

A Pandemic  
Inspired Boston  
South Shore Bar  
Pizza Recipe

Rev 20201025



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# Notes

- ◆ Boston South Shore Bar Pizza, BSSBP, is a true pizza style singularity. It is also one of the few pizza's that can be made true to form in a normal home oven. I have enjoyed great Italian pizza in Naples, Calabria, Sicily and even Beijing (believe it or not). BSSBP is not better than the classic Italian style pizza, but it is as wonderful in its own right. BSSBP is however infinitely better than most pizza served in America especially better than any establishment with "House of Pizza" in its name. Even though BSSBP is not Italian, I am, so this recipe will feature Italian alcohol pairings.
- ◆ I iterated a bit on this recipe but mostly I stole heavily from 2 sources and benefited from comments on my early experiments.
  - ◆ <https://barpizzabarpizza.com/recipes/homemade-south-shore-bar-pizza-dough-recipe/>
  - ◆ A handwritten recipe posted by the Todd-Zilla Mead on the South Shore Bar Pizza Social Club Facebook site. <https://www.facebook.com/groups/southshorebarpizzasocialclub/permalink/710713283123589>
  - ◆ Multiple comments posted by many members of the South Shore Bar Pizza Social Club. Grazie a Tutti e Salute!
- ◆ The techniques are nearly as important as the ingredients in this recipe. Avoid shortcuts in technique and degraded ingredients, if you are trying to recreate the BSSBP experience. Besides, in a pandemic, you have lots of time.

# Pans

- ◆ The special bar pizza pans are available from multiple sources. You really benefit by using 10 inch (25.4cm) pan. The pans that I use are available from Amazon. These Lloyds pans are non-stick coated aluminum and , per my experience, the cooked pizza pops out easily from a buttered pan.
- ◆ [https://www.amazon.com/LloydPans-Straight-Sided-Pizza-Pre-seasoned/dp/B07MQ3MDGW/ref=asc\\_df\\_B07MQ3MDGW/?tag=hyprod-20&linkCode=df0&hvadid=343269698099&hvpos=&hvnetw=g&hvrnd=9316886336689318071&hvpone=&hvptwo=&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9001803&hvtargid=pla-729364745485&psc=1&tag=&ref=&adgrpid=67045467537&hvpone=&hvptwo=&hvadid=343269698099&hvpos=&hvnetw=g&hvrnd=9316886336689318071&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9001803&hvtargid=pla-729364745485](https://www.amazon.com/LloydPans-Straight-Sided-Pizza-Pre-seasoned/dp/B07MQ3MDGW/ref=asc_df_B07MQ3MDGW/?tag=hyprod-20&linkCode=df0&hvadid=343269698099&hvpos=&hvnetw=g&hvrnd=9316886336689318071&hvpone=&hvptwo=&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9001803&hvtargid=pla-729364745485&psc=1&tag=&ref=&adgrpid=67045467537&hvpone=&hvptwo=&hvadid=343269698099&hvpos=&hvnetw=g&hvrnd=9316886336689318071&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9001803&hvtargid=pla-729364745485)

# Dough Prep Ingredients

- ◆ Prepare the dough the day before. The amounts below are for Two 10 inch (25.5cm) Pizzas

	Volume, US	Volume, Metric	Weight, US	Weight Metric	
Flour: Type "00" Chef's Flour From Napoli	1.75 cups	414 Milliliter	9 oz	250 grams	Note: all purpose flour is said to work just as well
Active Dry Yeast	1 and 1/8 tsp	5.6 Milliliters	0.125 oz	3.2 grams	Avoid instant or fast acting yeast
Fine Sea Salt	3/4 tsp	3.7 Milliliters	0.15 oz	4.3 grams	
Fine granulated Sugar	3/4 tsp	3.8 Milliliters	0.11 oz	3.1 grams	
Corn Oil	1 Tbs	14.8 Milliliters	0.48 oz	13.6 grams	
Melted butter	2 Tbs	29.6 Milliliters	1 oz	28.4 grams	
Warm Water (100F, 38C Max temp)	1/2 cup	118 Milliliters	4 oz	118.3 grams	Heat water on stove don't use warm tap water, that's gross!



# Dough Prep Steps

## Dough Preparation, For Two Pizzas

1. Add yeast to warm water in a small bowl, stir thoroughly and then let sit for 10-15 minutes to activate the yeast. It may start to foam which is a good sign, however sometimes 15 minutes may not be enough to see the foaming and that is ok too. However, if the water is too hot you can kill the yeast which is not good. Water should not feel hot to touch, just a little warm.
2. Melt the butter and set aside in a small bowl to cool for 5 minutes. Add the corn oil to the melted butter.
3. Add the flour, salt and sugar to a large bowl and mix the dry ingredients thoroughly by hand.
4. When the butter is cooled, add it and the corn oil to the warm water+ yeast bowl. Stir it thoroughly.
5. Now add the liquid to the dry ingredients and mix with a fork for 2 minutes, or so, until all the liquid is absorbed and the flour is no longer powdery. It will be lumpy result at this point. That is ok. Form the lump result into a ball by hand and transfer it to an oiled bowl and seal the top of the bowl with plastic wrap. Leave it at room temperature for about an hour.
6. Place the covered bowl in the refrigerator overnight.
7. Remove the dough bowl from the refrigerator a few hours before you plan to make the pizza.
8. It will have risen to about doubled in size from the original ball.
9. Divide the room temperature dough ball into two balls for the two pizzas



# Sauce Prep Ingredients

- ◆ Pizza Sauce Preparation. This list is two make 4 Pizzas. The dough recipe was only Two Pizzas. It is more convenient to make 4 pizzas worth of sauce at a time due to readily available size cans of the San Marzano whole peeled tomatoes

	Volume, US	Volume, Metric	Weight ,US	Weight Metric	
San Marzano whole peeled Tomatoes			28.6 oz can	810 gram can	Imported San Marzano Tomatoes From Italy are Worth it
Italian Tomato Paste			7 oz	198 grams	Can or jar
Fine Sea Salt	1 tsp	4.9 Milliliters	0.2 oz	5.7 grams	
Fine granulated Sugar	1 tsp	4.9 Milliliters	0.15 oz	4.2 grams	
Virgin OliveOil	1 Tbs	14.8 Milliliters	0.48 oz	13.6 grams	
Dried Oregano	2 Tbs	29.6 Milliliters	0.22oz	6.08 grams	
Paprika	0.75 tsp	3.7 Milliliters	0.06 oz	1.7grams	A tribute to the Saracen control of Sicily no doubt



# Sauce Prep Steps

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1. Scoop out the peeled tomatoes directly into a blender being careful not to take excess tomato juice.
2. Scoop 3 Tbs spoon of the excess tomato juice from the can into the blender. Discard the remainder of the tomato juice.
3. Scoop the tomato paste into the blender.
4. Add the Olive Oil to the blender.
5. Add the Oregano, salt, sugar, and Paprika into the blender.
6. Puree in the blender for about 30 seconds.
7. Transfer to a sauce pan and simmer on low-medium heat for 30 minutes.



# Cheep Prep Ingredients

◆ Cheese Blend Preparation This list is two make 2 Pizzas.

	Weight ,US	Weight Metric	
Sharp Cheddar Cheese Block	6 Oz	170 grams	Absolutely Don't buy pre-shredded
Low Moisture Whole Mill Mozzarella	3 Oz	85 grams	Absolutely Don't Buy Pre-Shredded- seriously!





# Cheese Blend Prep Steps

◆ Cheese Blend Preparation This makes two make 2 Pizzas.

1. Hand Grate the Cheddar Cheese into a large bowl
2. Hand Grate the Mozzarella Cheese into the same large bowl
3. Thoroughly Hand Mix



# Assembly: Butter The Pans

- ◆ Use about 1 Tbs of partly melted Butter to coat each pan. The butter acts as a frying agent to crisp the crust and also serves as a non-stick release agent



# Assembly: Hand Form The Dough

- ◆ Hand form and flatten the dough to the edges of the pan from the center. It may help to rotate the pan while periodically while you are doing this.



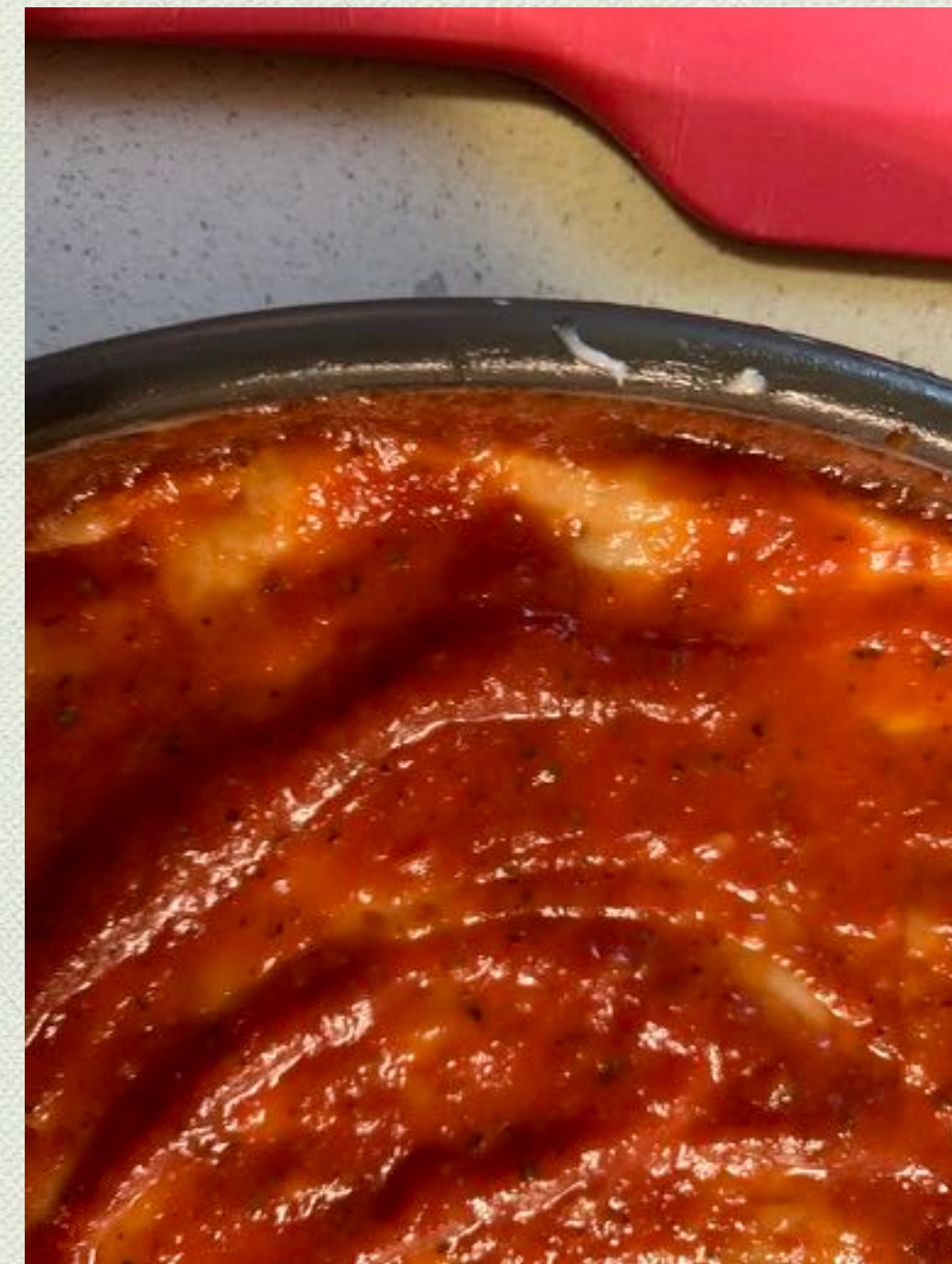
# Assembly: Gap The Edge and Poke Holes in the Dough

- ◆ Use the handle of Plastic Fork to first create a gap of about 2mm between the pan edge and the pizza dough outer edge. This is important to create crisp “laced” edges. The sauce filling this gap will blacken during baking.
- ◆ liberally poke holes in the dough with the prong end of the fork. This will preventive dough from bubbling during baking.



# Assembly: Brush The Sauce On The Dough

- ◆ Use 1/2cup (125 milliliters of sauce per 1 pizza. )
- ◆ Brush the sauce to distribute it evenly over the dough and into the gap between the outer edge of the dough and the pan edge.



# Assembly: Spread the Cheese Blend

- ◆ Each Pizza Gets about 4.5 Oz ( 128 grams) of the pre-mixed Cheese blend.
- ◆ Spread the cheese every all the way to the edges.



# Assembly: Oven Baking

- ◆ Place the Oven Shelf as low as it will go in the oven.
- ◆ Preheat the Oven to 500 deg F (260 C)
- ◆ Bake pizza 20 minutes, drink Southern Italian Red Wine while Watching



# Slicing and Inspection :

- ◆ Allow the pizza to cool for a 90 second, after removal from oven and slide it out of the pan and onto a wooden cutting surface.
- ◆ Use a Pizza Wheel to cut it into 8 slices. (Not 6 slices, eight!). Pizza should be crisp on the bottom and not droop when held at the edge. Edges should be black.





# Presentation :

- ◆ Place sliced pizza on an un-waxed paper plate
- ◆ Eat Pizza while it is still quite hot
- ◆ Optimal Pairing with Southern Italian Red Wine and/or Cold Italian Beer
- ◆ Pizza Toppings are distractions. Get the basic cheese recipe right before going there. Serious advice friend!

