



Deep Dish Pizza

Choose traditional Chicago style or a Veggie version of this deep dish crust pizza!

Ingredients

DOUGH

- 2 cups [Pamela's Pizza Crust Mix](#)
- 1/4 cup cornmeal
- 1/4 tsp salt
- 1 TBSP olive oil
- 1 TBSP vegetable oil
- 2 TBSP butter or butter alternative-melted
- 1 cup warm water (110° max)
- 1-1/2 tsp yeast

SAUCE – or use your favorite prepared pizza sauce

- 28 oz. can tomatoes
- 2 TBSP butter or butter alternative
- 1/4 cup onion-grated
- 1/4 tsp oregano
- 1/4 tsp salt
- 1/4 tsp sugar
- 2 garlic cloves-finely chopped
- 2 TBSP basil-cut in ribbons
- 1 TBSP olive oil
- pepper to taste

FILLING OPTIONS

Traditional Chicago Style

- 2 cups cheese-grated Mozzarella, Provolone, etc.-divided
- 1 lb. Italian sausage
- 1/2 cup Parmesan cheese
- 1 cup tomato sauce from above recipe or use your own favorite

Veggie

- 1-1/2 cups cheese-grated Mozzarella, Provolone, etc.
- 2 cups spinach-raw
- 1 cup brown mushrooms-sliced and browned in butter
- 1/2 cup roasted red bell peppers-sliced
- 1/2 cup green onions-sliced
- 1/2 cup pesto sauce
- 1 cup red pizza sauce-or use 1 cup tomato sauce from above
- 1/2 cup Parmesan cheese

Directions

DOUGH

Combine warm water and yeast and set aside to proof. In bowl of stand mixer, combine pizza crust mix, cornmeal and salt. Mix oils and butter together and add to bowl of mixer along with the water and yeast. Mix well until dough comes together.

Gather into ball, oil surface of ball and place in buttered bowl, covered with plastic wrap. Let rest in warm, draft-free spot until doubled, about one to two hours. Turn into heavy pan that has been sprayed well, and pat gently into bottom and up the sides of the pan. Let rest about 30 minutes until dough is starting to puff up again.

SAUCE (or use your favorite prepared sauce)

Melt butter in medium sauce pan, add onions and garlic and cook until soft. Process tomatoes in food processor until almost smooth, leaving just a few small chunks of tomatoes. Add all the rest of the ingredients to the sauce pan and simmer for 20 to 30 minutes.

FILLING - Traditional Chicago Style

Place rack on top shelf and preheat oven to 425°. In medium fry pan, spread the sausage over the surface of pan and brown on one side, flip and continue cooking until all pink is gone. Spread 1-3/4 cup grated cheese onto the dough, crumble sausage over the cheese and add tomato sauce. Add the final remaining 1/4 cup grated cheese and Parmesan.

Bake for 45 to 50 minutes until pizza is bubbling and crust is browned. Let rest 5 minutes and remove to wire rack to cool for 5 more minutes before cutting.

FILLING - Veggie

Place rack on top shelf and preheat oven to 425°. Spread pesto sauce on dough, then grated cheese on top of pesto, then spinach, mushrooms, red peppers, and green onions, finishing with 1 cup of red sauce and Parmesan cheese. Bake for 45 to 50 minutes until pizza is bubbling and crust is browned. Let rest 5 minutes and remove to wire rack to cool for 5 more minutes before cutting.

Chef's Note: I cut one piece out of the pizza while it was resting on the wire rack to let some of the extra juices drip out of the pizza before cutting the rest on a cutting board.

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