

Cast-Iron Pan Pizza

Stovetop to Broiler Method

Time: 10-14 minutes

Serves – 2 people

Cookware: 10-inch cast-iron or steel oven-safe pan

Ingredients: Neapolitan Dough, sauce, cheese, whatever toppings you like!

- 1) Heat your stovetop to med-high and set the cast iron pan on top, allow to heat for about 4 minutes
- 2) Work the dough in your hands (use plenty of flour) and stretch it to form an 8–10-inch disk
- 3) Plop the dough as evenly as possible into the pan, carefully push the edges of the dough out to the edge of the pan---don't burn your fingers!
 - a. Crank your oven to the broiler setting on high
- 4) Brush or spoon on your pizza sauce
 - a. Allow dough to cook for 5 minutes with sauce on stove top
- 5) Transfer pan to lower rack in oven and cook for 3 minutes
 - a. Then open oven door, pull out rack and top pizza with goodies

- 6) Transfer pan to top rack and cook for another 2 minutes (keep an eye on pizza here, let the crust get nice and burnished but don't burn!)
- 7) Take pan out of oven---allow pizza to set for a few minutes.
 - a. Use large spatula to remove pizza to cutting board or plate –
BUON APPETITO!