

## Chicago Style Pizza

(from King Arthur's website)

### Ingredients for crust:

- 4 cups (480g) King Arthur Unbleached All-Purpose Flour
- 3 tablespoons (35g) yellow cornmeal
- 1 3/4 teaspoons (11g) table salt
- 2 3/4 teaspoons instant yeast
- 2 tablespoons (25g) olive oil
- 4 tablespoons (57g) butter, melted
- 2 tablespoons (25g) vegetable oil
- 1 cup plus 2 tablespoons (255g) lukewarm water

### Ingredients for filling:

- 3/4 lb mozzarella cheese, sliced
- 1 pound Italian sweet or hot sausage, cooked and sliced; or about 3 cups of the sautéed vegetables of your choice
- 28-ounce can plum tomatoes, lightly crushed; or 28-ounce can diced or chopped tomatoes
- 2 to 4 garlic cloves, peeled and minced, optional
- 1 tablespoon granulated sugar, optional
- 1 to 2 teaspoons Pizza Seasoning or mixed dried Italian herbs (oregano, basil, rosemary), to taste
- 1 cup (113g) freshly grated Parmesan or Asiago cheese
- 2 tablespoons (25g) olive oil, to drizzle on top

### Instructions:

1. Grease your 14 inch springform pan (or pie pan) generously with oil (making sure it goes up the sides) and set aside.
2. To make the crust: In the bowl of your stand mixer, add dough ingredients in order listed into the mixer bowl. Turn mixer on low until mostly incorporated, then move to medium-low and knead for 7 minutes.
3. Place the dough in a lightly oiled bowl and cover. Allow it to rise until very puffy for about 60 minutes.
4. Dump the puffy dough onto a lightly oiled baking mat and stretch the crust into a large of a circle.
5. Place dough into the pan and stretch it out towards the edges (it will shrink back). Cover it and let it rest for 15 minutes.
6. Preheat your oven 425°F while the dough rests.
7. After the 15 minutes, stretch the dough to cover the bottom of the pan, then push it up the sides of the pan. If you used a lot of olive oil, the oil may ooze over the sides, that is fine. Cover and let the crust rest for another 15 minutes.
8. Bake the crust for 10 minutes, until it's set and barely beginning to brown. While it's baking, prepare the filling.

# *Adventures in* **EVERYDAY** *cooking*

9. Drain the tomatoes thoroughly. Combine them with the Pizza Seasoning or herbs, and the garlic and sugar (if you're using them). Add salt to taste; you probably won't need any additional salt if you've used the Pizza Seasoning.
10. Cover the bottom of the crust with the sliced mozzarella, fanning it into the crust. Add the sausage (or sautéed vegetables), then the tomato mixture.
11. Sprinkle with the grated Parmesan, and drizzle with the olive oil.
12. Bake the pizza for about 25 minutes, or until the filling is bubbly and the topping is golden brown. Remove it from the oven, and carefully lift it out of the pan onto a rack. A giant spatula is a help here. Allow the pizza to cool for about 15 minutes (or longer, for less oozing) before cutting and serving.