

Sauce recipe adapted from Emeril Lagasse via [The Food Network](#).



Chicago-Style Deep Dish Pizza

Sauce Ingredients

2 T olive oil
1 T chopped fresh garlic
2 t chopped fresh basil
1/2 t dried oregano
1/4 t fennel seeds
1/2 t salt
1/4 t freshly ground black pepper
1/4 t red pepper flakes
1– 28-oz. can crushed tomatoes
1 T dry red wine
1 t sugar

To prepare the sauce:

In a large sauce pan, heat the oil over medium-high heat. Add the garlic and cook for 30 seconds before adding the herbs, salt and peppers. Cook an additional 30 seconds. Next add the tomatoes, wine and sugar and bring the sauce to a boil. Once boiling, lower the heat to a simmer for 20-30 minutes, stirring occasionally. Once thickened, remove from heat and let cool before using.

To assemble the deep dish pizza:

Preheat the oven to 475F. Use 1 T of extra virgin olive oil to grease a 14” deep dish pizza pan. Sprinkle with the tablespoon of cornmeal. Next add your rolled out deep dish pizza crust dough to the pan, taking the edges of the dough up the sides of the pan. Next add the mozzarella cheese followed by the Italian sausage. Spoon out the sauce evenly over the pizza and spread it around the entire surface. Lastly drizzle 2 teaspoons of olive oil over the sauce and sprinkle with the parmesan cheese.

Bake the pizza until the crust is a golden brown, about 30 minutes. Slice and serve hot.

Pizza Ingredients

14” deep dish pizza pan
1 T, plus 2 t extra virgin olive oil, divided
1 T yellow cornmeal
1-Chicago-Style Deep Dish Pizza Crust Dough
1 lb. of mozzarella cheese
1 lb. mild Italian sausage, crumbled and sautéed for 5-7 mins.
Sauce as prepared above
1/2 c grated parmesan cheese