

# Lasagna VII

Bobby Piazza - Dayton's Ridgedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

## Servings: 12

### MEAT SAUCE

2 medium onions, sliced  
2 cloves garlic, minced  
3 tablespoons olive oil  
1 pound lean ground beef  
1/2 pound bulk Italian sweet sausage  
2 cans (28 ounce ea) Italian plum tomatoes  
1 can (12 ounce) tomato paste  
2 teaspoons sugar  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon dried basil leaves  
1/4 teaspoon dried thyme leaves  
1/4 teaspoon dried oregano leaves  
1 bay leaf  
3/4 cup dry red or white wine

### WHITE SAUCE

1/2 cup margarine  
1/2 cup all-purpose flour  
1/2 teaspoon salt  
1/8 teaspoon red pepper flakes  
2 cups milk  
1/4 cup grated Parmesan cheese  
1 package (8 ounce) sliced Swiss cheese  
1 package (8 ounce) sliced Mozzarella cheese  
8 ounces shredded Provolone cheese  
16 ounces fresh or packaged lasagna noodles  
1/2 cup margarine  
15 tablespoons grated Parmesan cheese  
3 cups shredded Mozzarella cheese

In a large saucepan or Dutch oven, saute' the onions and garlic in olive oil.

In a skillet, brown the ground beef and sausage (casings removed). Drain. Add to the onions and garlic. Add the plum tomatoes, tomato paste, sugar, salt, pepper, basil leaves, thyme leaves, oregano leaves, bay leaf and wine. Heat to boiling. Reduce the heat. Simmer, uncovered, about 2-1/2 hours, stirring occasionally.

Preheat the oven to 350 degrees. Make the White Sauce: In a small saucepan, melt the margarine. Stir in the flour, salt and red pepper flakes. Gradually add the milk. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in 1/4 cup of Parmesan cheese.

In a lasagna pan or 9x13x2-inch pan, layer 1/3 of the noodles, 1/2 of the tomato sauce, five tablespoons of Parmesan cheese, 1/3 of the noodles, Swiss cheese, Provolone cheese, White Sauce, sliced Mozzarella cheese, five tablespoons of Parmesan cheese, 1/3 of the noodles, remaining tomato sauce, five tablespoons of Parmesan cheese and shredded Mozzarella cheese. Cover.

Bake for 55 minutes. Remove the cover.

Bake for 5 minutes longer.

Let stand 5 minutes before cutting.

Per Serving (excluding unknown items): 457 Calories; 37g Fat (73.0% calories from fat); 19g Protein; 12g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 754mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 6 Other Carbohydrates.