

I'm not sure the whole country had this, but Fridays at public schools across Chicagoland were often pizza day. Large rectangles of soft, moist pizza with fine crumbled meats and sauce piercing through the thin veil of cheese. During Lent it was almost exclusively cheese pizza, not sure it's still like that but it was in the 90s. We probably all had that friend that put soy sauce on the pizza instead of salt as well, my friend was Jeff. Or that friend that soaked up the extra grease on top of the pizza with napkins, my friend was Adam. And probably a friend that used those stale crushed red pepper packets on the condiment table and overloaded our rectangle pizza, and some inevitably fell into the applesauce making a sweet and spicy treat after inhaling a large piece of pizza – this friend was me. This is the Chicagoland classic, with minor changes. I cut the water in the sauce by half a cup, changed the canned minced garlic to granulated garlic, and added 2 oz of cheese to the pizza because I believe our lunch workers were heavy handed with the cheese in comparison to the original recipe. Other than that, this is the school lunch pizza you probably had hundreds of times at public school. Side with some microwaved green beans or cold applesauce and fries or tater tots smothered in ketchup and a cup of lukewarm milk. Oh, and don't forget you have to eat all of this in like 7 minutes because you were probably towards the end of the lunch line because your class was at the opposite end of the school.



## Tips

Combine sauce ingredients the night before if you can, it will thicken the sauce. Make in aluminum half sheet pan that measures 13 x 19 inches. Grease the pan really well or your pizza will stick to the pan. It's important to oil your hands when you press out the dough or it will stick, and stick so much, to your hands. When mixing the dough with a wooden spoon, treat it almost like pancake batter, you don't want to over mix it, and you don't have to worry about lumps because they will get broken down when pressing the dough out on your sheet pan. This is a very easy recipe to make, and it brings back a lot of nostalgic memories when any pizza was good pizza to your young taste buds.

[www.ChicagoJohnnys.com](http://www.ChicagoJohnnys.com)

Aluminum Baking Sheet: <https://amzn.to/3Km3pWu>  
Whole Milk Powder: <https://amzn.to/4cjap2z>  
Fast Rise Yeast: <https://amzn.to/3V7Qw7x>  
School Lunch Trays 6 pack: <https://amzn.to/3WZPCwt>