



LASAGNA

Meat Sauce

- 2 T. Light Olive Oil
- 1 lb. ground beef (93/7)
- 2 lb. sausage
- Salt
- Black Pepper
- 1/2 c. dried onion flakes
- 2 T. chopped garlic
- 2 28 oz. cans of peeled, seeded and chopped tomatoes
- 1 small can tomato paste
- 4 c. water
- 1 t. thyme

- 2 bay leaves
- 2 t. dried oregano
- 2 t. dried basil
- Pinch of crushed red pepper
- 2 oz. parmigiano-reggiano
- 2 T. of McCormick's Spaghetti Seasoning

In a large saucepan, over medium heat, add the oil. In a mixing bowl combine the meat. Season with salt and pepper and mix well. When the oil is hot, add the meat and cook for 4 to 6 minutes. Add the onion, season with salt and pepper. Cook for 3 to 4 minutes. Add garlic and tomatoes, season with salt and pepper. Whisk the tomato paste with the water and add to pan. Add the thyme, bay leaves, oregano, basil and red pepper. Stir in the McCormick's Spaghetti Seasoning. Mix well and bring to a boil, reduce the heat to medium and simmer for approximately 2 hours. Stir occasionally and add more water if necessary. During the last 30 minutes of cooking, taste and season to taste with salt and pepper and the cheese. Remove from heat and let stand before applying to lasagna.

Preheat oven to 350 degrees F

Lasagna

- 2 c. fresh ricotta
- 8 oz. grated provolone
- 8 oz. grated mozzarella
- 8 oz. grated romano
- 1 egg
- 1/4 c. milk
- 1 T. dried basil
- 1 T. chopped garlic (fresh)
- Salt to taste
- Black Pepper to taste
- 1 small can of sliced olives (drain and set aside)

- 1 Recipe of Meat Sauce
- 1/2 lb. grated parmigiano-reggiano cheese
- 1 pkg. dried lasagna noodles

In a mixing bowl, combine the ricotta, provolone, mozzarella, romano, egg milk, basil and garlic. Mix well. Season with salt

and pepper.

Assembly

Spread 1 1/2 cups of the meat sauce on the bottom of a deep dish lasagna pan.

Sprinkle 1/4 of the grated cheese over the sauce.

Cover the cheese with a layer of the dried noodles.

Sprinkle another 1/4 of the grated cheese over the noodles.

Spread 1 cup of the meat sauce over cheese and dried noodles.

Repeat the process ending with noodles, sprinkling olives over the last layer of noodles and then add the remaining meat sauce over the top, sprinkle with mozzarella and slide into oven.

Bake until bubbly and golden, approximately 45 minutes to 1 hour. Remove from the oven and let cool for 10 minutes before serving.

Serve with green salad, corn and garlic toast.

Happy Eating.