**Chicago Deep Dish Pizza**

*Pizzeria Uno Style*

This pizza dough recipe will make a large 14” deep dish pizza and serve 4 adults (8 slices.)

The recipe can be cut in half to make a 9” pizza and serve 2 adults (4 slices.)

**Needed:**

1. 12” or 14” cake pan

**Ingredients for dough:**

* 4 cup all-purpose flour
* 1 cup warm water (110-120 degrees)
* 3 oz vegetable oil, separated (olive oil or butter can be used if preferred). Use less (2 oz) for a crispier crust.
* 1 packet (¼ oz envelope) dry yeast (regular or rapid rise)
* 1 tsp sugar
* 1 tsp salt

**Instructions:**

1. In a mixing bowl\*, add warm water, then yeast and sugar. Stir.
2. Add salt and 1½ oz vegetable oil. Mix.
3. Add 2½ cups flour. Mix.
4. Transfer dough to a floured surface. Add flour and knead dough until it is no longer sticky, about 5 minutes.
5. Place dough on a plate and cover in plastic wrap. Allow to sit for 30 minutes, preferably in a warm area.
6. Coat cake pan with remaining vegetable oil.
7. Place dough in center of pan and using your fingers, work the dough out to cover the bottom of the pan.
8. When you have the dough evenly spread out to the edges of the pan, use your thumbs on the outside of the pan, pinch the dough up on the sides of the pan to about 1” or 1½”.

**Next step, build your pizza pie and add ingredients…**

**Ingredients:**

* (10) 8 oz slices mozzarella cheese (MUST be sliced, not shredded)
* 6 oz pizza sauce
* 1 oz parmesan cheese (just enough to sprinkle over the pizza)
* 1 tsp Oregano Leaves (just enough to sprinkle over the pizza)
* 1 tsp Garlic Powder (just enough to sprinkle over the pizza)
* 1 tsp Basil Leaves *(optional,* just enough to sprinkle over the pizza)
* Toppings of choice

**Instructions:**

* Preheat non-convection oven to 400 degrees
* Cover the bottom of the pizza dough with mozzarella cheese, placing each slice next to and slightly overlapping each other with a final slice in the center.

**Cheese Pizza**

* Spread pizza sauce over cheese
* Sprinkle parmesan cheese over sauce
* Sprinkle Oregano & Garlic over entire pizza
* Sprinkle *(optional)* Basil
* Place pizza on center rack and cook for 35 minutes. Check the pizza and if the crust is golden and the cheese is gooey, the pizza is ready. If not, cook another 10 minutes and check again.
* Cut into 8 pieces in the pan. Use a spatula to remove the slices and serve immediately.
* *Ovens will vary.*

**Sausage or Pepperoni Pizza:**

* Spread raw sausage and/or pepperoni over the cheese
* Spread pizza sauce over raw sausage and/or pepperoni
* Sprinkle parmesan cheese over sauce
* Sprinkle Oregano & Garlic over entire pizza
* Sprinkle *(optional)* Basil
* Place pizza on center rack and cook for 35 minutes. Check the pizza and if the crust is golden and the cheese is gooey, the pizza is ready. If not, cook another 10 minutes and check again.
* Cut into 8 pieces in the pan. Use a spatula to remove the slices and serve immediately.
* *Ovens will vary.*

**Veggie Pizza**

*(fully cooked veggies)*

* Spread veggies (chopped or sliced) over cheese.
* Spread pizza sauce over veggies
* Sprinkle parmesan cheese over sauce
* Sprinkle Oregano & Garlic over entire pizza
* Sprinkle *(optional)* Basil
* Place pizza on center rack and cook for 35 minutes. Check the pizza and if the crust is golden and the cheese is gooey, the pizza is ready. If not, cook another 10 minutes and check again.
* Cut into 8 pieces in the pan. Use a spatula to remove the slices and serve immediately.
* *Ovens will vary.*

**Veggie Pizza**

*(tender crisp veggies)*

* Spread pizza sauce over cheese
* Sprinkle parmesan cheese over sauce
* Sprinkle Oregano & Garlic over entire pizza
* Sprinkle *(optional)* Basil
* Place pizza on center rack and cook for 20 minutes.
* Remove pizza and add veggies
* Return to oven and cook another 15 minutes.
* Check the pizza and if the crust is golden and the cheese is gooey, the pizza is ready. If not, cook another 10 minutes and check again. Cut into 8 pieces in the pan. Use a spatula to remove the slices and serve immediately.
* *Ovens will vary.*

\*  An electric mixer can be used with a kneading attachment tool if desired.

*-Bruce Claver*