

## Lasagna by Elms



Ready In: 2 hrs 30 mins.

Pan: 9 x 13" or 1 qt. casserole

Bake: 375 F. for 60 minutes

Temp: 140 F. in middle

Serves: 12

Units: US



### Ingredients

- 1-1/2 lbs lean ground beef
- 1/2 lb Italian hot sausage
- 3 garlic cloves, finely chopped
- 1 large onion, chopped
- 1 teaspoon fresh black pepper, coarsely ground
- 1 Tablespoon dried parsley flakes
- 2 (28 oz) cans whole tomatoes, undrained and diced
- 1 lb mozzarella cheese, graded course and divided in 2 piles
- 1/2 cup grated parmesan cheese
- 15 lasagna noodles (4 layers)
- 1 teaspoon salt
- 1 Tablespoon dried oregano
- 1 Tablespoon dried basil
- 12 ounces tomato paste
- 30 ounces ricotta cheese
- 2 eggs, beaten
- 1/2 teaspoon pepper
- 2 Tablespoons parsley
- spray oil (bottom of pan)
- 1 jar Delgrosso's sauce \* either marinara, cheese and garlic or NY original

*We originally used marinara, then tried the rest. They were all good.*

## Directions

### Step 1

- Take sausage out of its skin. Chop it with spatula and place in pan.
- Add the onion and garlic until onion is transparent.
- Add ground beef and chop with spatula and stir until mixture brown.
- Add salt, pepper, parsley, oregano, basil, chopped tomatoes with juice, tomato paste; stirring until well mixed.
- Cover and simmer 1 hour (or longer, but watch for it getting too dry).

### Step 2

- Cook lasagna noodles according to package directions; drain and set aside.
- Spray a 13 x 9" baking pan with cooking spray.

### Step 3

- Combine ricotta cheese, eggs, pepper, 2 tablespoons parsley, Parmesan cheese and 1/2 lb of mozzarella cheese.
- In a lasagna pan, place a small amount of Delgrosso's sauce on the bottom and cover with noodles.
- Stack a layer of noodles, meat sauce, and cheese mixture on top, then repeat.
- Top off with layer of noodles.
- Sprinkle evenly with remaining mozzarella cheese; make sure to cover noodles completely.

### Step 4

- Cover with foil and bake 375 F. for 40 minutes, or until cheese mixture is thoroughly melted.
- Uncover and bake for 15 to 20 minutes.
- Remove from oven and allow to sit for 15 minutes.
- Serve.

*Extra cuts can be frozen or vacuum sealed. Wrap in plastic film and freeze, then either place in zip lock, squeezing out most of the air or vacuum seal individually.*

### NOTE:

This recipe was enough for a large and a 1 qt lasagna as pictured. You might want to do a test run before making. That way you can adjust the moisture of the recipe to taste.

- Use a 1 qt casserole (serves 2 to 3).
- Add a bit of **\*Delgrosso's sauce**; marinara or garlic & cheese or NY original to the bottom. Not much, just to cover and place a small amount on the meat layers.
- Break noodles to fit casserole dish and layer as above.
- Layer to within 1/2" of top and sprinkle on a little mozzarella cheese.
- Cover with foil and bake 40 minutes
- Remove foil and bake for 20 minutes longer.
- Let rest for 15 minutes before serving.