

## DEEP DISH (CAST IRON SKILLET) PIZZA

A Chicago classic! This pizza is characterized by a thick chewy crust with a crispy bottom, a savory sauce, as many toppings as you feel like, and a wonderful blanket of cheese on top. So Good! You will need a 12-inch iron skillet for best results which will easily feed 2 hungry people. If you have a 16-inch skillet and you're feeding a crowd, follow the 16" dough recipe, use 3 Tablespoon Olive Oil in the bottom of the pan, 1 ½ Cups Cheese on top of the sauce, and 6 Cups of cheese (or so) over the toppings.

### **INGREDIENTS:**

#### **DOUGH:**

##### 12 Inch Skillet

1 Cup Water, warm not hot  
1 ½ teaspoons Yeast (1 envelope)  
2 Cups Flour  
1 teaspoon Salt  
Vegetable Oil Spray (Pam)

##### 16 Inch Skillet

1 ½ Cup Water, warm not hot  
1 ½ teaspoons Yeast (1 envelope)  
3 Cups Flour  
1 ½ teaspoons Salt  
Vegetable Oil Spray (Pam)

#### **SAUCE:**

If you have a favorite pizza sauce, please use it! If not, give this a try:

15 ounces Tomato Sauce  
½ teaspoon Oregano  
½ teaspoon Basil  
¼ teaspoon Garlic Powder  
1/8 teaspoon Cayenne Pepper  
½ teaspoon Baking Soda - optional (this reduces the acid in the sauce)

#### **PIZZA:**

4-5 Cups Mozzarella Cheese, shredded (do not use fresh mozzarella, it won't brown)  
2 Tablespoons Olive Oil

### **DIRECTIONS:**

Start with the dough. In a large bowl, combine the warm water with the yeast and stir gently. Add the flour and stir a bit, then add the salt. Stir with a stout spoon or use your hands and mix until the dough forms a sticky ball, about 1 minute. (It's messy, and it isn't pretty)

Spray a plate or pie tin with vegetable spray. Place the dough onto the plate/tin and press it into a disk 7-8 inches in diameter. Spray top of the dough disc with Pam and cover loosely with plastic wrap. Place dough in a warm and happy place and let it rise at least 45-60 minutes, though longer is OK.

For the sauce, combine all of the ingredients in a medium saucepan over medium heat, stirring occasionally, until it comes to a boil. Reduce heat and simmer until the sauce is the consistency you desire. Remove from heat and set aside.

When you are getting ready to bake your pizza:

At least 30 minutes before you plan on baking your pizza, put your oven rack to its lowest position and heat to 400 degrees.

As you are waiting for your oven to heat up, coat the bottom of your cast iron skillet with olive oil. Transfer the dough to the skillet, and use your fingertips and hands as necessary to flatten the dough so it is at or very near the edge of the pan. Cover skillet with plastic wrap.

When your oven is pre-heated, gently spread your desired amount of sauce onto the dough. Next, sprinkle 1 Cup Mozzarella on top of the sauce, then add your favorite ingredients on top. Finally, put as much cheese on top as you like.

Bake 25-30 minutes, or until it looks good to you, then remove from the oven. If you like really well browned cheese, turn your oven to high broil and check EVERY minute until you're happy.

**IT'S HOT, DON'T BURN YOURSELF!!!**

Transfer the skillet to your stovetop and let it rest until the sizzling stops, about 3 minutes. Run a butter knife around the edge of the pizza to loosen it up and take a look at the bottom. If it looks perfect to you, you're done! If you'd like it a bit browner, cook the pizza over medium heat on the stove top until the bottom is well browned.

Without burning yourself, remove the pizza from the skillet onto a wire rack and cool for 10 minutes.

Slice and serve...probably with a knife and fork.