

Chicago-Style Pizza Pie

Yield: 4 slices

Dough Ingredients: This makes enough dough for 2 pies – make both or freeze the second

3 ¼ cups all-purpose flour
2 teaspoons sugar
1 ½ teaspoons salt
½ cup yellow cornmeal
1 (1/4 ounce) package active dry yeast
3 tablespoons unsalted butter, melted
1 ¼ cups warm water
2 tablespoons olive oil

4 tablespoons unsalted butter, softened

Sauce Ingredients: This is only enough sauce for one pie

1 tablespoon extra virgin olive oil
½ small brown onion, finely chopped
2 garlic cloves, minced
½ teaspoon dried oregano
1 cup crushed canned tomatoes
fresh ground pepper and kosher salt to taste

Pizza Toppings: This is only enough cheese for one pie

1 cup mozzarella
1/2 cup Fontina cheese, shredded
1/4 cup Parmesan cheese, grated
1 cup cooked Italian sausage



- Step 1:** **Start with the dough:** Put flour, sugar, salt, cornmeal, and yeast into the bowl of a stand mixer. Using the dough hook attachment, mix until dry ingredients are well-incorporated.
- Step 2:** Add the melted butter and water and mix on low speed until everything is well combined.
- Step 3:** When a dough ball forms, mix on medium speed for 4–5 minutes (or until the dough is smooth and glossy).
- Step 4:** Using 2 tablespoons of olive oil, grease a bowl and place the dough ball inside. Cover with plastic wrap and let dough sit out at room temperature for about 1 hour (or until the dough has doubled in size).
- Step 5:** **Make the sauce:** Sauté garlic, onion and olive oil in a small sauce pot over medium heat until onions are translucent. Add oregano, salt, pepper and tomatoes. Continue to cook until sauce comes to a simmer. Taste for seasonings and remove from heat.
- Step 6:** **Pre-heat oven to 425° F. Make sure there is a rack on the bottom of your oven.**
- Step 7:** Get the dough and roll it out until you have a large rectangle. Spread the 4 tablespoons of softened butter over it and roll up the dough (start at the end closest to you and roll it up into a tight cylinder).
- Step 8:** Cut the roll in half. Form both halves into balls. Wrap one ball in plastic wrap or freeze. Roll the other ball out into a 13-inch round. (I like rolling dough out on large sheets of parchment paper). Transfer dough to a 9-inch cake pan that's been coated with a non-stick cooking spray. Press the dough into the pan making sure that the dough goes all the way the sides of the pan.
- Step 9:** Sprinkle the mozzarella and fontina cheeses over the dough, making sure there are no gaps. Add the sausage. Carefully spoon sauce over the cheese and sausage and top with Parmesan cheese.
- Step 10:** Bake pizza on bottom rack of oven for 20–30 minutes or until sides are golden brown. Remove pizza and let cool in pan before removing from pan to slice it.