

Lasagna IV

Myrl Thrash - Hope, AR

Treasure Classics - National LP Gas Association - 1985

Yield: 8 large servings

*1 pound ground beef
1 pound ground pork
1/2 cup olive oil
1 clove garlic, chopped
3 cans (16 ounce ea)
tomato paste
1 1/2 cups water
1/4 teaspoon salt
1/4 teaspoon pepper
6 lasagna noodles, cooked
1 pound mozzarella cheese
1 pound ricotta or cottage
cheese
1/4 pound Romano or
Parmesan cheese
3 eggs*

Preparation Time: 20 minutes**Bake Time: 1 hour**

In a skillet, saute' the beef and pork in olive oil with the garlic. Add the tomato paste, water, salt and pepper. Simmer for one hour.

Cook the noodles. Place a layer of cooked noodles in a 13x9-inch baking pan. Add a layer of meat sauce. Top with cheese. Repeat the layers. (I use only one layer of noodles, ending with cheese.)

In a bowl, beat the eggs until yellow. Pour over the casserole.

Bake at 300 degrees for one hour.

Best when served with French bread and salad.

Per Serving (excluding unknown items): 7444 Calories; 462g Fat (55.9% calories from fat); 349g Protein; 470g Carbohydrate; 29g Dietary Fiber; 1755mg Cholesterol; 6342mg Sodium. Exchanges: 25 1/2 Grain(Starch); 38 Lean Meat; 15 Vegetable; 68 Fat.