

# Chicago Style Deep Dish Pizza On The Grill

## The Dough –

- 1 envelope active dry yeast (2 ½ teaspoons)
- 1 table spoon of honey
- 1 ¼ cups of warm water (110°f to 115° f)
- 3 ½ cups of unbleached white flour, or more if necessary
- 1 ½ teaspoons coarse salt
- About ¼ cup extra-virgin olive oil

1. Combine the yeast, honey and water in a small bowl and stir to mix. After 5 to 10 minutes, the mixture should look foamy. If it is not foamy your yeast is dead. Throw out and start over with fresh yeast. Place the flour and salt in a bowl and mix together. After the water/honey/yeast mixture is foamy add to the flour/salt mixture and stir. As the dough comes together turn it out of the bowl on to a floured surface and knead the dough until it comes together. Then create a ball with the dough and place in a large bowl that you have oiled using the olive oil ( not using all the oil just coat the bowl). Roll the dough ball around in the bowl and then cover the bowl with a damp towel. Place the bowl in a warm spot and let rest for about 2 hours or until it doubles in size.
2. After the dough has doubled in size take it out of the bowl onto a flowered service. Just punch down the dough lightly and then divide the dough into two equal parts and create a ball out of each part. Place the dough balls on a cookie sheet a small distance apart and cover with plastic wrap. Let rest for another hour. The dough will rise again.



## The Filling –

Please note: the filling can be anything you want. But you will need the three types of cheeses.

- 1 bell pepper
- ½ pound of loose sausage
- 4 cloves of garlic
- ½ of a red onion
- 3 or 4 Cubanelle Sweet Peppers, or any other type of pepper you like
- ¼ to ½ cup of Mushrooms

- About a half cup of tomato sauce (my wife make a tomato sauce from a recipe by Mario Batali found at <http://abc.go.com/shows/the-chew/recipes/Basic-Tomato-Sauce-Mario-Batali> )
  - About a ½ pound of Mozzarella
  - About ½ pound of Ricotta (enough to cover a layer in the pan)
  - To taste shredded Pecorino Romano Cheese
3. Slice the peppers and mushrooms into thin slices. Then chop the onion and garlic. Throw the peppers, mushrooms, onion, garlic and sausage into a fry pan and sauté until the sausage is cooked. Add olive oil if need to keep from sticking. Remove from heat and let cool.
  4. Take a large cast iron frying pan and place on the stove on high. You need this to be hot so that you can sear the bottom crust of the pizza.
  5. After the hour of resting take one of the dough balls and, on a floured surface, flatten it out and then roll it out so that it is big enough to fit into and up the sides of the cast iron frying pan.
  6. When the pan is good and hot, pour in a little olive oil, moving it around to coat the bottom of the pan. Then place the rolled out dough in the pan bringing it up over the sides. Carefully pushing it into the crease between the bottom of the pan and the sides.
  7. Let the pan sit with the dough in it for a few minutes. You will see that the dough will start to bubble up from the bottom some. Now is the time to put in your filling.
  8. Using a small dipper, spread the tomato sauce around the bottom, making sure to cover the whole bottom. The spoon in the pepper/mushroom/onion/garlic/sausage mixture, again making sure you cover the whole pan.
  9. Take the Mozzarella, cut or rip it up into small pieces and layer in over the sausage mixture.
  10. Take the Ricotta and spread that out over the whole pan. The last thing is to sprinkle the Pecorino Romano cheese over the whole thing in a good thick layer.
  11. Taking the other dough ball now, place it on the floured surface and flatten that out also. Then roll it out so that it is big enough to overlap the sides of the iron pan. Place the dough on top of the pan and pinch the two sections of dough together like a pie. Trim off the excess and pinch it all together again to make sure it is closed. Cut about five vent holes into the top crust to let the steam to escape. At this point you might want to sprinkle more Pecorino Romano cheese over the top crust.
  12. Preheat your grill. You will want it to be over 350° f. Before you put the pan on set up your grill for indirect grilling. Meaning if you are using charcoal you will only have your coals on one side of the grill while the other side will have none. If you are using gas, only have half of your grill on after it is preheated.
  13. Place the iron pan on the cool side of the grill and close the lid. If you have some wood chips for flavoring you might want to add them before you close the lid. Let cook for about 20 minutes. Check with a thermometer you should get a center reading of about

140° f. Once you reached the temperature remove from the grill and let sit and rest for about 15 to 20 minutes. Then cut into it and enjoy. **Caution:** it will be hot and rich. Don't take too much the first time.

