

LASAGNA

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 tsp salt, pepper and 2 tbsp parsley. Simmer covered for 1 1/2 hrs, stir occasionally. Bring a large pot of lightly salted water to a boil add lasagna noodles cook for 8-10 minutes. Drain noodles, rinse with cold water.

Combine ricotta cheese, egg, 2 tbsp parsley and 1/2 tsp salt in mixing bowl. Preheat oven to 375 degrees.

In 9x13 baking dish spread 1 1/2 cups of meat sauce, arrange 6 noodles lengthwise over sauce. Spread with 1/2 of the ricotta cheese mixture. Top with 1/3 of mozzarella cheese. Spread 1 1/2 cups sauce over mozzarella, sprinkle with 1/4 cup Parmesan cheese. Repeat layers. Top with remaining mozzarella and Parmesan cheese. Cover with foil sprayed with cooking spray. Bake for 25 minutes. Remove foil, bake an additional 25 minutes. Cool for 15 minutes before serving.

Sauce is great on Spaghetti also.

1	Lb Sweet Italian Sausage	1	Tsp Italian Seasoning
3/4	Lb Lean Ground Beef	1	Tsp Salt
1/2	Cup Minced Onion	1/4	Tsp Ground Black Pepper
2	Cloves Garlic, Crushed	2	Tbsp Chopped Fresh Parsley
1	28 oz Can Crushed Tomatoes	12	Lasagna Noodles
2	6 oz Cans Tomato Paste	8	oz ricotta cheese
2	6.5 oz Cans Tomato Sauce	1	Egg
1/2	Cup Water	2	Tbsp Chopped Fresh Parsley
1	Tbsp White Sugar	1/2	Tsp Salt
1 1/2	Tsp Dried Basil Leaves	1 1/2	Lb Mozzarella Cheese, Sliced
1/2	Tsp Fennel Seeds	3/4	Cup Grated Parmesan Cheese