

## Lasagna

This lasagna recipe is from an "McCall's Cooking School" cookbook. I will give you the recipe as it is in the book and put in (parentheses) the changes I have made to the recipe.

- 1 lb sweet or hot Italian sausage (5 links)
- ½ lb ground beef
- ½ cup finely chopped onion
- 2 cloves garlic, crushed
- 2 Tablespoons sugar
- 1 Tablespoons salt
- 1 ½ teaspoons dried basil leaves
- ½ teaspoon fennel seed
- ¼ teaspoon pepper
- ¼ cup chopped parsley
- 4 cups canned tomatoes, undrained; or 1 can (2lbs, 3oz.) Italian-style tomatoes (Since they do not make this size can I use a 28 oz. can and a 15.5 oz. can - this gives me a little more sauce which I like)
- 2 cans (6 oz. size) tomato paste
- 1 Tablespoon salt
- 12 curly lasagna noodles (¾ of a 1 lb box) (I use the whole box and add an extra layer of noodles)
- 1 container 15oz ricotta or cottage cheese, drained
- 1 egg, ½ teaspoon salt
- ¾ lb. mozzarella cheese, thinly sliced (I use 1 lb.)
- 1 jar (3oz) grated Parmesan cheese (¾ cup)

Remove sausage meat from outer casings; chop the meat. In 5 quart Dutch oven, over medium heat, sauté sausage, beef (break up with wooden spoon), and onion and garlic, stirring frequently, until well browned – 20 minutes.

Add sugar, salt, the basil, fennel, pepper, and half of the parsley, mix well. Add tomatoes, tomato paste and ½ cup of water, mashing tomatoes with wooden spoon. Bring to boiling; reduce heat; simmer, covered and stirring occasionally, until thick – 1 ½ hours.

In 8 quart kettle, bring 3 quarts of water and 1 tablespoon of salt to boiling. Add lasagna, 2 to 3 at a time. Return to boiling; boil, uncovered and stirring occasionally, 10 minutes, or until just tender. Drain in colander; rinse under cold water. Dry lasagna on paper towels.

Preheat oven to 375 degrees. In medium bowl combine ricotta, egg, remaining parsley, and salt; mix well. In bottom of 13"x9"x2" baking dish, spoon 1 ½ cups of sauce. Layer with 6 lasagna,

lengthwise and overlapping, to cover. Spread with half of the ricotta mixture; top with third of the mozzarella. Spoon 1 ½ cup sauce over cheese, sprinkle with ¼ cup Parmesan. Repeat layering, starting with lasagna and ending with 1 ½ cups sauce sprinkled with Parmesan. Spread with remaining sauce; top with rest of mozzarella and Parmesan.

To make it a little easier for you here is how I layer the lasagna:

#### Layer 1

- 1 1/2 cups of sauce
- 6 lasagna (1/3 of box) lengthwise and overlapping to cover
- spread with 1/2 of ricotta mixture
- top with 1/3 of mozzarella
- spoon 1 1/2 cups of sauce over cheese
- sprinkle with 1/4 cup Parmesan

#### Layer 2

- 6 lasagna (1/3 of box)
- spread with 1/2 of ricotta mixture
- top with 1/3 of mozzarella
- spoon 1 1/2 cups of sauce over cheese
- sprinkle with 1/4 cup Parmesan

#### Layer 3

- 6 lasagna (1/3 of box this is where I add the extra lasagna)
- Remaining Sauce
- top with 1/3 of mozzarella
- sprinkle with 1/4 cup Parmesan

Cover with foil, tucking around edge. Bake 25 minutes; remove foil; bake 25 minutes longer, or until bubbly. Cool 15 minutes before serving. To serve: With sharp knife, cut in squares. Use wide spatula to serve. Serves 8