

## Meat Lasagna

*Serves eight*

**FOR THE MEAT SAUCE:**

½ pound (250 grams) ground beef  
½ pound (250 grams) Italian sausage – mild or spicy  
1 small onion – finely chopped  
4 large garlic cloves – minced  
1 TBS oregano  
1 – 28 oz. (794 grams) of tomato puree  
1 tsp. sugar  
¼ cup chopped basil leaves  
1/3<sup>rd</sup> cup cream (optional)

Brown the meats in a skillet. Mix them as they cook and separate the lumps. If you have an excessive amount of liquid please discard it. If you have some it is ok to leave it in the pan.

Add the onion, garlic and oregano and mix it in well. Cook for about 5 minutes – stirring occasionally – until the liquid has evaporated and the onion is softened.

Add the tomato puree and mix. Wash out the tomato can with about 1/4<sup>th</sup> can full of water and add it to the pan. Mix. Add the sugar and mix. Reduce the heat and cover your pan. Simmer your sauce for about 20 minutes.

Turn off the heat and add the basil leaves and the cream (if using). Mix it in.

**FOR THE RICOTTA:**

15 oz. (425 grams) whole milk Ricotta cheese  
2 garlic cloves – minced  
1 tsp. oregano  
2 eggs  
1 TBS chopped parsley  
¼ cup grated Parmesan cheese  
Salt & Pepper

Mix all of the ingredients in a bowl and set aside.

**FOR THE PASTA:**

1 pound (454 grams) of lasagna sheets – you can use the no boil ones if you like

If you are using regular lasagna sheets – bring a large pot of salted water to a boil and add the noodles. Cook as per package instructions until it is al dente.

Drain the lasagna noodles and place them flat on a lightly sprayed baking sheet. You can pile them as long as you spray between sheets. This will prevent them from sticking.

If you are using no boil sheets you will need to cover the lasagna with foil during the first 30 minutes of baking. Other than that you are set to go.

**ASSEMBLE YOUR LASAGNA:**

1 – 9x13 inch (23x33 centimeter) baking dish

Shredded Parmesan Cheese

Heat your oven to 350 F (176 C).

Place a thin layer of meat sauce at the bottom of your baking dish. Layer 3 sheets of pasta on top of the sauce. If the pasta is too small go ahead and overlap it.

Add 1/3<sup>rd</sup> of your meat sauce on top of the noodles and sprinkle some shredded Parmesan on top. Layer the pasta on top and add half of your Ricotta. Spread it evenly.

Top the Ricotta with pasta and add half of your remaining meat sauce, sprinkling some Parmesan cheese on top. Cover that with pasta sheets and spread the remaining Ricotta. Finish with a final layer of pasta sheets and add the remaining sauce.

Add a generous layer of shredded Parmesan on top of the meat and place the lasagna into the oven for 35 to 45 minutes – until the cheese is melted and browned and the sauce is bubbly.

If you are using no boil noodles you will have to cover the dish with aluminum foil for the first 30 minutes.

Remove the lasagna from the oven and allow it to rest for about 10 minutes so the juices settle. Serve and enjoy!