

# Grandma Style #2

DelightMeMonthly

prep time

40 minutes

cook time

20 min, plus  
an extra 5  
min to cool

serves

6-8

## Ingredients you need

### Pizza Sauce

1 can (28 oz for 3 pizzas) San Marzano peeled tomatoes

½ can (6-8 oz) tomato paste

2 cloves of garlic

1 tsp garlic salt

1 Tbsp. basil

### Toppings First Half – double for whole pizza

2 cups of cheese - colby jack, mozzarella, parmesan

¾ cup pizza sauce

1 Tbsp. dehydrated onions [Optional]

4 oz blanched spinach

1/3 lb ground beef, cooked/sautéed with 1 clove garlic

2 Tbsp. Julian-cut sun-dried tomatoes

### Toppings Second Half – double for whole pizza

*Cheeseburger quarter*

1 cup of cheese - colby jack, mozzarella, parmesan

2/3 cup pizza sauce

1 Tbps. Yellow mustard

3 oz. ground beef

Desired amount of pickles, any kind

Diced onions [optional]

*Peanut chicken quarter*

1 cup of cheese - colby jack, mozzarella, parmesan

2/3 cup pizza sauce

4 oz peanut chicken from [Banh Mi Sandwich post](#)

1 Tbps. Julian-cut sun-dried tomatoes

# Instructions—Inspired by Bon Appetit

- 1 Measure 1¾ cups water and heat to 105–110°, let cool if over temperature. Combine yeast and warm water in the bowl of a stand mixer; let stand until yeast starts to foam, about 10 minutes.

Add 2 Tbsp. oil, then salt and 2 cups flour. Attach dough hook to stand mixer and mix until just combined. Scrape down sides of bowl. Add another cup of flour, mixing until mostly incorporated then add 1 more (4 total) mix until fully incorporated.

Increase speed to medium and mix until dough is soft and elastic and starts to pull away from sides of bowl, 4-6 minutes. It will still be somewhat sticky. Place dough in a

- 2 Coat a 17X12" to 18x13" rimmed baking sheet with ¼ cup oil. (Don't skip this step!) Turn out dough onto baking sheet and let sit 10 minutes to take off the chill. Gently and gradually stretch dough until it reaches edges and all 4 corners of baking sheet. (If dough springs back or is stiff to work with, let it rest a few minutes before continuing. You may need to let it rest more than once.)

- 3 Preheat oven to 450F.

Bake dough for 5 minutes in the oven, it is ok if it isn't fully preheated, but should be at temperature within that baking window.

Blend pizza sauce ingredients in a food processor until desired texture is reached, about 2-3 minutes.

- 4 For the whole pizza, cover in cheese.

For the first half of the pizza, apply the ingredients in the order listed, starting with the cheese (the cheese should already be there) and finishing with the sun-dried tomatoes.

For the second half-first quarter, likewise build the pizza starting with the cheese and finishing with the pickles or onions.

For the second half-second quarter, prepare ahead of time, the peanut butter chicken. Add duck sauce instead of pizza sauce to this quarter, top with chicken and tomatoes.

- 5 Bake at 450F for 15-minutes. Do not broil. Remove from oven and allow to sit for 5 minutes before serving.