

The Chicago Brick Oven Cookbook

Volume 1 – The Basics



Fire Up the Good Life!



WOOD-FIRED RECIPES



You've installed a new wood-fired brick oven from Chicago Brick Oven in your backyard. It's cured and ready to go. Now what? There's no limit to the flavors, aromas and experiences your new appliance will bring you. Get started with these simple recipes. We're certain they'll leave you hungry for more.

Enjoy,
Carm
The Chicago Brick Oven Guy



TABLE OF CONTENTS

Basic Pizza Dough.....	3
Basic Tomato Sauce.....	3
Pizza.....	4
Rib Eye Steaks.....	5
Fire-Roasted Vegetables.....	6
Meatball Calzones.....	7



BASIC PIZZA DOUGH

INGREDIENTS

- 1 1/2 Cups Warm Water (about 110°F to 115°F)
- 1/4 Ounce Active Dry Yeast
- 1 Teaspoon Sugar
- 3 1/2 Cups All-Purpose Flour
- 1/2 Cup Semolina Flour or fine ground Yellow Cornmeal
- 1/3 Cup Olive Oil, and extra for coating the bowl
- 1 Teaspoon Salt

DIRECTIONS

Combine yeast, water and sugar in a mixing bowl and stir. Let sit until foamy on top. Add 1/2 cup flour, the semolina and 1/3 cup olive oil with the salt. Mix and continue working in the flour a 1/4 cup at a time until completed. Put the dough on a lightly floured work surface and knead until smooth and tacky. Prepare a large mixing bowl coated with olive oil and place the dough in it. Cover the bowl with wax paper or a wet towel. Place in a warm area and let double in size; usually takes more than an hour. Knead the dough a little and separate into 2 equal portions. At this point, store in airtight bags; it's ready to use as directed in recipes.

NOTE: *You can freeze and store this dough up to four months. Before using, thaw for several hours at room temperature or in the refrigerator.*

BASIC TOMATO SAUCE

INGREDIENTS

- 2 28-ounce Cans Plum Tomatoes—peeled, with juice
- 4 Cloves Garlic—peeled and finely chopped
- 1 Tablespoon Salt
- 1 Tablespoon Sugar
- 1/4 Cup Red Wine
- 2 Teaspoons Dried Oregano
- 1 Cup Fresh Basil Leaves—loosely packed
- 1/4 Teaspoon Black Pepper
- 1/4 Cup Extra-Virgin Olive Oil
- 2 Tablespoons Tomato Paste

DIRECTIONS

Add all ingredients to a large saucepot. Bring to a boil for about 5 minutes. Make sure to smash the tomatoes with the spoon while mixing. After boiling for 5 minutes, reduce to a simmer for 20 minutes, stirring occasionally. This sauce can be kept in the refrigerator for up to five days. If you want to freeze it, store in airtight containers for up to three months.



PIZZA



PLANNING

Make pizza shells ahead of time; [see recipe on Page 3](#). Or, check with your local pizzeria for pre-made shells.

Prepare toppings beforehand or make it part of the festivities. Use a professional pizza rack to help keep pizzas in order. Be creative—you can put anything you want on a pizza.

INGREDIENTS

- 1 12" Pizza Shell
- 1 Tablespoon Olive Oil
- 1/2 to 1 Cup of your favorite meats and/or veggies
- 3/4 to 1 Cup of your favorite cheese(s)—shredded
- 1-2 Tablespoons of your favorite seasonings (optional)

DIRECTIONS

Fire up your CBO oven to 750°. Use an infrared gun to check temperature when ready.

Brush pizza shell with olive oil. Arrange your favorite toppings—ending with cheese—evenly on the shell. Bake in your brick oven for 2 1/2 minutes. You can cook up to three 12" pizzas at once.

NOTE: *Always leave the oven door open when cooking with radiant flames and/or at 400° and above. Use high-temp gloves and proper tools when cooking with a wood-fired oven.*



RIB EYE STEAKS



INGREDIENTS

- 4 Rib Eye Steaks
- Sea Salt
- Ground Black Pepper

DIRECTIONS

Fire up your CBO oven to 750°+. Use an infrared gun to check temperature when ready.

Spread a bed of embers on the center of the oven's hearth. Place a grill grate over embers and heat for 15 minutes.

Season steaks with sea salt and pepper to taste. Carefully pull the grill grate to front of oven with proper hand tool. Place 2 steaks on top of heated grate and push grate back over embers.

Sear steaks for 2-3 minutes, based on your char preference. Pull grate forward, flip steaks, push back and sear 2-3 minutes more. Repeat entire process for remaining steaks.

Cooking time will vary with size and thickness of steak.

NOTE: Always leave the oven door open when cooking with radiant flames and/or at 400° and above. Use high-temp gloves and proper tools when cooking with a brick oven. When cooking with oil, marinades and sauces, always use a griddle, skillet or drip pan.



FIRE-ROASTED VEGETABLES



INGREDIENTS

- 1 Red, Green, Orange, and Yellow Bell Pepper
- 1 Small Spanish Onion
- 1 Zucchini
- 8 Small Portabella Mushrooms
- Olive Oil
- Sea Salt

DIRECTIONS

Fire up your CBO oven to 700° Use an infrared gun to check temperature when ready.

Cut vegetables to desired size and thickness and place in vented grill pan with a drip pan underneath. Drizzle olive oil over vegetables and add sea salt to taste. Place in middle of hearth.

Roast veggies for 5-10 minutes. Stir from time to time while cooking. Watch closely to avoid burning. Cooking time will vary per desired crispness.

Makes 4 servings

NOTE: Always leave the oven door open when cooking with radiant flames and/or at 400° and above. Use high-temp gloves and proper tools when cooking with a brick oven. When cooking with oil, marinades and sauces, always use a griddle, skillet or drip pan.



MEATBALL CALZONES



INGREDIENTS

- 1 Ball of Dough, 6-8 oz.—store-bought or [see our recipe on Page 3](#)
- 3 Meatballs, medium-sized—homemade or store-bought
- 1/4 Cup Shredded Provolone and Mozzarella Cheese—combined
- 1/2 Cup Ricotta Cheese
- 1 Green and Red Bell Pepper—sautéed in olive oil
- 4 Tablespoons Marinara or Tomato Sauce—store-bought or [see our recipe on Page 3](#)
- 1 Handful Grated Romano Cheese
- Garlic Salt

DIRECTIONS

Fire up your CBO oven to 600° Use an infrared gun to check temperature when ready.

Hand-roll ball of dough, then flatten with rolling pin to 1/4"-thick square. Place 2 tablespoons of sauce in center of square. Slice meatballs in half and center evenly on square.

Put a dollop of Ricotta cheese and sautéed peppers in center. Sprinkle Provolone and Mozzarella cheese mixture on top of other ingredients. Add remaining sauce and Romano cheese on top.

Fold dough over end-to-end. Trim excess and pinch edges to seal. Place calzone on a cookie sheet and pre-bake in brick oven for a couple of minutes until firm. Remove from oven and cookie sheet. Baste top with olive oil and dust with garlic salt.

Return calzone to oven and place directly on hearth. Bake until golden brown, turning as needed, about 2-3 minutes. Remove from oven and plate. Top-off with additional sauce and Romano cheese as desired.

Makes 1 calzone: 2-3 servings

NOTE: Always leave the oven door open when cooking with radiant flames and/or at 400° and above. Use high-temp gloves and proper tools when cooking with a wood-fired oven.

EAT WELL, BE WELL

Or as they say in Italy, "Mangiare bene, stare bene."



Once you've mastered these simple recipes, experiment with your favorite ingredients. Then check back with us at The Hangout to learn about new recipes from your fellow Chicago Brick Oven owners. Share a few that you've learned along the way, too.

Salute!

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