

Lasagna VIII

Blake Fisher - Marshall Field's Oakbrook

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

*1 pound ground beef
1 cup chopped onion
3 tablespoons minced garlic
2 cans (8 ounce) tomato
sauce
1 can (6 ounce) tomato
paste
1 tablespoon basil
1 teaspoon oregano
2 teaspoons salt
2 teaspoons pepper
1 teaspoon sugar
24 ounces (9 noodles)
lasagna noodles
2 eggs, beaten
6 cups ricotta cheese
1/2 cup grated Parmesan
cheese
1 1/2 teaspoons parsley
flakes
16 ounces Mozzarella
cheese, shredded*

Preheat the oven to 375 degrees.

In a large saucepan, brown the meat, onion and garlic. Drain. Stir in the tomato sauce, tomato paste, basil, oregano, salt, pepper and sugar. Bring to a boil. Cover. Reduce the heat. Simmer for 15 minutes, stirring occasionally.

Meanwhile, cook the noodles according to package directions. Drain.

Layer half of the cooked noodles into a greased 9x13-inch baking pan. Spread with half of the cheese filling. Top with half of the meat sauce and Mozzarella cheese. Repeat the layers. Sprinkle the remaining Parmesan cheese on top.

Bake for 30 to 35 minutes. Let stand 10 minutes before cutting to serve.

(For the filling: In a bowl, mix the Ricotta cheese, egg, 1/4 cup of Parmesan cheese and parsley.)

Per Serving (excluding unknown items): 13713 Calories; 480g (31.8% calories from fat); 64g Protein; 1675g Carbohydrate Dietary Fiber; 1994mg Cholesterol; 12735mg Sodium. Exchange: 1/2 Grain(Starch); 52 1/2 Lean Meat; 15 Vegetable; 58 Fat; 1 Other Carbohydrates.