

NATIONAL PIZZA DAY



Directions: Try making your own Detroit style pizza

General Ingredients

3 tablespoons olive oil

1 batch Pizza dough

8 ounces sliced pepperoni, about 1/8 inch thick

16 ounces brick cheese (or whole-milk mozzarella),
cut into 1/2-inch cubes

Pizza sauce, store-bought or homemade

Pizza dough

2 1/4 cups all-purpose flour

2 teaspoons kosher salt

1 teaspoon rapid rise yeast

1 teaspoon sugar

Olive oil, for oiling the bowl

Pizza Sauce ingredients

1 tablespoon olive oil

2 teaspoons dried Italian seasoning

2 cloves garlic, minced

One 28-ounce can crushed tomatoes

2 teaspoons sugar

Kosher salt and freshly ground black pepper

Cooking Directions

- Pre-heat oven to the highest temperature (around 500 degrees).
- Pour the oil in a large, square metal pan. Put the Pizza Dough in the pan and spread it out to fit.
- Layer the pepperoni on the dough. Then lay the cheese cubes all over, especially around the perimeter up to the edge of the pan. Then put the pizza sauce in 3 lines on top.
- Bake until golden and a crispy cheese crust has formed, usually takes about 10-15 minutes.
- Cut the pizza into squares and serve!