

Emilio's Best Lasagna

It takes a little work, but is worth it.

Makes 12 servings.

Ingredients:

1 Pound Sweet Italian Sausage
3/4 Pound Lean Ground Beef
1/2 Cup Minced Onion
2 Cloves Garlic, Crushed
1 (28oz.) Can Crushed Tomatoes
2 (6oz.) cans Shurfine Tomato Paste
2 (6.5oz) Cans Shurfine Tomato Sauce
1/2 Cup Water
2 Tbsp. Shurfine White Sugar
1 1/2 tsp. Dried Basil Leaves
1/2 tsp. Fennel Seeds
1 tsp Italian Seasoning
1 Tbsp. Salt
1/2 tsp. Ground Black Pepper
4 Tbsp Chopped Fresh Parsley
12 Lasagna Noodles (No-Boil)
16 oz. Shurfine Ricotta Cheese
1 Egg
1/2 tsp. Salt
3/4 lb. Shurfine Mozzarella Cheese, Sliced
3/4 cup Grated Parmesan Cheese

Directions:

- ? 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, salt, pepper and 2 tbsp parsley.
- ? Simmer, covered for about 1 1/2 hours, stirring occasionally.
- ? In a mixing bowl, combine ricotta cheese with egg, remaining parsley and 1/2 tsp salt.
- ? Preheat oven to 375 degrees F.
- ? To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9 x 13 inch baking dish.
- ? Arrange 6 noodles lengthwise over meat sauce.
- ? Spread with one half of the ricotta cheese mixture.
- ? Spoon 1 1/2. cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese.
- ? Repeat Layers, and top with remaining mozzarella and Parmesan cheese.
- ? Cover with foil: to prevent sticking, either spray foil with cooking spray or make sure the foil does not touch the cheese.
- ? Bake in preheated oven for 25 minutes.
- ? Remove foil and bake an additional 2 minutes.
- ? Cool for 15 minutes before serving.

Prep Time: 30 Minutes Cook Time: 2 hours 30 Minutes

Give Mom a Hug!