



Recipes from **500 Pizzas and Flatbreads** by Rebecca Baugniet. Copyright © 2008. Reprinted with permission of Sellers Publishing, Portland, ME. All rights reserved.

### **Classic Pan Pizza with the Works**

Makes 1 large rectangular pizza. Serves 6-8.

"Pizza with the works" traditionally refers to pizza with the combination of cheese, pepperoni, onion, mushrooms, and green peppers. Try some of our variations for tasty extras.

- 1 recipe basic pan pizza crust (below)
- 1 recipe basic pizza sauce (below)
- 2 cups shredded mozzarella
- 8 oz. pepperoni, thinly sliced
- 8 oz. white or button mushrooms, sliced
- 1/2 large yellow onion, thinly sliced
- 1 large green pepper, seeded and thinly sliced crosswise

Follow the instructions for making a rectangular pizza crust.

Preheat oven to 550°F (300°C). Spread sauce evenly over the pizza crust, leaving a 1/2-inch (1-cm.) border around the edge. Place on bottom rack in oven and bake for 8 minutes.

Remove from oven and spread shredded mozzarella evenly over sauce. Arrange pepperoni, onion, mushroom, and pepper slices on top.

Return to oven and bake for another 5 to 6 minutes, until cheese has melted and crust is golden brown. Remove from oven and let stand for 5 minutes.

Slice into 12 squares and serve immediately.

***(continued on the next page)***



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### **Classic Pan Pizza with the Works, (continued)**

#### **Basic Pan Pizza Crust**

This pizza dough makes one large rectangular pizza crust, or two 9-in. (23-cm) round crusts.

1 cup bread flour  
1-1/3 cups all-purpose flour  
3/4 cups plus 1 tbsp. warm water  
1 tsp. traditional active dry yeast  
1/2 tsp. honey  
1-1/2 tsp. olive oil  
3/4 tsp. salt

To prepare the dough, combine the flour. Place warm water, yeast, honey, and olive oil in bowl of standing mixer. Add 1/3 cup flour and mix on low speed or whisk by hand until smooth. Cover with clean paper towel and let sit for 20 minutes, until mixture is foamy on top. Add remaining flour and salt and mix with dough hook for 4 minutes, or knead by hand for 10 minutes, until all the flour is incorporated and the dough is smooth. Cover with clean paper towel and place in a warm spot to rise for 1-1/2 hours, or until dough has almost doubled in size.

If making one pizza, lightly oil a rectangular baking pan (15-1/4 x 10-1/4 x 3/4-in., (38.7 x 26 x 1.91 cm)). Place dough in pan, and punch down once in the center. Using your hands, stretch out the dough from the center to the sides, taking care to distribute it evenly around the pan. Using toothpicks or small lightweight containers as supports in each corner, tent the dough with paper towels and return to warm spot for another 45 minutes.

If making 2 pizzas, lightly oil two 9-in. (23-cm.) round cake pans. Using your hands or a rolling pin, stretch out each ball to form a 9-in. (23-cm.) disc. With fingers, work a little extra dough to edges to form crust. Place dough in pans, cover with clean paper towel, and return to warm spot for 45 minutes.

#### **Basic Pizza Sauce - Makes approximately 1-2/3 cups sauce.**

This simple and delicious sauce is used as the base for most pizzas.

3 tbsp. olive oil  
1 garlic clove, minced  
28-oz. can whole tomatoes  
1/2 tsp. salt  
1/2 tsp. dried oregano or 1 tbsp chopped fresh oregano  
Pinch of crushed red pepper flakes

To prepare the sauce, heat oil in large heavy frying pan. Add garlic and cook for 1 to 2 minutes. Add tomatoes and break them up into small chunks with wooden spoon. Simmer for 15 to 20 minutes, until most of the liquid has evaporated and sauce has thickened. Add salt, oregano, and red pepper flakes to taste.