

Name: Festive Lasagna

Yield: A lot	Author: Barbara Walker & Gerdi Schaefer		
Ingredients	Actual		Notes
	Weight	Measure	
Lasagna noodles – 1 lb pkg	1/2 lb		
Pork sausage	2 lbs		Bob Evans or J. Dean
Onion – medium Vidalia			Chopped
Garlic cloves – a few			Chopped
Tomatoes – whole 1 28 oz can			Cut up
Tomato paste – 1 12oz can			
Sugar	1 tsp		
Salt	2 tsp		
Basil	1-1/2 tsp +		
Black pepper	1/4 tsp		
Ricotta cheese – 2 15oz container			
Egg	1		Beaten
Parsley, fresh	1/3 cup		Chopped
Salt	1 tsp		
Mozzarella cheese	4 cups		Shredded
Parmesan cheese	1 cup		Grated
Preparation			
1. Preheat oven to 375 degrees.			
Cooking Directions			
<ol style="list-style-type: none"> 1. Cook pasta and drain. 2. In large pot combine sausage, onion and garlic and cook until meat is done. 3. Stir in whole tomatoes, tomato paste, sugar, 2 tsp salt, basil and pepper and stir to combine. Bring to a boil. Then reduce heat and simmer for 20 minutes. 4. In a medium bowl, blend ricotta, egg, parsley and 1 tsp of salt. 5. Spread a thin layer of sauce from #3 in a 9x13 inch baking pan or dish. 6. Layer 1/3 each of noodles, #3 sauce, ricotta mixture, mozzarella and parmesan. Repeat layering until done. 7. Bake in oven for 1 hour. Let stand for 5 minutes before serving. 8. The lasagna can be frozen before baking and then heated at 325 degrees for 2 hours before serving. 			