

ITALIAN LASAGNA

Sauce Ingredients

- 1 lb mild Italian sausage
- 1 lb ground beef
- 1/2 cup white onions, minced
- 4 cloves of garlic, minced
- 1 can crushed tomatoes (28 oz)
- 2 cans tomato sauce (14.5 oz)
- 2 cans tomato paste (6 oz)
- 1 cup red wine
- 1/2 cup water
- 2 tbsp granulated sugar
- 1 tsp fennel seed, coarsely chopped
- 2 tsp fresh basil leaves, chopped
- 2 tbsp fresh Italian parsley, chopped
- 1 tsp Italian seasoning
- 1 tsp salt
- 1/2 tsp ground black pepper

Ricotta

- 23 oz ricotta cheese
- 1/2 tsp nutmeg, freshly grated
- 2 tbsp fresh Italian parsley
- 1 egg

You Will Also Need

- 1 1/2 lb shredded
- 1 cup grated Parmesan cheese
- 12 lasagna noodles
- 19 x 13 baking pan

ITALIAN LASAGNA CONTINUED

Sauce Preparation

Brown the Italian sausage, ground beef, onions, and garlic together in a large stock pot. Drain excess grease. Stir in tomatoes, sauce, tomato paste, water, and wine. Gently fold in sugar, fennel, basil, parsley, Italian seasoning, salt, and ground pepper.

Lasagna Preparation

1. Soak the lasagna noodles in HOT tap water for 15-20 minutes being sure that they do not stick together. They will still seem firm, but they will soften up perfectly while baking. Preheat the oven to 350°
2. In a large mixing bowl, blend ricotta, nutmeg, Italian parsley and egg.
3. Spread 2 cups of sauce over the bottom of the pan. Put down a layer of half of the lasagna noodles. Spread half of the Ricotta mixture over the noodles. Sprinkle a thin, even layer of both cheeses over the Ricotta using about 1/3 of the Mozzarella and about half of the parmesan, to your desired taste.
4. Spread 2 more cups of sauce over the cheese. Put down another layer with the last of the noodles. Spread the remainder of the Ricotta over the noodles. Sprinkle another thin layer of Mozzarella and Parmesan cheese on top of the Ricotta saving at least 1/3 of the Mozzarella for the top.
5. Spread one last layer of 2 cups of sauce and finish with a sprinkle of Mozzarella.
6. Cover with foil and bake for 25 minutes. Remove the foil and bake for another 25 minutes or until edges have browned slightly.
7. Allow to cool for about 15 minutes before cutting, to prevent the delicious cheesy strata from sliding apart.