

Lasagna

- 1 lb. sweet Italian sausage
- 1 lb. lean ground beef
- 1 chopped onion
- 2 TBLS chopped garlic
- 1 28 oz. can of crushed tomatoes
- 2 cans of tomato paste
- 2 (6.5 oz.) cans of tomato sauce
- ½ cup water
- 1 TBS of white sugar
- 1 ½ tsp. dried basil
- ½ tsp. fennel seed
- 2 tsp. of Italian seasoning
- 1 TBLS salt
- ¼ tsp. black pepper
- ¼ cup chopped parsley, divided
- ¼ tsp. nutmeg
- 12 lasagna noodles
- 16 oz ricotta cheese
- 1 egg, beaten
- ½ tsp. salt
- 1 lb. sliced mozzarella cheese
- ¾ cup grated parmesan cheese

Method: In a Dutch oven, cook sausage, ground beef, onion and garlic over medium heat until browned. Drain fat. Add crushed tomatoes, tomato paste, tomato sauce, water, sugar, basil, fennel, Italian seasoning, salt pepper and 1/8 cup of parsley. Simmer covered for about 1 ½ hours, stirring occasionally.

Soak lasagna noodles in hot tap water for about ½ hour. Drain. In separate bowl, mix ricotta, egg, remaining parsley and nutmeg.

Preheat oven to 375 degrees.

To assemble, spread 1 ½ cups of sauce in the bottom on a 9 x 13 baking pan or lasagna pan. Arrange 6 noodles lengthwise over the meat sauce. Spread with ½ of the ricotta mixture. Top with 1/3 of the mozzarella slices. Spoon 1 ½ cups of sauce over mozzarella and sprinkle with ¼ cup of parmesan cheese.. repeat layers and top with remaining 1/3 of mozzarella slices and parmesan cheese. Cover with foil and reserve in fridge or bake immediately. Bake covered for 45 minutes. Remove foil and bake until bubbly and lightly browned. Cool 15 minutes. Serve.