

## New York Style Deep Dish Pizza in the Culinary Basket



*By "Chef" Pete Updike, Authorized Saladmaster Dealer*

Since the addition of the Saladmaster Culinary Baskets, I have loved all of the possibilities that have become available. This recipe is a No-Mess Deep Dish Veggie Pizza that can be cooked in either size basket. For purposes of this article, I will give directions on cooking the pizza in the larger 6 Qt./5.67L Culinary Basket used with the 10 Qt./9.5L Roaster; however, you can also use the 2.5 Qt./1.49 L Culinary Basket with 3 Qt./2.8L Sauce Pan by halving the recipe.

Here is a sample recipe, but feel free to use your favorite vegetables.

### Ingredients

- 2 medium carrots, shredded, use Cone #1
- 1 zucchini, julienned, use Cone #2
- 1/2 head green cabbage, processed, use Cone #2
- 1 yellow squash, julienned, use Cone #2
- 1 celery stalk, strung, use Cone #2 (when cutting celery, place the strings to the back of the hopper so that the strings can be discarded after cutting)
- 1/2 yellow or purple onion, strung, use Cone #2
- 2 small bell peppers (green, red, orange or yellow), julienned,

- use Cone #2, or sliced
- 1 8-ounce block Mozzarella cheese, strung, use Cone #2
- pizza dough, homemade or pre-packaged
- 1/2 - 3/4 cup pizza sauce

#### Directions

1. Preheat 10 Qt. Roaster, dry and covered, over medium heat.
2. While roaster is preheating, cut vegetables directly into a bowl and mix to combine. Shred the cheese and set aside.
3. Place parchment paper in bottom of basket and form so paper comes up the sides about two inches.
4. Place dough in basket and spread evenly around bottom of basket. There will be excess dough up the sides and around the edge; simply fold it under to create a thick bead of dough that will contain the ingredients.
5. Pour pizza sauce over dough and spread evenly.
6. Spread approximately 2 1/4 cups of the vegetables on top of sauce. Sprinkle cheese on top of vegetables.
7. Place basket into roaster and cover. Cook pizza over medium heat for approximately 20 - 25 minutes.

#### Tips

- When preparing a smaller pizza in the 2.5 Qt./1.49L Culinary Basket, simply reduce each ingredient by half and cook for approximately 15 minutes.

Cooking your pizza in the Culinary Basket is just like placing your pizza on a cookie sheet and into a preheated oven, yet you are using less energy!

You will find the thick crust and cheese melted in to the vegetables will be a delicious twist to the standard veggie pizza. Enjoy!

#### Rating:

