



## Mashed Potato Crust



(prebaked)

Butter a 9-inch pie pan.

-30 minutes to prepare; 45 minutes to bake

-Preheat oven to 375°F.

2 large (the size of a healthy fist) potatoes

2 Tbs. butter

$\frac{1}{4}$  tsp. salt

freshly-ground black pepper

$\frac{1}{2}$  cup finely-minced raw onion

(~ a little extra oil ~ for

brushing on mid-way during baking)

- (1) Scrub the potatoes, cut them into chunks, and boil them until soft. Drain and mash.
- (2) Combine mashed potatoes with butter, salt, pepper, and onion. Mix well. Using a spoon and/or rubber spatula, sculpt a handsome crust with an even handsomer edge in your pre-buttered 9-inch pie pan.
- (3) Bake 45 minutes. Halfway through the baking, lightly brush the entire top surface with oil. → It is not necessary to cool the crust before filling and re-baking.



## Nut Crust



(not prebaked)

1 9-inch crust.

30 minutes to prepare.

$\frac{1}{2}$  cup finely, finely minced Nuts-of-your-choice (finely-minced = Just This Side of Ground. If you use a blender or food processor, go lightly, or you could end up with mushy nut butter.)

a dash of salt

4 Tbs. cold butter, cut into small pieces.

$\frac{1}{4}$  cups flour (use mostly white, with a little whole wheat)  
approximately 3-5 Tbs. cold water

- (1) Place nuts, butter, salt and flour together in a bowl. Use a pastry cutter to work the mixture until it is uniform and resembles coarse corn meal.
- (2) Gradually drizzle in the cold water, and graduate from pastry cutter to fork. Mix by pushing the dough into itself in the center of the bowl. When the dough adheres to itself, you've added enough water.
- (3) Roll out the dough and form your crust. Chill until time to fill.