

A Pizza For Every Palate (In Celebration of National Pizza Day)

February 9 is National Pizza Day! To help you get ready for the biggest pizza party in the United States, we've pulled together 38 of our favorite pizza recipes, from traditional to off-beat.



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Move over Super Bowl, and hang on a sec, Valentine's Day. There's something more to love about February: National Pizza Day on February 9! Stop squabbling over which team was robbed or who hasn't made restaurant reservations yet; if ever there was something we can all agree on, it's a big ol' pizza pie. And while we don't need a special food holiday to justify grabbing a slice or five, we'll take the excuse.

But there's no need to wait in line at a pizza parlor to get your fix: Give the pizza chains a break and make your own! With so many variations, it's easy to find a recipe that's just to your taste. From thin crust to pan pizza, fork-and-knife Chicago deep dish to New York-style slices (eaten folded in half, of course), we've got recipes for you. Can't eat dairy? Got you covered. Looking for low-carb? Yup, we've got that too. Pepperoni pizza? Of course.

Roadtrip Around The US

Sure, we all love pizza, but what kind? Depending on where you've lived, these regional American favorites may offer a taste of home or just seem plain wacky. Check out the recipes below for some all-American pizza-making inspiration.

Who eats what?

Most of us are familiar with classic Chicago deep dish or traditional Italian wood-fired pizza from Naples, but what about Tomato Pie? This cheeseless focaccia-like bread

smeared in tomato sauce is a specialty rarely found outside of upstate New York. Detroit-style pizza has (finally) garnered national attention as of late and sports a thick crust with crunchy sides (specialty pans are traditionally used, but the recipe below makes it accessible to any home cook).

A true St. Louis-style pizza features a cheese known as provol that's hard to find outside of St. Louis but can be approximated by mixing provolone, Swiss, and cheddar cheeses. White clam pizza is a classic in Connecticut, whereas Californians lean towards a wood-fired crust topped with fresh ingredients like figs, arugula, and aged balsamic vinegar. Whatever part of the country you're from, pick a favorite and dig in!

The Best New York Style Pizza Dough



The Best New York Style Pizza Dough by [Feeling Foodish](#)

Tomato Pie



Tomato Pie by [Lick My Spoon](#)

Sicilian Pizza



Sicilian Pizza by [Closet Cooking](#)

Cal-Italia Pizza with Prosciutto and Figs



Cal-Italia Pizza with Prosciutto and Figs by Epicurious

Neapolitan Pizza



Neapolitan Pizza by KitchenAid

Chicago-Style Deep Dish Pizza



Chicago-Style Deep Dish Pizza by Sally's Baking Addiction

St. Louis Style Pizza



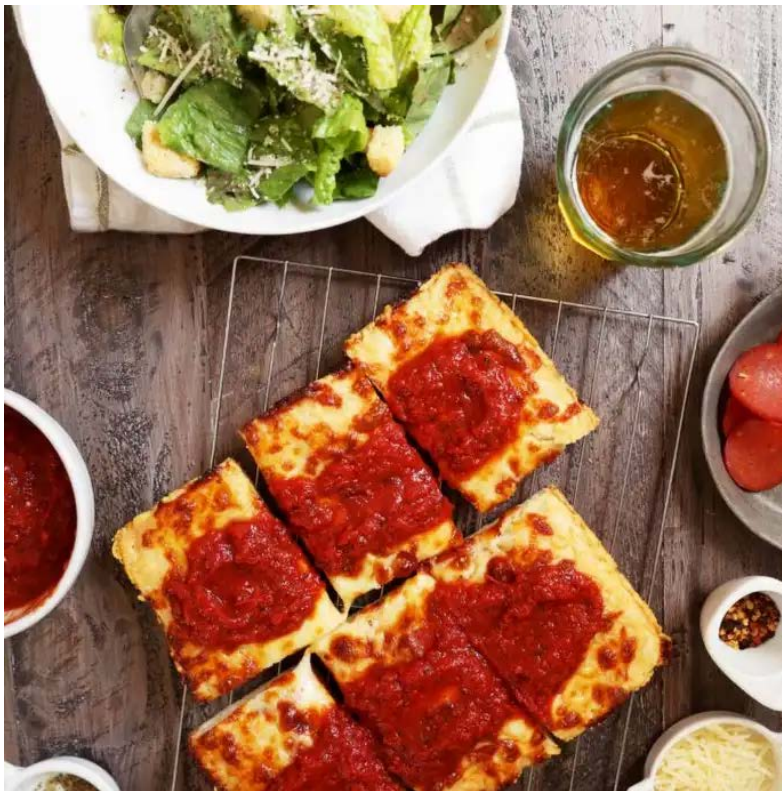
Copycat Imo's St. Louis Style Pizza With No Yeast, No Rest Crust by Cooking For Keeps

White Clam Pizza



White Clam Pizza by [The Charming Detrouiter](#)

Zingerman's Detroit Style Pizza



Zingerman's Detroit Style Pizza by [Joy The Baker](#)

Change Up The Crust

Sure, you might be looking for an alternate crust to avoid gluten, but how about switching it up just because it's delicious? We've got cauliflower and zucchini crusts to keep things on the lighter side; tasty paleo and gluten-free versions with coconut, rice, and/or garbanzo bean flours; keto creations with cheese and almond flour or — why

not? — mashed chicken and pork rinds(!); and just for something different, we tossed in some ramen and naan crusts. These may not be traditional pizza crusts, but they just might be your new favorite food.

Ramen Crust Pizza



Ramen Crust Pizza by [Serious Eats](#)

BBQ Chicken Naan Pizza



BBQ Chicken Naan Pizza by [Princess Tafadzwa](#)

Gluten-Free Cast Iron Skillet Pizza



Gluten-Free Cast Iron Skillet Pizza by A Hint Of Rosemary

The Best Paleo Pizza



The Best Paleo Pizza by Stir It Up

Chicken Crust Pizza



Chicken Crust Pizza by No Bun Please

Fathead Keto Pizza



Fathead Keto Pizza by Headbanger's Kitchen

Julia Child's Eggplant Pizzas



Julia Child's Eggplant Pizzas by Kalyn's Kitchen

Zucchini Crust Pizza



Zucchini Crust Pizza by Kirbie's Cravings

Gluten-Free Cauliflower Crust Pizzas

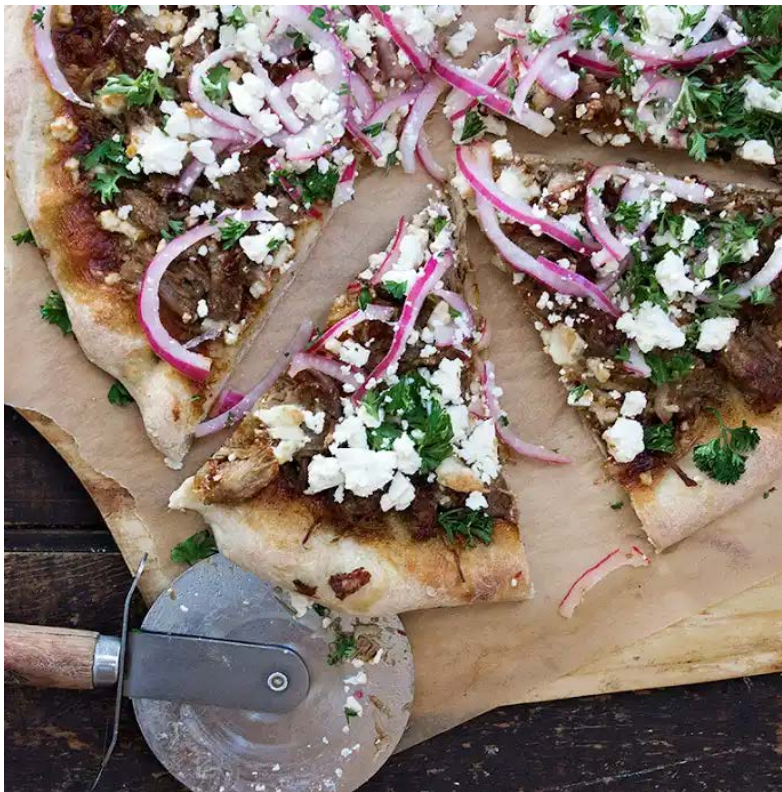


Gluten-Free Cauliflower Crust Pizzas by Yummly

Toppings Galore

Of course, the easiest way to customize a pizza is with the toppings. While there's absolutely nothing wrong with a plain slice of cheese, there are so many different flavors that complement a pizza pie. Sweet toppings like maple apples, pineapples, or honey provide a welcome contrast to salty cheeses and meats. Mozzarella will always be the darling of pizza, but gorgonzola or sliced burrata can offer welcome new flavors and textures to a pie. Your favorite meat recipes will be right at home on a pizza as well, be it buffalo chicken, carnitas, or Italian meatballs. And if you really want to make sure everyone around the table is happy, try making individual-sized pizzas and let everyone customize their own creations.

Carnitas Pizza



Carnitas Pizza by Seasons And Suppers

Maple Apples, Blue Cheese, and Bacon Pizza



Maple Apples, Blue Cheese, and Bacon Pizza by Foodie Crush

Mediterranean Pizza



Mediterranean Pizza by Baking Glory

Vegan Caprese Pizza



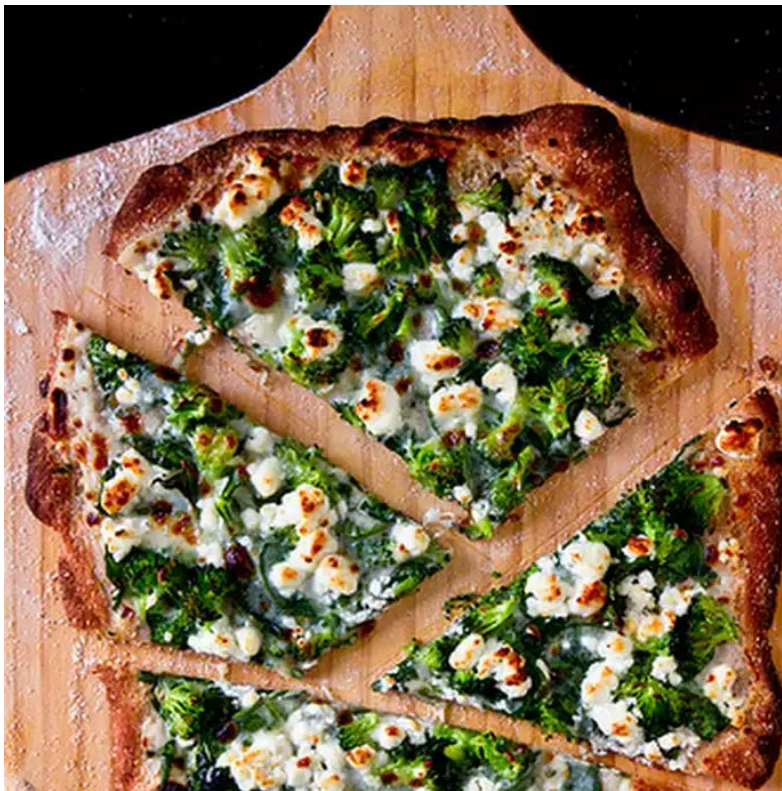
Vegan Caprese Pizza by Blissful Basil

BBQ Hawaiian Pizza



BBQ Hawaiian Pizza by [Nutmeg Nanny](#)

Spinoccoli Pizza



Spinoccoli Pizza by [The Brewer And The Baker](#)

Shaved Asparagus and Gorgonzola Pizza



Shaved Asparagus and Gorgonzola Pizza by [Naturally Ella](#)

Buffalo Chicken Pizza



Buffalo Chicken Pizza by [Bake, Eat, Repeat](#)

Burrata Pizza with Pancetta



[Burrata Pizza with Pancetta](#) by [The Frayed Apron](#)

Italian Sub French Bread Pizza



[Italian Sub French Bread Pizza](#) by [Renee's Kitchen Adventures](#)

Not Your Nonna's Pizza

We're not here to debate what's "real" pizza and what's not ... we're just here for the food. As far as I'm concerned, if it tastes good, you can call it whatever you want. Waffles stuffed with cheese and sauce? Sounds good. Mac and cheese on top of dough? Well, that's kinda like mozzarella... S'mores pizza for dessert? OK, not really sure

how that's pizza, but there's chocolate, right? Then sign me up! Bubble pizza? Never heard of it. Pass me a plate, please.

Bubble Up Pizza



Bubble Up Pizza by Budget Savvy Diva

Pizza Waffles



Pizza Waffles by Spend With Pennies

Bagel Pizzas



Bagel Pizzas by [Cooking With Curls](#)

Rimini



Rimini by [Epicurious](#)

BBQ Chicken French Bread Pizza



BBQ Chicken French Bread Pizza by Like Mother Like Daughter

Mac and Cheese Pizza



Mac and Cheese Pizza by Scattered Thoughts Of A Crafty Mom

Watermelon Fruit Pizza



Watermelon Fruit Pizza by [Eating Well](#)

Pretzel Pizza



Pretzel Pizza by [Baking Beauty](#)

S'mores Pizza



S'mores Pizza by [Just Us Four](#)

Breakfast Pizza



Breakfast Pizza by [Jo Cooks](#)

Dinner

Main Dish

Party Food

Pizza

Kid-friendly

