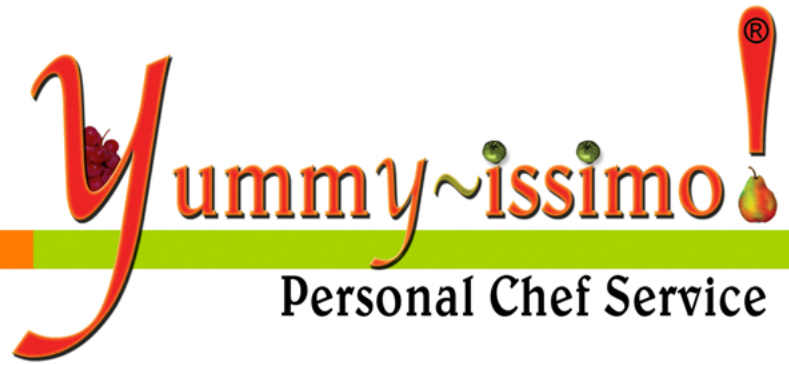


# Chicago Deep Dish Pizza



This is as close as you'll get outside of Chicago

Makes 2 ~ 12" pizzas

2 pizza dough	8oz mushrooms, sliced
non~stick cooking spray	1 red bell pepper, diced
kosher salt	1 small onion, diced
2c pizza sauce	1c black olives, diced
1 pound mozzarella cheese, shredded	1 pound hot Italian sausage
8oz spicy pepperoni, sliced	1c Parmesan cheese, grated

Preheat oven to 475. Spray 12" round tart pan with non~stick cooking spray and lightly sprinkle kosher salt over bottom of pan

Stretch pizza dough to fit up the sides of the pan and bake 7 minutes or until light golden brown. Remove from oven and allow to cool slightly.

Layer pizza crust with toppings in this order: mozzarella cheese, pepperoni, mushrooms, red bell pepper, onion, olives and sausage. Ladle sauce evenly over top of each pizza and top with Parmesan cheese.

Bake until top is golden brown and cheese is bubbly about 30 minutes. Remove from oven, let sit 5 minutes and slice.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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