Chicago Thin Crust Pizza

Pizza

2 1/2 cups flour

2 teaspoons sugar

1 1/2 teaspoons yeast

1 teaspoon salt

3/4 cup + 2 Tablespoons olive oil

12 ounces sweet Italian sausage, cooked

3 cups mozzarella cheese

1/2 teaspoon dried oregano

Sauce

8 ounce can tomato sauce

1 Tablespoon tomato paste

2 teaspoons sugar

1/2 teaspoon Italian seasoning

1/2 teaspoon fennel seeds

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Combine flour, yeast and salt in food processor.

With processor running, add water and process until dough forms a ball.

Place in a greased bowl, cover and let rise 2 hours.

Whisk together sauce ingredients.

Divide dough in half and flatten each into a 12" circle.

Place dough on heated pizza stone and cook 2-3 minutes.

Remove from stone. Add sauce, cheese, sausage and 1/4 t. oregano.

Return to oven or grill and cook until cheese is browned and bubbly.

Cool pizza 5 minutes before slicing.