



# Cast Iron Skillet Pizza

## **Crust Ingredients**

½ cup light beer  
½ cup warm water  
1 pkg quick rise yeast  
1 tsp sugar (or more)  
1 Tbsp olive oil  
2 tsp kosher salt  
2-3 cups of flour

## **Sauce Ingredients**

¾ can tomato sauce  
1 can tomato paste  
¾ tsp basil  
¾ tsp oregano  
salt and pepper to taste  
(or 1 ½ tsp Italian Seasoning)  
¾ tsp onion powder  
3-4 cloves garlic, smashed

## **Topping Ingredients**

½ lb hamburger  
½ lb sausage  
salt and pepper to taste  
1 cup mozzarella  
15 slices pepperoni  
9 slices Canadian bacon

## **Preparation Instructions**

Preheat grill. Whisk together beer, water, yeast and sugar in your stand mixer bowl. Set aside.

Form hamburger and sausage (separately) into a patty and put on the grill. Salt and pepper to taste. Close grill cover.

Add olive oil and salt to the yeast mixture. Stir together. Gradually add flour using the dough hook on your stand mixture. Keep mixing until it pulls away from the sides of the bowl. This will take 5-6 minutes.

Coat dough with olive oil and let rise in a warm area for about an hour.

Prepare sauce: Mix all ingredients and cook on the grill about 30 minutes. Remove meat and chop it up.

Preheat skillet. Coat with olive oil. Split dough in two. Spread out dough into a circle and add to the bottom of the skillet.

Remove sauce from grill, stir and spread about ¼ cup onto the dough. Sprinkle with cooked meats and cheese. Carefully place pepperoni and Canadian bacon on top.

Put on 350 degree grill for 20-25 minutes. Slice and serve.