

Sausage and Broccoli Detroit Pizza – Alison Mountford

By Chef Alison Mountford for RINewsToday

ACTIVE TIME - 20 minutes

TOTAL TIME - 1 hour (plus time for the dough to rest)

If you haven't had Detroit pizza yet, you're in for a treat! The cheese melts to the sides and bakes into a deeply golden crust. You could make your own dough here, but I've purchased it ready to go from the grocery store (or sometimes a local pizza shop will sell them). Use whatever toppings your family enjoys!

INGREDIENTS

- 1 pound prepared pizza dough (raw dough in a ball)
- 1 teaspoon extra virgin olive oil
- 1/2 pound Italian sausage
- 1 cups broccoli florets
- 8 ounces firm mozzarella, cubed in 1/2" pieces
- 8 ounce cheddar cheese, cubed in 1/2" pieces

Sauce

- 1 15-ounce can crushed tomatoes
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper (freshly cracked)
- 1 Tablespoon dried oregano

INSTRUCTIONS

1. DOUGH

Remove the dough from the fridge at least 45-75 minutes before you want to bake

2. PREHEAT THE OVEN TO 500 DEGREES

3. PAN

Use a dark colored 9 x 13-inch pan or 8x8 pan for a thicker crust (like a cake pan, brownie pan or similar).

Drizzle the olive oil in the pan and do your best to stretch the dough to fill the pan. Let it rest in a warm spot for 15 minutes, then use your fingertips to press the dough into the corners. You can stretch the dough and even poke it with fingertips.

Once it mostly covers the pan, let rest again for about 15 minutes in a warm spot while you prep toppings.

4. TOPPINGS

Sauté the sausage, crumbling as you go, until it's fully browned. Chop the broccoli and stems into small pieces and cook with the sausage. Turn off the heat.

Dice the cheese into cubes, toss together, and set aside.

5. SAUCE

Stir together the spices and can of crushed tomatoes.

6. ASSEMBLE

Make sure the dough mostly reaches the corners. Spread about ½ of the sauce all over the dough. Bake for 8 minutes with only the sauce on the dough.

Remove from the oven and top the dough with sausage and broccoli. Top with the cheese cubes - go ALL the way to the edge of the pan; don't leave a visible crust. Spread the remaining sauce in 3 stripes down the side and center of the pan.

7. BAKE

Bake for about 25-30 minutes in the center of the oven or until puffed and golden brown. Rotate the pan once during this time.

Remove pizza from oven and use a flat spatula or butterknife to run around the edges; let it cool for 5 minutes in the pan. Then slide it out onto a cutting board and cool for another 2 - 5 minutes. Then, slice with a knife into squares. Enjoy!