

Chicago style deep-dish pizza

Dough

3/4 cup of water
1/4 cup of olive oil
2 teaspoons kosher salt
2 1/4 teaspoons yeast
1 tablespoon of honey
1/4 cup of cornmeal
1 cup of flour

Toppings and sauce

1/2 pound of bulk Italian sausage
2 28 oz. cans of pureed roma tomatoes
1 28 oz. can of whole, peeled roma tomatoes
Italian seasonings and chopped garlic
1/2 lb. mozzarella cheese slices

Put all these ingredients in a stand mixer fitted with a paddle attachment. Mix on medium speed for 2 minutes. Reduce the speed and gradually add more flour until the dough clears the side of the bowl. Stop the mixer and replace the paddle attachment with a dough hook. Mix with the dough hook for 5 minutes or so, gradually adding flour until the dough comes to a consistency where it barely sticks to your fingers for just a moment and then it releases.

Put the dough in bowl greased with olive oil, cover with plastic wrap and let it rise in the refrigerator overnight or for 8 hours or so.

Pull the dough from the refrigerator and smoosh it out into a thick round circle. Drape it over a well oiled cast iron skillet and nudge it about until it rests on the bottom and against the sides with no gaps or tightness. The edges will need a trim so roll a rolling pin across the top of the pan to sever the dough exactly at the top.

Shape the Italian sausage into loose, little nuggets about 1" in diameter, and brown them in a skillet over medium heat.

Drain the whole, peeled romas and then squeeze them to break them into chunks. Combine them with the pureed romas.

The first layer of the pizza is the cheese slices, followed by the sausage, followed by the sauce. Scoop up those tomatoes and generously layer them across the cheese and sausage, then top it with Italian seasonings and shove it into a 475F oven (450F convection). Bake it for 25-30 minutes for convection and maybe 35-40 for a standard oven.

Let it cool a bit, remove it from the pan, slice into wedges and eat.