

# Sicilian Bacon Cheeseburger Pizza

Servings : 5

Amount	Measure	Ingredient - Preparation Method
		Sicilian Style Pizza Dough
		Chunky Tomato Sauce
1	pound	ground beef
1	teaspoon	celery salt
1	teaspoon	dry mustard
1	teaspoon	garlic powder
1/2	teaspoon	salt
1	teaspoon	freshly ground black pepper
1	cup	mozzarella cheese - shredded
2	cups	cheddar cheese - shredded
1/2	cup	dill pickle chips - cut into thin strips
1/4	cup	red onion - diced

Make dough and chunky tomato sauce.

Move oven rack to lowest position and preheat oven to 500 for at least 30 minutes.

Place the beef in a medium skillet over medium high heat. Break up meat and stir in celery salt, dry mustard, garlic powder, salt an pepper. Cook until browned, about 5 minutes.

Shape dough on 18x12 sheet pan. Spread sauce on dough leaving a 1/2" border. Sprinkle with mozzarella. Distribute beef over the top and sprinkle with cheddar.

Bake for about 20 minutes, until crust is deep brown and cheese is bubbly. Let rest for 5 minutes. Sprinkle with pickle strips and onion and cut and serve.

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# Chunky Tomato Sauce

Amount	Measure	Ingredient - Preparation Method
1	cup	diced plum San Marzano tomatoes with juice
2	tablespoons	tomato paste
1	clove	garlic - minced
1	tablespoon	extra virgin olive oil
4	large	fresh basil leaf - chopped
1	teaspoon	sugar
1/2	teaspoon	salt
1/2	teaspoon	freshly ground black pepper

Mix together and let set for 1 hour.

Yield: "1 14-16 inch pizza"

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# Sicilian Style Pizza Dough

Amount	Measure	Ingredient - Preparation Method
4	cups	all-purpose flour
1 1/2	cups	warm water
1 1/2	tablespoons	active dry yeast
1	tablespoon	extra virgin olive oil
1	teaspoon	sugar
1 1/2	teaspoons	salt

Place flour, water, yeast, olive oil, and sugar in bowl of stand mixer. Using dough hook, mix on low to combine about 1 minute.

Turn off mixer and let dough rest for 10 minutes. Add the salt and 1 or 2 teaspoons of cool water if dry. Knead on medium speed for about 5 minutes, until smooth and supple.

Pour a teaspoon of olive oil into a medium bowl. Shape the dough into a ball and place in bowl. Turn to coat. Cover with plastic wrap and let rise in refrigerator for 12-72 hours. Rest at least 2 hours at room temperature before using.

Oil pan with 2 tablespoons of olive oil. Place dough in center and pat down. Bring up sides to form a little wall.

Yield: "1 18x12 inch"