

Chicago-Style Deep Dish Pizza

(With Cheese Stuffed Crust)

Pizza Dough:

Use pre-made, frozen bread dough, or your own homemade bread dough recipe.

(1 loaf = 1 lb. dough)

***Amount of dough needed:**

-Large 12 inch cast iron skillet, use 1 ½ loaves of dough.

-Medium 10 inch cast iron skillet, use 1 loaf dough

-Small 6 inch cast iron skillet, use 1/3 loaf dough (Personal size)

***Note:** *Instructions given for 10" skillet- adapt accordingly if using a larger or smaller size skillet.*

Instructions:

Start in the morning: Take one* loaf of frozen bread dough out of the freezer and place it in a z-lock bag which has been sprayed lightly with cooking oil spray. Squeeze the air out of the bag and zip it closed. Leave the bread dough in the bag out on the countertop until you are ready to make the pizza. (Approximately 6-8 hours) Dough should be completely thawed and should have risen to at least double in bulk.

1. Take thawed dough and form it into a ball. (Let it rest for about 15 minutes, so it will be easier to roll out.) Lightly spray countertop with cooking spray, then use a rolling pin to roll out the dough out into a large circle, which is 4-5 inches bigger than the diameter of your cast iron skillet. (Dough should hang generously over the edge of the skillet when placed in the skillet.)
2. Sprinkle a heaping layer of shredded mozzarella cheese over the dough in the bottom of the skillet. Next add several layers of your favorite pizza toppings/fillings. (see ideas below for suggestions.)
3. Once you have a good amount of fillings (at least 2 inches deep) add a final layer of shredded cheese, then spread pizza sauce/spaghetti sauce on top of the cheese. (Chicago Style- the sauce goes on the top, not the bottom.)
4. Take strips of string cheese, and roll them up in the dough that is hanging over the edge of the skillet, folding it towards the inside edges of the skillet, completely covering the string cheese and forming a raised crust on the inside rim of the skillet.
5. Bake pizza in the Electrolux Wave Touch oven at 350 degrees for 55 minutes, or until heated through in the center, and sauce and cheese are completely melted. (Bake 12" skillet pizza for 65 minutes. Bake 6" skillet pizzas for 25-30 minutes.)
6. Remove pizza from oven and brush crust with garlic butter, letting it melt into the crust. Let pizza stand for 10 minutes to cool slightly and to set the filling. Using a large spatula, remove

pizza from skillet and place on a cutting board. Use a long knife to cut pizza into 8 wedges. Serve immediately. Refrigerate leftovers.

Pizza Filling Ingredients and Variations:

THE BIG DADDY:

1 lb. shredded mozzarella cheese

1 lb. ground hot sausage (cooked, and drained of excess oil)

8 oz. sliced pepperoni

8 oz. mushrooms, sliced and cooked, then drained of excess moisture

1 12-oz. package frozen chopped spinach, thawed and squeezed dry.

1 cup spaghetti sauce or pizza sauce

2 T. Grated parmesan cheese

6 pieces of string cheese- sliced in half lengthwise and crosswise.

Garlic Butter (1/4 cup softened butter with 1 minced garlic clove, or 1/2 t. garlic powder.)

THE VEGGIE:

1 lb. shredded mozzarella cheese (for vegan, use dairy free mozzarella style cheese.)

16 oz. mushrooms, sliced and cooked, then squeezed of excess moisture.

1/2 red onion, sliced thin.

1 12-oz. package frozen chopped spinach, thawed and squeezed dry.

1/2 sweet red pepper, sliced thin.

2 artichoke hearts, sliced. (Canned or frozen, drained of excess moisture.)

1/2 cup drained pineapple tidbits (drained and squeezed dry of excess moisture.)

1 cup spaghetti sauce or pizza sauce

2 T. Grated parmesan cheese (leave off for vegan)

String cheese (leave off for vegan, or use vegan parmesan.)

Garlic Butter (1/4 cup softened butter and 1 minced garlic clove) (Or use olive oil for vegan.)

*Recipe brought to you by **Electrolux Wave Touch Kitchen Appliances.***
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