

Lasagna

For the Tomato Sauce:

Use Sandy's Family's Spaghetti Sauce recipe
(makes a big pot of sauce)



For the Meatballs:

1 lb. ground beef

1 egg

¾ cup bread crumbs (unseasoned)

2 Tbsp parsley flakes

1 tsp garlic salt

1 tsp ground black pepper

(You can also use Italian seasoned bread crumbs in lieu of unseasoned bread crumbs and adding seasoning separately)

Mix all ingredients well. Form into medium large size meatballs and fry until brown on all sides and cooked through. When meatballs are thoroughly cooled (preferably cold), slice and set aside until ready to assemble lasagna.

For the Ricotta Filling:

2 lbs. Ricotta cheese

2 eggs

2 Tbsp parsley flakes

1 Tbsp garlic salt

2 tsp ground black pepper

Mix all ingredients well and set aside until ready to assemble lasagna.

For the Noodles:

1 lb. lasagna noodles

1 tsp olive oil

Bring large pot of salted water to a rolling boil. Cook lasagna until al dente, or slightly firm. Drain pasta and quickly toss with oil to prevent sticking.

For Assembly of the Lasagna:

All ingredients above

One 9x13 (or so) baking pan. Cut lasagna noodles to fit pan, if necessary.

1 lb. package of shredded mozzarella cheese (or 1 lb. of thinly sliced mozzarella cheese)

1 cup grated (Parmesan/Romano) cheese

Layer items in the following sequence (plan for 2 layers, plus a top cover of noodles):

Noodles

Tomato sauce

A light sprinkling of grated parmesan or romano cheese

Ricotta cheese filling

Meatballs

Mozzarella cheese

Repeat layer above

Add a top layer of noodles, cover with sauce, and top with mozzarella cheese

Cover pan with foil (make it tight; don't let the foil touch the cheese) and bake at 325 degrees for approximately one and a half hours, removing the foil after the first 45 minutes.

Cut into desired serving portions, and top with extra tomato sauce and grated cheese.

Enjoy!