauce, ketchup and "hot" ketchup. Cover and simmer 20 minutes. Drain excess fat. Cool and put into five 1-pint containers

leaving 1/2-inch space at top. Cut through mixture with a knife several times to remove air spaces. Seal and label containers MEAT SAUCE MIX and freeze. Use within 3 months. Makes about 5-pints of MEAT SAUCE MIX.

Title: Meatball Mix

Categories: Master mix Servings: 1
4 lb Lean Ground Beef
2 c Dry Bread Crumbs
4 Large Eggs, Slightly Beaten
1/2 c Onion, Finely Chopped
1 tb Salt
2 tb Cornstarch
1/4 ts Pepper
2 ts Worcestershire Sauce

Preheat oven to 400 degrees F. (205 degrees C.). Combine all ingredients in a large bowl. Shape mixture into 1-inch meatballs. Place meatballs on ungreased baking sheets and bake 10 to 15 minutes until browned. Remove immediately and drain on paper towels. When cooled put about 30 meatballs each into five 1-quart containers leaving 1/2-inch space at top. Seal and label containers. Freeze. Use within 3 months. Makes about 144 meatballs.

Title: Mexican Meat Mix

Categories: Master mix Servings: 1
5 lb Beef Roast *
3 tb Vegetable Shortening
3 Large Onions, Chopped

Master Mixes - Part 1

1 cn (4 oz) Chopped Green Chilis
 2 cn (7 oz) Green Chili Salsa
 1/4 ts Garlic Powder
 4 tb Flour
 4 ts Salt
 1 ts Ground Cumin
 Juices From Beef Roast

Preheat oven to 200 degrees F. (95 degrees C)
 Place Beef roast (or combination of beef and pork roasts to total 5 lbs) in a large roasting pan or dutch oven. Do not add salt or water. Cover with a tight lid and roast about 12 hours, or until well done. Or cook roasts with 1 cup water in pressure cooker 35 to 40 minutes. Drain meat, reserving juices. Cool meat, then remove bones. Shred meat and set aside. Melt shortening in a large skilled. Add onions and green chilies. Saute 1 minute. Add green chili salsa, garlic powder, flour, salt and cumin. Cook 1 minute over medium-low heat. Stir in reserved meat juices and shredded meat. Cook 5 minutes until thick. Cool. Put about 3 cups mix into 3 1-quart containers, leaving 1/2-inch space at top. Seal and label containers Mexican Meat Mix and freeze. Use within 6 months. Makes about 9 cups of Mix.

Title: Italian Cooking Sauce Mix

Categories: Master mix Servings: 1
 2 cn (14 1/2 oz) Stewed Tomatoes
 4 cn (8 oz) Tomato Sauce
 2 c Water
 2 cn (6 oz) Tomato Paste
 2 tb Instan Minced Onion
 2 tb Parsley Flakes
 3 ts Salt
 2 tb Cornstarch
 4 ts Green Pepper Flakes
 1 ts Instant Minced Garlic
 3 ts Sugar
 1 1/2 ts Italian Seasoning

Puree Stewed tomatoes. Combine all ingredients in a large kettle or Dutch oven. Simmer 15 minutes over medium-low heat. Cool and put into six 1-pt containers leaving 1/2-inch space at top. Seal and label containers Italian Cooking Sauce Mix. Freeze and use within 6 months. Makes about 6 pints of mix.

Title: Italian Meat Sauce Mix

Categories: Master mix Servings: 1
 1 lb Mild Italian Sausage
 4 ts Salt
 2 lb Lean Ground Beef 1/4 ts Pepper
 1/2 ts Instant Minced Garlic
 1 Small onion, Peeled
 1 Medium Carrot, Peeled Water

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2 tb Sweet Basil Leaves 1/4 ts Chili Powder
 1/4 ts Thyme
 1 pk (10 oz) Frozen Cauliflower
 1 pk (10 oz) Frozen Broccoli
 1 cn (29 oz) Tomato Puree
 1 cn (12 oz) Tomato Paste
 8 c Water

Peel and crumble the sausage. In a large kettle or dutch oven, brown the Italian sausage, ground beef, salt, pepper, and minced garlic. Drain. Put onion and carrot in blender. Cover with water and finely chop. Drain off water and add onion and carrot to meat in the kettle. Continue cooking with meat mixture. Stir in basil, chili powder, thyme, cauliflower and broccoli. Add tomato puree, tomato paste and 8 cups water. Bring to a boil. Cover and simmer 8 hours. Skim off fat. Put into eight or nine 1 pint containers. Seal and label containers Italian Meat Sauce Mix. Freeze and use within 6 months. Makes between 8 and 9 pints of mix.

Title: Chicken Mix

Categories: Master mix Servings: 1
 11 lb (4 Med) Cut Up Fryers
 4 qt Cold Water
 3 tb Parsley Flakes
 2 ts Basil
 4 Med Carrots, Peeled &Chopped
 4 ts Salt
 1/2 ts Pepper

Combine all ingredients in a large kettle or Dutch Oven. Cover and cook over high heat until water boils. Reduce heat and simmer until meat is tender, about 1 1/2 hours. Remove from the heat. Strain broth and refrigerate until fat can be skimmed. Cool the chicken and remove the bones and discard along with the skin. Put chicken into 6 1-pint containers with 1/2 inch space at top. Pour skimmed chicken broth into six more 1-pint containers leaving 1/2 inch space at top. Seal and label containers with contents. Freeze and use within 3 months. Makes about 6 pints of Chicken Mix and 6 pints of Chicken Broth.

Title: Herbed Stuffing Mix

Categories: Master mix Servings: 1
 30 Slices Bread
 1/3 c Cooking Oil
 3 tb Instant Minced Onion
 3 tb Parsley Flakes
 2 ts Garlic Salt
 3/4 ts Ground Sage
 1/2 ts Seasoned Pepper

Master Mixes - Part 1

Using a firm textured bread, cut slices into 1/2 inch cubes. Preheat oven to 300 degrees F. (150 degrees C). Put bread cubes in two 13 X 9-inch baking pans. Toast bread cubes in oven for 45 minutes, stirring occasionally. Remove from oven and cool slightly. Stir in oil, onion, parsley flakes, garlic salt, sage and seasoned pepper. Lightly toss bread cubes with seasonings to coat cubes. Put in a large airtight container and label Herbed Stuffing Mix. Store in a cool, dry place and use within 3 to 4 months.
Makes about 12 cups of Mix.

Title: Garden Vegetable Mix

Categories: Master mix Servings: 1
 6 c Water
 1/4 ts Garlic Powder
 1 tb Salt
 1 1/2 ts Dried Basil
 1 Med Head Cabbage, Shredded
 1 lb Fresh Green Beans
 3 c Chopped Celery
 2 c Chopped Carrots
 1 pk (10 oz) Frozen Corn
 1 pk (10 oz) Frozen Peas

Shred enough of the cabbage to make 6 to 8 cups. Stem green beans and cut them into 1-inch pieces. Combine all ingredients in a large kettle or Dutch Oven. Fill sink with ice water. Cook vegetables to a full boil over medium heat. Remove from heat. Cook quickly by setting kettle in sink of icewater. Put vegetable mix into four 1-qt containers, leaving 1/2 inch space at top. Seal and label container Garden Vegetable Mix. Freeze and use within 6 months
Makes about 15 cups of Mix.

Title: Basic Cake Mix

Categories: Master mix Servings: 1
 8 c Cake Flour 6 c Sugar
 1/4 c Baking Powder 1 1/2 ts Salt
 2 1/2 c Vegetable Shortening

In a large bowl, sift together cake flour, sugar, baking powder and salt. Mix well With a pastry blender, cut in shortening until the mixture is as fine as cornmeal. Put in a large airtight container. Label as Basic Cake Mix and store in a cool dry place. Use with 10 to 12 weeks.
Makes about 16 cups of mix.

Title: Gingerbread Mix

Categories: Master mix Servings: 1
 8 c Unbleached Flour 2 c Sugar
 1/4 c Baking Powder 1 tb Salt
 1 ts Baking Soda 1 ts Cloves
 1 tb Ginger 1 tb Cinnamon
 2 c Vegetable Shortening

Sift dry ingredients together into a large bowl, mixing well. With a pastry blender, cut in the shortening until evenly distributed. Mixture will resemble cornmeal in texture. Put in a large airtight container and label Gingerbread Mix. Store in a cool, dry place and use within 10 to 12 weeks.
Makes about 13 cups of mix.

VARIATION: Substitute 2 cups of brown sugar for granulated sugar.

Title: Basic Cookie Mix

Categories: Master mix Servings: 1
 8 c Unbleached Flour,
 2 1/2 c Granulated Sugar
 2 c Brown Sugar, Firmly Packed
 4 ts Salt
 1 1/2 ts Baking Soda
 3 c Vegetable Shortening

Sift dry ingredients together into a large bowl, mixing well. With a pastry blender, cut shotening into dry ingredients until evenly distributed. Put into a large airtight container and label as Basic Cookie mix. Store in a cool dry place and use within 10 to 12 weeks.
Makes about 16 cups of mix.

Title: Oatmeal Cookie Mix

Categories: Master mix Servings: 1
 4 c Unbleached Flour 4 c Whole Wheat Flour
 4 ts Salt 6 cBrown Sugar, Firmly Packed
 2 ts Baking Soda 2 ts Baking Powder
 3 c Vegetable Shortening
 8 c Quick Rolled Oats

Combine all ingredients except the sugar, shortening, and oats in a large bowl. Blend well. Stir ni brown sugar an mix well. With a pastry blender, cut in shortening until evenly distributed. Stir in oats and mix well. Put in a large airtight container and label Oatmeal Cookie Mix. Store in a cool, dry place and use within 10 to 12 weeks.
Makes about 24 Cups of mix.

VARIATION: Use 8 cups unbleached flour instead of 4 cups unbleached and 4 cups of whole wheat flours.

Title: Granola Mix

Categories: Master mix Servings: 1
 10 c Old Fashioned Rolled Oats
 1 c Wheat Germ 1 1/2 c Water
 2 c Shelled Raw Sunflower Seeds
 1/2 lb Shredded Coconut
 1 c Sesame Seeds
 3 c Chopped Nuts
 1 1/2 c Brown Sugar, Firmly Packed

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- 1 1/2 c Vegetable Oil
- 1/2 c Honey
- 1/2 c Molasses
- 1 1/2 ts Salt
- 2 ts Cinnamon
- 3 ts Vanilla

Raisins Or Other Dried Fruit

Preheat oven to 300 degrees F. (150 degrees F.). In a large bowl combine oats, wheat germ, coconut, sunflower seeds, sesame seed and nuts (can include almonds, pecans, walnuts, or a combination of all of them). Blend well. In a large saucepan combine brown sugar, water, oil, honey, molasses, salt, cinnamon and vanilla. Heat until sugar is dissolved, but do not boil. Pour the syrup over the dry ingredients and stir until well-coated. Spread onto five 13 X 9-inch baking pans, or cookie sheets with sides. Bake 20 to 30 minutes, stirring occasionally. Bake 15 minutes longer for crunchier texture. Cool. Add raisins or other dried fruit, if desired. Put in airtight containers and label as Granola mix. Store in a cool dry place and use within 6 months. Makes about 20 cups of mix.

Title: Brownie Mix

- Categories: Master mix Servings: 1
- 6 c Unbleached Flour
 - 4 ts Baking Powder
 - 4 ts Salt
 - 8 c Sugar
 - 1 cn (8 oz) Unsweetened Cocoa
 - 2 c Vegetable Shortening

Sift together all dry ingredients into a large bowl and mix well. Using a pastry blender, cut in shortening until evenly distributed. Put in a large airtight container and label as Brownie Mix. Store in a cool, dry place and use within 10 to 12 weeks. Makes about 17 cups of mix.

Title: Lemon Pie-filling Mix

- Categories: Master mix Servings: 1
- 2 1/2 c Presweetened Lemonade Mix
 - 1 c Plus 2 T Cornstarch
 - 1 1/4 c Sugar Or To Taste
 - 1 ts Salt

Combine all ingredients in a medium bowl, and mix well. Put into a 1 quart airtight container and label as Lemon Pie-filling Mix. Store in a cool dry palce and use within 6 to 8 months. Makes about 4 1/4 cups of mix.

Title: Pudding & Pie Mix

- Categories: Master mix Servings: 1
- 5 1/2 c Sugar
 - 2 3/4 c Unbleached Flour

- 1 ts Salt
- 1 1/2 c Instant Nonfat Dry Milk

Combine all ingredients in a large bowl; mix well. Put in a large airtight container and label as Pudding and Pie Mix. Store in a cool, dry place and use within 6 to 8 months. Makes about 9 Cups of mix.

VARIATION: If you prefer cornstarch puddings, substitute 2 cups cornstarch for flour.

Title: Cookie Crumb Crust Mix

- Categories: Master mix Servings: 1
- 6 c Unbleached Flour
 - 1 1/2 c Chopped Nuts
 - 1 1/2 c Brown Sugar, Firmly Packed
 - 1 lb Butter or Margarine, Softened

Preheat oven to 375 degrees F. (190 degrees C). In a large bowl combine dry ingredients and blend well. With a pastry blender cut in butter or margarine until mixture resembles cornmeal in texture. Press mixture firmly into 2 unbuttered shallow baking pans. Bake about 15 minutes. Cool. Crumble and put in a large airtight container and label as Cookie Crumb Crust Mix. Stor in a cool dry place and use within 4 to 6 weeks. Makes about 10 1/2 cups of mix.

COOKIE CRUMB CRUST:

2 Cups Cookie Crumb Crust Mix
Press about 2 cups crumb mix in a baking pan or 9-inch pie plate and bake according to directions for filling.

Title: Flaky Pie Crust Mix

- Categories: Master mix Servings: 1
- 12 1/2 c Unbleached Flour
 - 2 tb Salt
 - 5 c Vegetable Shortening

FLAKY PIE CRUST-----

- 2 1/2 c Flaky Pie Crust Mix
- 1/4 c ICE Water
- 1 Large Egg, Beaten
- 1 tb White Vinegar

Combine unbleached flour and salt in a large bowl and blend well. With a pastry blender, cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. Put in a large airtight container and lable as Flaky Pie Crust Mix. Store in a cool, dry place and use within 10 to 12 weeks. Or put about 2 1/2 cups of mixture each into 6 freezer bags. Seal and label bags and freeze. Use within 12 months.

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Makes about 16 cups mix, enough for 6 double pie crusts or 12 single pie crusts. FLAKY PIE CRUST:

Crumble Flaky Pie Crust Mix, if frozen. Put mix in a medium bowl. In a small bowl, combine ice water, egg and vinegar. Sprinkle a spoonful of the water mixture at a time over the flaky pie crust mix and toss with a fork until dough barely clings together in the bowl. Roll out dough to desired thickness between 2 sheets of lightly floured waxpaper. Place dough in 9-inch pie plate without stretching. Flute edges. If filling recipe calls for a baked piecrust, preheat oven to 425 degrees F. (220 degrees C.). Bake 10 to 15 minutes, until very lightly browned. Cool. Fill and bake according to directions for filling. For double crust pie, place top crust over filling, press and flute edges, and cut slits in top crust. Makes enough crust for one 9-inch double-crust pie or two single-crust pies.