
What Geeks Eat...

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 white whole wheat flour
1 + cups of all-purpose white flour

Toppings and sauce

1/2 pound of bulk Italian sausage
1 28 oz. can of crushed tomatoes
Italian seasoning, minced garlic, salt, pepper
1/2 lb. grated mozzarella

Put the first 7 dough ingredients in a stand mixer fitted with a paddle attachment. Mix on medium speed for 2 minutes. Reduce the speed and gradually add the 1+ cups of all purpose 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 even for 3 or 4 days (my longer storage method involves a plastic bag rather than a bowl).

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. Let it rise while you prepare the sausage, cheese, and sauce. Preheat the oven to 375°.

Shape the Italian sausage into loose, little nuggets about 1" in diameter, and brown them in a skillet over medium heat. Season the crushed tomatoes with a pinch of Italian seasoning, salt, pepper, and minced garlic.

The first layer of the pizza is the grated mozzarella, followed by the sausage, followed by the sauce. I usually cover the crust with a foil tent to keep it from becoming burnt. Bake in a preheated 375° it for 25-30 minutes or until the side crust reaches a temperature of 210°.

Let it cool a bit, slice into wedges and eat.