

## The Ultimate Chicago-Style Deep Dish Pizza You Can Make at Home

Deep crust. Bold filling. Ultimate satisfaction.



**OVEN**  
**425°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Crust:

2 ... cups all-purpose flour

$\frac{1}{2}$  cup cornmeal

... cup olive oil

$\frac{1}{2}$  tsp salt

1 tsp sugar

1 packet (2... tsp) active dry yeast

$\frac{3}{4}$  cup warm water

For the Filling:

1 lb ground beef

$\frac{1}{2}$  onion, finely chopped

2 cloves garlic, minced

$\frac{1}{2}$  tsp dried oregano

$\frac{1}{2}$  tsp dried basil

1 (14 oz) can crushed tomatoes

$\frac{1}{2}$  cup tomato paste

2 cups shredded mozzarella cheese

... cup grated Parmesan cheese

1 tbsp olive oil

Salt and pepper to taste

### DIRECTIONS

- 1.** Prepare the Dough: In a small bowl, combine warm water, yeast, and sugar. Let sit for 5 minutes until frothy. In a large bowl, mix flour, cornmeal, salt, and olive oil. Pour in the yeast mixture and knead until a smooth dough forms. Cover with a towel and let it rise in a warm spot for 1 hour, or until doubled.
- 2.** Cook the Beef Filling: In a skillet, heat olive oil over medium. Sauté the onion and garlic until fragrant, then add ground beef. Once browned, stir in crushed tomatoes, tomato paste, oregano, basil, and season with salt and pepper. Simmer for 20 minutes to let the flavors meld and the sauce thicken.
- 3.** Assemble the Pizza: Preheat your oven to 425°F (220°C). Roll the dough out and press it into a deep dish pizza pan or cast iron skillet, going up the sides. Layer in this order:
- 4.** Mozzarella cheese (first!)
- 5.** Beef tomato sauce
- 6.** Sprinkle with : Parmesan
- 7.** Bake: Bake for 30-35 minutes, or until the crust is golden and the filling is bubbly. Let rest for 5-10 minutes before slicing-it'll hold together better.

### TIPS FOR SUCCESS

Don't skip the cornmeal -it's key for the buttery, authentic texture.

Put the cheese on the bottom to protect it from overbaking under the sauce.

A cast iron skillet is ideal if you don't have a deep dish pizza pan.

Letting it cool slightly before slicing helps the layers stay neat.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-ultimate-chicago-style-deep-dish-pizza-you-can-make-at-home/>