

# LASAGNA

Shannon

comments

This is my favorite lasagna recipe of all time.

notes

I usually double it to make extra for the freezer. Doesn't seem to be much more trouble. You'll need a 13x9x2 or larger, pan to bake the lasagne in.  
8 servings.

prepare in advance

**Slice****Beat****Mince****Measure****Chop****Chop up a little****Have available**

## Ingredients

1 lb. mozzarella cheese

2 eggs

1 clove garlic

1-1/2 T olive oil

2 T olive oil (separate)

1 T parsley, plus 1/4 C separately

1 T basil (dried)

1/2 C fresh-grated Parmesan

3/4 C onion

1 #2 can tomatoes (2 cups)

8 oz. lasagna noodles

1 lb. ground beef

1 lb. mild Italian sausage

2 6-oz. cans tomato paste (12 oz.)

2 Cups water

24 oz. ricotta cheese

salt and pepper

complete recipe

**Meat Mixture:**

Brown onions, beef, and sausage (casing removed) in the 2 T oil; drain fat.

Add garlic, the 1 T parsley, basil, 2 tsp. salt and 1/2 tsp. pepper, canned tomatoes, tomato paste, and water. Simmer 30-60 minutes.

**Cheese Mixture:**

Combine ricotta, eggs, 2 tsp. salt, 1/2 tsp. pepper, 1/4 C parsley, and grated Parmesan

**Noodles:**

Cook lasagna noodles in boiling, salted water, with a little oil; drain; rinse in cold water.

**Combining the Lasagne:**

Spread a little bit of the juice from the meat mixture on the bottom of pan, to prevent sticking.

Spread half the noodles then half cheese mixture, then half the mozzarella, last half the meat mix; repeat layers

Bake 30 minutes at 375 degrees

If making ahead and heating last minute, bake 45-60 minutes.