

Lasagna

Preparation time: 2 hours

Cooking time: 45 minutes

½ lb. ground beef	1 egg
½ C. chopped onion	½ tsp. salt
2 cloves garlic, minced	¼ C. chopped or dried parsley
2 T. sugar	15 oz. ricotta cheese
1 T. salt	
1 ½ tsp. basil	¾ lb. mozzarella cheese, shredded
¼ tsp. ground pepper	
¼ C. chopped or dried parsley	¾ C. grated Parmesan or Romano cheese
4 C. tomatoes	
2 6-oz cans tomato paste	
½ C. water	
12 lasagna noodles	

1. In large saucepan or skillet, brown meat, onions, garlic. Add sugar, 1 T. salt, basil, pepper, ¼ C. parsley, tomatoes, tomato paste, ½ C. water. Bring to boil; simmer on low heat until thick, between 1 to 1 ½ hours.
2. While sauce is cooking, fill large pot with 4 quarts water, 1 tsp. salt, 1 T. olive oil. Bring to boil; gently add lasagna noodles and cook at a low boil until done, about 10-12 minutes. Drain noodles and rinse briefly with cold water.
3. In small bowl, combine ricotta, egg, ¼ C. parsley and ½ tsp. salt. Mix well.
4. Preheat oven to 375 degrees F (190 C)

In lasagna pan (13 x 9 x 2-in), layer the ingredients as follows.

- 1 – 1 ½ C. sauce
- 2 – 6 noodles
- 3 – ½ ricotta mixture
- 4 – 1/3 mozzarella
- 5 – 1 ½ C. sauce
- 6 – ¼ C. parmesan
- 7 – 6 noodles
- 8 – rest of ricotta mixture
- 9 – 1/3 mozzarella
- 10 – 1 ½ C. sauce
- 11 – ¼ C. parmesan
- 12 – rest of mozzarella
- 13 – ¼ C. parmesan

5. Cover pan with aluminum foil; bake 25 minutes. Remove foil; bake uncovered for 20 minutes more. Remove from oven; cool 15 minutes before serving.

Serves 8