



*The Golden Thimble's Blue Book Recipes*

<http://www.thegoldenthimble.com>

## Deep Dish Chicago Style Pizza

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1 loaf of frozen bread dough, thawed  
1 jar or can of pizza sauce  
1 pound of Italian sausage, cooked, drained and crumbled  
6 slices of fried crumbled bacon pieces  
Pepperoni slices  
½ Green peppers chopped  
½ of a onion, chopped  
6 fresh mushrooms, sliced  
2 cups of shredded mottzarella cheese  
Grated Parmesan Cheese

Place frozen bread dough loaf in a plastic bag and put into the refrigerator for at least 24 hours before you make the pizza to thaw.

Preheat the oven to 350 degrees

Grease the bottom and sides of a 9" by 13" pan

Take the thawed bread dough and press it into the 9" by 13" greased baking dish so that it covers the bottom and goes up the sides a bit. Pour the pizza sauce on and spread it around so it covers the bottom. Lay pepperoni slices to cover the bottom. Layer next with the crumbled sausage, peppers, onions and sliced mushrooms. Sprinkle with parmesan cheese, cover with foil so the bread doesn't get too browned, and place in oven for approximately 15 minutes. Uncover the pizza, add the 2 cups of mottzarella cheese and continue to cook an additional 10-12 minutes or till bubbly.

Cut and serve hot!

Please note.....

Add any toppings to the pizza that you want, this is just how I made ours.