



Detroit-Style Pizza

Recipe By SUZY NEAL

SERVES: 4-6

PIZZA DOUGH:

- ☐ 2½ cups bread flour
- ☐ 1 tsp. instant yeast
- ☐ 1½ tsp. table salt
- ☐ 2 tbsp. granulated sugar
- ☐ 1 cup lukewarm water
- ☐ ¼ cup olive oil, for oiling the pan

SAUCE:

- ☐ 1 tbsp. olive oil
- ☐ 2 cloves garlic, minced
- ☐ 2 tsp. dried oregano
- ☐ 1 tsp. onion powder
- ☐ ½ tsp. fennel seeds
- ☐ 1 tbsp. granulated sugar
- ☐ ⅛ tsp. table salt
- ☐ 1 (28 oz.) can crushed tomatoes in puree

TOPPINGS:

- ☐ 5 oz. pepperoni slices
- ☐ 12 oz. brick cheese, cut into ½-inch cubes

DIRECTIONS:

- ☐ 1. Combine the flour, yeast, salt, sugar, and water in the bowl of a stand mixer fitted with a dough hook. Mix at low speed until the dough comes together, then shut off the mixer and let it rest for 10 minutes.
- ☐ 2. Mix at medium-low speed until the dough is smooth, soft, and elastic, about 10 minutes. Form the dough into a ball, place it back in the bowl, cover, and let rise in a warm spot until doubled in size, about 90 minutes.
- ☐ 3. While the dough is rising, make the sauce. Add the oil and garlic to a small saucepan over medium heat. Add the remaining sauce ingredients and simmer to thicken and reduce, stirring occasionally.
- ☐ 4. After the dough has risen, preheat the oven to 500°F.
- ☐ 5. Generously oil a 10×14-inch Detroit pizza pan with ¼ cup olive oil. Alternatively, use a metal 9×13-inch cake pan (do not use glass!).
- ☐ 6. Place the dough in the pan, pressing it out as far as you can toward the edges. Cover and let the dough relax for 30 minutes, then push it to the edges. Be patient and let it rest a few more minutes if needed, pressing until the dough fills the pan.
- ☐ 7. Top the dough with half the pepperoni, all the cheese (spreading it to the edges), then another layer of pepperoni. Ladle three racing stripes of sauce lengthwise (you'll only use about half the sauce; save the extra for another pizza).
- ☐ 8. Place on the bottom rack of the oven and bake for 12–15 minutes, or until the edges are almost black, the cheese is bubbly, and starting to brown. Remove from the oven and immediately run a metal spatula around the edges to loosen. Carefully slide the pizza onto a board, cool for a few minutes, then cut into generous slices.

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