

# Meat/Lasagna

3. Combine (E) in a bowl and shape with hands to make meatballs. Coat in (F) and fry lightly in (G), then add to simmering sauce.
4. Fry (H) in (G), then add to simmering sauce.
5. Combine (I) in bowl and mix well. Remove meat from sauce, chop coarsely, and reserve.
6. Assemble with (J), layering in 9x13 baking dish: {sauce, noodles, 3x {sauce, meat, cheese, noodles}, sauce, cheese, mozzarella}. This makes strata with 4 noodle layers total.
7. Bake in 350F oven for 30 minutes. Cool for 10 minutes before serving.

Servings: 12  
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2. Add (D), crushing tomatoes if needed, and simmer for 60 minutes.
  1. Place (A) in heavy pot and brown over low heat. Add (B), allowing spices to toast slightly, then add (C), and simmer until reduced, about 20 minutes.
- J: 16 lasagna noodles  
I: 1t black pepper, ground  
H: 1t salt  
G: 3/4# mozzarella, grated  
F: 1C spinach, chopped  
E: 1/2C parsley, chopped  
D: 2C Parmesan cheese  
C: 2 eggs  
B: 1# Italian sausage, patties or links  
A: 1/2C olive oil, hot

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- A: 1/2C olive oil, hot  
2C red onion, diced  
4c garlic, minced  
3 slices bacon
- B: 1t salt  
1t black pepper, ground  
2t basil  
2t oregano
- C: 1 1/2C red wine
- D: 56oz tomatoes, canned  
2C tomato sauce
- E: 3/4# ground beef, lean  
1/4C Parmesan cheese  
2 eggs  
1C parsley, minced  
4c garlic, minced  
2t salt  
2t black pepper, ground



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