

# Cast Iron Skillet Pizza

Makes 2 Pizzas

## Dough

1 Cup Warm Water

1&1/2 tsp Salt

2 tsp Sugar

2&3/4 Cups Flour

1&1/4 tsp Active Dry Yeast

If using a Bread Machine, add ingredients in order listed, choose Dough setting and let your machine do its thing! Make sure to check the dough about 5 minutes into the first Knead cycle to make sure it's not too dry, add an extra teaspoon or so of water if it is.

If making dough from scratch, combine warm water and yeast, let sit for about 5 minutes until frothy. While liquid and yeast are sitting, sift together salt, sugar and flour. Mix activated yeast water to dry ingredients then knead into a ball, set into a large, greased bowl, covered and let rise for one hour (I like to spray the top with a mist of canola oil so it doesn't dry out.) Knead after one hour, put back into greased bowl and let rise for another hour.

Separate dough in to two balls. I like to make a dough "log" and run a pizza cutter through the middle to make two even portions.

Ps. I wouldn't recommend frozen dough for this recipe because frozen dough turns out a little tough on reheating. If you don't plan to make two pizzas in this style I'd use the leftover dough for an oven baked crust. just sayin.

## Toppings

*(to be divided on two pizzas)*

2 **Field Roast Sausage Links**

1/2 Red Onion

3/4 Green Bell Pepper

4 Tbsp Black Olives

2 Clove Garlic

2 tsp Olive Oil

1/2 Cup Marinara Sauce

Mozzarella Cheese

1/2 tsp Red Pepper Flakes

Preheat oven to 400 degrees. Lightly saute red onion, bell pepper, sausage in olive oil until slightly tender, then add garlic and saute until fragrant, set aside. Heat Cast Iron Skillet until smoking on a medium high burner. Roll out your dough on a lightly floured surface to fit skillet. Reduce skillet heat to Medium, quickly (carefully) throw your dough into the skillet then cover with half your toppings in this order; sauce, veggies, olives, cheese and red pepper flakes.

Bake for 10-15 minutes at 400° (keep an eye on it) then broil for one minute or until cheese gets a nice hint of brown to it and crust is toasty. Slide pizza onto cutting board and make pizza number two in the same manner.