

Deep Dish Pizza

Kim and I love to go to Chicago and enjoy the great restaurants in the Windy City. Unfortunately, we have never had the time to enjoy a Chicago Deep Dish Pizza. They take a good amount of time to bake and of course, why buy it there when I can make it at home. Here is my version of a Deep Dish Pizza.

8 oz Pizza Dough rolled to about ½” thick
(You can use store bought or homemade. I like to make my Potato Dough recipe which you can see under the Pepperoni Roll link below.)

1 oz Crisco
2 ½ cups Mozzarella Cheese shredded
½ cup Pepperoni sliced
½ cup Mushrooms sliced
1 cup Pizza Sauce (store or homemade)
¼ cup Parmesan grated
¼ cup Fresh Parsley



(You can add whatever toppings you like in your pizza. I've even added Ricotta Cheese. Yummy!)

9” Springform Pan

Preheat the oven to 400°. Take your Springform Pan and grease it with the Crisco. Place your rolled out dough in the pan ensuring that your dough raises up the walls of the pan about 1” high.

Now topping a Chicago Deep Dish Pizza is opposite of what you would do with a traditional style pie. Start with the Mozzarella Cheese, but hold back ½ cup for later. Start adding in your Pepperoni & Mushrooms, then your sauce. Finish with sprinkling on the Parmesan Cheese. Bake for 30 minutes. Add the ½ cup of Mozzarella Cheese then finish in the oven for 10 minutes. Pull out of the oven, sprinkle your fresh Parsley over top, and let stand for about 5 minutes. Release the spring on the pan, please be careful, it may be hot. Cut into 4 or 6 slices. Enjoy!

Great Eats!

Mike Popella