

Lasagna

4-5 lbs of dried lasagna noodles
1lb ground hamburger
1lb Italian sausage
1 lb of ricotta cheese
2-3lb of shred mozzarella
8 oz. Shredded parmesan



2 large tomatoes thinly sliced
5 cloves of garlic
2 large carrots diced
3 medium yellow onions diced
3 stalks of celery diced
1 cup of red wine

1 gallon of spaghetti sauce (feel free to use your favorite store bought brand)
Bay leaf, rubbed sage, dried oregano, dried basil, salt and pepper, chili pepper flakes to taste

Brown meat in a large pan over medium heat. Remove meat but keep fat and oil in pan. Sautee garlic, carrot, celery, and onion with herbs in same pan for 8 minutes over med heat. Add red wine and simmer for 3 more minutes. Add spaghetti sauce and meat and keep on low heat stirring occasionally for approx 20-30 minutes. Remove from heat.

Gather all ingredients in one central location to proceed with building. Always start with a layer of sauce in the bottom of the pan. Followed by layer of dried noodles. And a layer of all cheeses. Repeat with sauce, noodle, cheese. Anywhere in-between these layers, you can add any extra ingredients if you like. At the very top of the lasagna spread your tomato slices.

Cover and bake at 350 for 40 minutes. Then remove cover and bake an additional 20 or to your desired color. (If you are making individual lasagnas shorten you cooking time slightly)