Chicago Tavern-Style Pizza

HEARTY

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
2 pies, 14 in, 4 servings each	35 min	≈1 h 30 min + the dough	500 °F (260 °C)	659 kcal · 1,644 mg Na · 35 g protein

EQUIPMENT
Pizza steel, 14.5 × 16 × ⅜ in · Metal peel · Strainer · Coarse and fine graters · Pizza cutter

#	INGREDIENT	MASS	VOLUME	PROCEDURE
SAUCE (RAW; ≥1 H AHEAD)				
1	Ground tomatoes, Stanislaus 7/11*, from the #10 can*	375 g	1½ cups	Stir the tomatoes, oregano and basil together; don't cook. Taste it: the tomatoes are already salted, so add salt only if it needs it. Too thick to spread? A splash of water. Rest ≥1 h; use at room temp.
	Oregano, dried*, rubbed*	0.5 g	½ tsp	
	Basil, fresh*, torn*	1 g	2 leaves	
TOPPINGS				
2	Mozzarella, Galbani whole milk*, low-moisture, cold*	568 g	1¼ lb	Grate the mozzarella on the large holes and split it into 2 × 284 g. Split the Pecorino into 4 × 28 g: each pie gets one portion under the cheese and one after baking. Keep everything in the fridge until topping.
	Pecorino Romano, Locatelli*, finely grated*	114 g	4 oz	
3	Hot giardiniera, Marconi	240 g	≈1½ cups	Toss the giardiniera in the strainer over a bowl to drain off as much oil as you can, then split it into 2 × 120 g. The oil can go back in the jar. Split the sausage into 2 × 227 g.
	Spicy Italian sausage, Lombardi's*, raw, no casings*	454 g	1 lb	
BAKE (EACH PIE)				
4	Chicago Tavern-Style Pizza Dough*, card*	495 g	2 cured rounds	At least 45 min ahead: steel on the lower-middle rack, oven to 500 °F (260 °C). The dough stays on its parchment for now.
5	Semolina*, or cornmeal*		for the peel	Dust the peel with semolina. Flip one round onto it so the dry top faces down and the parchment faces up. Peel off the parchment and throw it away. Poke the crust all over with a fork to stop big bubbles.
6				Spread ≈188 g sauce (¾ cup) right to the edge. Sprinkle on 28 g Pecorino, then 284 g mozzarella, also right to the edge. Pinch 227 g raw sausage into marble-size bits all over, then scatter on 120 g giardiniera.
7				Shake the peel to check the pie moves; loosen any sticky spot with a metal spatula. Slide it onto the steel. Bake until bubbly and browned in the center, lightly charred at the edges and the sausage is cooked, ≈10 min. Lift an edge to check the bottom.

Source: J. Kenji López-Alt, NYT Cooking; sauce from the New York card

#	INGREDIENT	MASS	VOLUME	PROCEDURE
8				Onto a cutting board; sprinkle with the other 28 g Pecorino right away. Rest 3 min, then cut into 1½–2 in squares. Reheat the oven ≥10 min before the next pie.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Ground tomatoes, Stanislaus 7/11	375 g	180	990	12
Oregano, dried	0.5 g	1	0	0
Basil, fresh	1 g	0	0	0
Mozzarella, Galbani whole milk	568 g	1,704	3,595	114
Pecorino Romano, Locatelli	114 g	448	1,949	33
Hot giardiniera, Marconi	240 g	430	857	—
Spicy Italian sausage, Lombardi's	454 g	1,117	2,960	85
Chicago Tavern-Style Pizza Dough	495 g	1,396	2,801	40
Total		**5,276**	**13,152**	**283**
Per serving (1/8)		**659**	**1,644**	**35**

Nutrition: USDA FoodData Central: SR Legacy (oregano, basil) and Branded Foods labels (Galbani whole milk, Locatelli, Marconi). Stanislaus 7/11 label (½ cup = 125 g = 60 kcal, 330 mg, 4 g). Lombardi's isn't in USDA, so the sausage is counted as its maker Roma Packing's hot pork sausage (FDC 1895559) until the package is checked. Giardiniera counted as it comes from the jar, so draining makes it a little high. Dough from its card. Peel dusting not counted.

NOTES

- No fresh mozzarella on this one. Kenji's backup for whole-milk low-moisture: part-skim low-moisture plus Monterey Jack.
- Keep it to 2–3 toppings. For 12 in pies, use the dough card's 12 in amounts and ¾ of the toppings.
- If semolina scorches on the steel, a reader's fix is rice flour on the peel.