



**Chef Jack's Deep-Dish Pizza Sat. May 23, 2020**

I love pizza, of every kind, style, region and flavor (no pineapple, please...but I grew up on this and it is still my favorite. Yeah, it's more like meat pie, or even a doughy lasagna, but there is nothing more satisfying than Chicago CLASSIC.

Ingredients:

¼ tsp. Active Dry Yeast

¼ EVOO (*McClain Cellars LUCA Olive Oil*)

¼ cup melted butter

2 tsp. White Sugar

1 ½ Tsp Salt

½ Cup of Cornmeal

3 ¾ cups All Purpose Flour

4 oz. Sliced Provolone Cheese

8 oz. Fresh Mozzarella Cheese

4 oz. Low-Moisture "Hard" Mozzarella Cheese

1 Lb. of Spicy Italian Sausage (If you can only find the links just squeeze it out of the skins)

1 cup of freshly grated Parmesan Cheese

4 cups of Pizza Sauce

## Directions:

Pour water into the bowl of a stand mixer fitted with a paddle attachment. Sprinkle in yeast and let dissolve, about 10 minutes. Add olive oil, melted butter, sugar, salt, cornmeal, and most of the flour. Knead, stopping to scrape down the sides occasionally and adding more flour as needed, until smooth and elastic.

Transfer dough to a lightly floured work surface. Knead in extra flour if needed. Roll into a ball and place in a bowl greased with 1/2 teaspoon olive oil. Cover with a plate and let rise in a warm spot until doubled in volume, 1 to 2 hours. Meanwhile, let pizza sauce simmer in a pot over low heat until very thick, 60 to 90 minutes. Preheat the oven to 425\*

Poke the dough down and place it on a floured work surface so that it doesn't stick. Press and stretch out dough into a round shape 3 to 4 inches larger than a 12-inch wide oven proof pan. (cast iron would be particularly good for this) Brush skillet with 1 1/2 teaspoons olive oil. Place dough in the skillet; stretch and pull to evenly distribute it over the bottom and sides.

Lay provolone cheese over the bottom of the crust. Scatter fresh mozzarella on top. Add Italian sausage and the firm mozzarella. Ladle the pizza sauce on top. Add the parmesan cheese to the top. Fold the edges of the dough into the side to form a seal. Drizzle the crust with a little olive oil.

Place in the oven and bake for 34 minutes. The crust should be golden brown and firm. Let it stand for at least 10 minutes before cutting it into wedges to serve.

Bon Appetit'!

## **Pizza Sauce Recipe**

### Ingredients:

It only takes 5 simple ingredients to make this easy recipe! Feel free to any additional spices if desired, like red pepper flakes for heat or sugar for a sweeter pizza sauce.

Tomato sauce

Basil (fresh or dried)

Oregano

Garlic (minced or powder)

Salt and pepper to taste (the quantities of the ingredients I leave to you. Make enough for later and freeze what you don't use)

### Directions:

This recipe could not be any easier! Seriously, just a little cooking, and it comes together in one bowl.

In a small bowl, whisk together all ingredients. Salt and pepper to taste. If desired, add more seasonings like red pepper flakes or sugar. Simmer on low heat for 30 minutes, or until it becomes thick. It now ready to slather onto the pizza. Make certain that the sauce it hot when you do this.