Chicago Deep Dish Pizza

Dough

1 cup + 2 Tablespoons water

1 Tablespoon yeast

3 cups flour

3 Tablespoons olive oil

1 teaspoon salt

Sauce

28 ounces whole peeled tomatoes

8 ounces tomato sauce

2 Tablespoons olive oil

2 teaspoons sugar

1 teaspoon basil

1 teaspoon oregano

1 1/2 teaspoons salt

1 teaspoon fennel

1 clove garlic, minced

1/2 teaspoon pepper

10 slices deli mozzarella cheese

6 ounces Italian sausage

1/4 teaspoon oregano

1/4 cup grated parmesan cheese

Combine water and yeast for dough and let sit 5 minutes - until foamy.

Whisk together oil, flour and salt in bowl of standing mixer.

Add yeast mixture and knead with dough hook for 5 minutes.

Transfer dough to a greased bowl.  Cover and let rise 1 hour.

Drain tomatoes in a colander for 10 minutes.

Cut tomatoes into 1/2" pieces.  Return to strainer and drain 10 minutes more.

Stir together tomato sauce, oil, sugar, basil, oregano, salt, fennel, garlic, pepper and diced tomatoes.

Grease 2 nine inch cast iron skillets with 1 T. oil each.  Cover and let rest 20 minutes.

Press half of dough into bottom and 1" up sides of each pan.

Press mozzarella slices into the dough with hands.

Break up sausage and divide over mozzarella cheese.

Spread 1/2 of sauce over each pizza.

Sprinkle each pizza with 1/8 t. oregano and 2 T. parmesan cheese.

Bake pizzas 35 minutes at 400.

Let pizzas sit for 5 minutes and then slice into wedges.