

Lasagna

This is Sally's favorite lasagna recipe. She got it from a fellow worker at Ann Arbor Bank. I transcribed this recipe from a piece of bank letterhead because it was getting too faded to read. The dish is assembled in layers; 3 layers of sauce, two layers of noodles, and two layers of cheese. Make this dish ahead of time and then reheat.



Ingredients:

- 1/2 onion (1/2 cup chopped)
- 1 clove garlic
- 3 Tbsp. olive oil (divided)
- 20 oz. can diced, crushed, or whole tomatoes
- 15 oz. can of tomato sauce
- 6 oz. can of tomato paste
- 1 tsp. dried basil (1 Tbsp. fresh)
- 1 Tbsp. + 1 tsp. dried parsley (divided) or 3 Tbsp. fresh
- 1 tsp. dried oregano
- 1/4 tsp. pepper
- 1 tsp. salt
- 1 tsp. sugar
- 1 lb. ground chuck
- 1 egg
- 16 oz. ricotta or small curd cottage cheese
- 3/4 cup grated parmesan cheese
- 3/4 lb. mozzarella cheese
- 6 lasagna noodles

Equipment:

- Dutch oven
- Large pot
- 9"x13" casserole dish

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Chop 1/2 cup onion	2	
	Peel and mince 1 clove of garlic	2	
	In a Dutch oven, brown the ground chuck. Pour off the fat, and then transfer beef to another dish.	10	
	In the Dutch oven, sauté onion and garlic in 2 Tbsp. olive oil	3	
	In the Dutch oven add 20 oz. tomatoes, 15 oz. tomato sauce, 6 oz. tomato paste, 1 cup water, 1 tsp. basil, 1 Tbsp. parsley, 1 tsp. oregano, 1/4 tsp. pepper, 1 tsp. salt, 1 tsp. sugar. Return meat to sauce. Simmer		60
	In a small bowl, beat 1 egg and mix into 16 oz. ricotta and 1 tsp. dried parsley	2	
	In a large pot, bring water to a boil. Add 6 lasagna noodles (enough for 2 layers) and 1 Tbsp. olive oil. Cook until al dente. Drain.	15	
	Transfer 1/3 of the sauce to the casserole dish	1	
	Place a layer of 3 lasagna noodles	1	
	Cover noodles with layers of half the ricotta, parmesan, and then mozzarella cheese	5	
	Cover cheese with 1/3 of the sauce and a second layer of noodles	2	
	Place layers of remaining half of the cheeses	3	
	Add remaining 1/3 of the sauce.	2	
	Allow to cool and then refrigerate at least 3 hours or overnight	3 hrs.	
	Preheat oven to 375	15	
	Bake until hot and serve	20	
	Allow to cool for 10 minutes before serving	10	
	Total	5 1/4 hrs.	