

Lasagna

Serves 8 - 10

- 1.5 lbs sweet Italian sausage
- 1.5 lbs ground beef
- 1 yellow onion, chopped
- 4 cloves garlic, chopped
- 12 oz tomato paste
- ½ cup water
- 1 28-oz can tomato sauce
- 1 28-oz can crushed tomatoes including all of the liquid
- 1 Tb dried basil
- 1 tsp oregano
- 1 tsp Italian seasoning
- Salt and pepper
- 36 oz ricotta cheese
- 2 eggs
- 6 Tb chopped Italian parsley
- 1 lb mozzarella
- 1 cup grated parmesan
- Lasagna noodles (as many as you need to make three full layers in your pan – probably 12 – 15)

Make the sauce: In a large pot or Dutch oven, brown the sausage, beef, onion, and garlic. Pour off any excess fat. While the meat is browning, combine the tomato paste with the water. Once the meat is browned, add the tomato paste/water, the crushed tomatoes, the tomato sauce, the dried herbs, and salt and pepper. Stir to combine. Simmer over low heat for at least an hour, ideally a couple of hours. (You will likely end up with slightly more sauce than you need; it freezes well.)

While the sauce is cooking, boil the noodles according to the directions on the box. Drain, rinse, and place on parchment paper to cool until you're ready to use them. In a large bowl, combine the ricotta, eggs, and parsley.

When the sauce is done, you're ready to assemble the lasagna. Preheat the oven to 350 before you start. Start by adding some sauce to the bottom of the pan. Top with a layer of noodles. Add 1/3 of the ricotta mixture. Sprinkle with mozzarella, then with parmesan. Add two more layers of sauce, noodles, ricotta mixture, mozzarella, and parmesan. After you've built three layers, add some sauce to the top, then sprinkle with mozzarella. Cover tightly with foil.

Add to the preheated oven and bake for 30 minutes. Remove foil and bake another 30 minutes. Remove from oven and allow to rest for 15 minutes before cutting and serving.