

Chicago-Style Stuffed Pizza

Crust:

1 package dry yeast	1/4 cup extra virgin light olive oil
1 egg yolk	1 1/4 cups cold water
2 Tbs. sugar	4 cups flour
1 tsp. salt	1/2 cube of butter (for greasing pan)

Sauce:

16 oz. can crushed tomatoes	2 tsp. sugar
1/4 cup olive oil	1/4 tsp. salt
1 ounce fresh basil	1/4 tsp. pepper
3 cloves fresh garlic	
1/4 package of fresh oregano (2/3 oz. package)	

Fillings: (2 1/4 pounds of pizza blend cheese may be substituted for cheese. Also, substitute 1/4 pound of the mozzarella or pizza blend with a 1/4 pound of freshly grated parmesan for a richer flavor)

1 1/2 pounds mozzarella	3/4 pound provolone
1-2 pounds cooked, crumbled Italian sausage (or optional toppings)	

Optional toppings: pepperoni, sautéed mushroom slices, sautéed sweet peppers and/or onions, olives, broccoli, fresh spinach, etc.

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Instructions:

Crust:

Dissolve yeast in cold water. Add egg yolk & olive oil & blend with wooden spoon till mixed. Sift flour, sugar & salt into large bowl & make a well in the center. Pour liquid ingredients into well, and blend with spoon. Knead until smooth and place in floured bowl. Cover with a towel and refrigerate overnight. Before use allow to rise for 1 hour; then punch down.

Sauce:

Add entire contents of can of crushed tomatoes, olive oil & bring to a simmer on stove; add to sauce minced garlic, finely chopped sweet basil & oregano, sugar, salt & pepper. Simmer on low heat for 1 to 2 hours.

Assembly, pre-bake & bake:

Roll out 2/3 of the dough to 16" - 18". Ease dough into well-buttered bottom and sides of a 12" or 14" deep-dish pizza pan (large skillet or a lasagna pan will also work), pressing out bubbles & scoring both sides & bottom with a knife. Prebake in 425 degree oven for 4 minutes. Sprinkle bottom with a thin layer of cheese (1/2" deep). Add optional topping ingredients, and top with remaining cheeses. Roll remaining 1/3 dough to a 12-14" circle and fit over top of fillings. Pinch edges of dough together to seal sides to top. Top with an even layer of the sauce. Cut a long four inch wide strip of tin foil and cover the edges of the dough; then cover entire pizza with a sheet of tin foil. Bake at 425 for 35 minutes. Allow to rest for 10 minutes before serving.

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