

# DEEP CUT STEAK PIZZA

*This recipe is from 312 Pizza Company*



1.) Form 30oz of deep dish dough into a seasoned 2" deep pan pulling the dough all the way up the sides.

2.) 2 cups shredded mozzarella

3.) Evenly spread 9oz of pizza sauce over the bed of mozzarella.

4.) Add generous amounts of sliced green peppers, sliced mushrooms and diced white onions.

5.) Add 1 cup of shredded provolone over toppings.

6.) Evenly distribute 8oz uncooked beef shoulder petite tender or teres major cut into bite-size strips

7.) Sprinkle parmesan cheese and **J.M. Thomason Porterhouse Steak** seasoning blend over entire pizza.

8.) Cook pizza at 575 degrees for 25-30 minutes or until crust is golden brown

Serves 2-4 people



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