

Linguica Pizza



TIPS:

1. Linguica is a mild flavored smoked sausage made from lean pork. Linguica is a Portuguese specialty well loved and enjoyed in the fishing town of Gloucester, Massachusetts, where it's used to make sandwiches and a very flavorful and non-greasy pizza.
2. Bake the pizza at a high oven temperature for a crust that's pizzeria-style slightly crisp on the outside and chewy on the inside.

Preparation Time: 20-25 minutes

Total Cooking Time: 20-30 minutes

Ingredients
(for 4-6 people)

1 Package Linguica Sausage (about 1 pound)
Cooking Spray
Bag of Fresh Pizza Dough (best if you let it come to room temperature before cooking)
Flour
Coarsely Ground Corn Meal (optional - keeps dough loose on pan and adds crunch)
Mozzarella (or Other) Cheese
Grated Parmesan Cheese
3-4 Fresh Garlic Cloves
3-4 Italian Plum Tomatoes
Fresh Basil
Olive Oil
Red Wine or Sweet Vermouth (optional)
Crushed Red Pepper (optional)
Balsamic Vinegar (optional)



Equipment

Frying Pan
Large Sharp (Chef's) Knife
Large Cutting Board
Potholders or Folded Dishtowels
Big Spoon
Pizza Pan or Pizza Stone (about 15 inches in diameter)



1. Chop **3-4 fresh garlic cloves...**



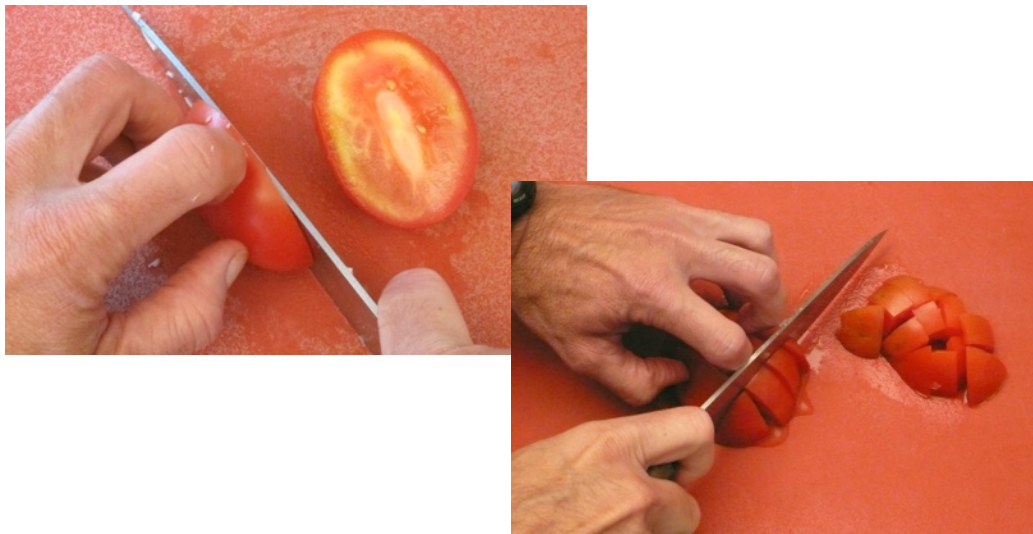
...as shown here.



2. Rinse the **tomatoes** and a **handful of fresh basil**.



3. Cut and chop the **tomatoes**.



4. Chop the **fresh basil**.



5. Put a frying pan on the stove and turn on the burner to MEDIUM heat.



6. Slice and chop the **linguica sausage** into bite sized pieces.



7. Spray a pizza pan or stone with a **light coat of cooking spray** (*unless you're using a pizza stone that's been seasoned and doesn't need to be oiled*) and add an **optional thin layer of coarsely ground corn meal**.



8. Add a **generous dusting of flour** to a **ball of fresh pizza dough** (to keep the dough from sticking to your hands).



Then pull and spread the **dough** on a pizza pan or stone.



9. Check the frying pan for the proper cooking temperature by wetting your fingers with tap water and flicking the water onto the pan surface.



The pan is warmed to the proper cooking temperature when the water sizzles on contact with the pan surface and quickly evaporates. (**NOTE:** If the water sizzles and evaporates in a puff as soon as it hits the pan, move the pan to a cool burner for a few minutes. Turn down the heat setting a few notches on the burner you originally used, and heat the pan again. If the water doesn't sizzle on contact, keep heating the pan until it does.)

10. When the pan is warmed, add **just enough olive oil** to coat the pan surface lightly and evenly. Then add and spread the **chopped linguica sausage**.



11. Stir and turn the **sausage** in the pan every minute or so, and cook until the **sausage** is lightly browned about like this.



Then add and stir in the **chopped garlic, tomatoes and basil**.



12. Make sure the oven rack is halfway above the oven bottom, and preheat the oven to 500 degrees.



13. Cook the **sauce** for a few minutes until the **tomatoes** just start to soften and look about like this.



Then add an optional shot of both **red wine** or **sweet vermouth** and/or **balsamic vinegar**, and...



...keep cooking until most of the **liquid** has evaporated about like this.



14. Add and spread the **sausage sauce** evenly over the **pizza dough**.



Top with an even, **generous** layer of **both** **grated parmesan** and **mozzarella** cheese.



15. As soon as the oven warms to 500 degrees, put the **pizza** in the oven, and set a timer for 10 minutes.



16. When the timer sounds, check the **pizza** for doneness. The **top of the pizza** should be lightly browned with **melted cheese** that's just starting to bubble. The underneath side of the **crust** should also just start to brown.



17. Carefully take the **hot pizza** out of the oven with potholders, cut it into slices and...



...serve warm either as is or with **crushed red pepper** to taste. Yah!



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