

## Classic Lasagne

1 pound ground beef	1 teaspoon parsley flakes
1 cup chopped onion	½ teaspoon salt
3 cloves garlic, chopped	1/8 teaspoon pepper
4 cups tomato juice	8-ounces lasagne noodles, <b><u>uncooked</u></b>
8 ounces fresh mushrooms, sliced	1 pound Ricotta cheese
1 tablespoon Worcestershire sauce	1½ cups grated Parmesan & Romano
1 teaspoon oregano leaves	2 cups (8 ounces) shredded
1 6-ounce can tomato paste	Mozzarella cheese

Preheat oven to 350°F. In large sauce pan, brown meat, onion and garlic; pour off fat. Stir in tomato juice, mushrooms, tomato paste and seasonings. Simmer 30 minutes, stirring occasionally. In 13x9” baking dish, layer ½ each of the uncooked noodles, sauce, Ricotta cheese, grated cheese and Mozzarella cheese. Repeat layering; top with parsley. Cover with aluminum foil; bake 30 minutes. Remove foil; continue baking, uncovered, 15 minutes. Remove from oven; let stand 20 minutes before cutting. Refrigerate leftovers.

## Lasagne

1 pound ground beef	1 teaspoon sugar
¾ cup chopped onion	1 teaspoon garlic powder
2 tablespoons salad or olive oil	½ teaspoon pepper
1 can (1 pound) tomatoes	½ teaspoon oregano leaves
2 6-ounce cans tomato paste	½ package (8 ounces) lasagna
2 cups water	1 pound Ricotta cheese
1 tablespoon chopped parsley	8-ounces Mozzarella cheese, shredded or
2 teaspoons salt	thinly sliced
1 cup grated parmesan cheese	

In large heavy pan, lightly brown beef and onion in oil. Add tomatoes (put through blender or cut with edge of spoon), paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano; simmer uncovered, stirring occasionally, about 30 minutes.

Meanwhile, cook lasagne as directed; drain. In 13x9x2” baking pan, spread about 1 cup sauce. Then alternate layers of lasagne, sauce, Ricotta, Mozzarella and Parmesan cheese, ending with sauce, Mozzarella and Parmesan. Bake at 350°F for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut in squares to serve. Makes 8 servings.

## Easy-Does-It Lasagna

4 to 5 cups spaghetti sauce	8 ounces Mozzarella cheese, shredded or
8 ounces lasagna	thinly sliced
1 pound Ricotta cheese	1 cup grated Parmesan cheese

In a 13x9x2” baking pan, spread about one cup spaghetti sauce. Arrange a layer of **uncooked** lasagna on top. Top with some more sauce, Ricotta, Mozzarella, Parmesan and sauce. Repeat, gently pressing lasagna pieces into cheese mixture below. Add a final layer of lasagna. Pour remaining sauce over all, making sure all lasagna pieces are covered with sauce. Top with remaining Mozzarella and Parmesan. (Don’t worry about empty space at the ends of the pan; during cooking the lasagna will expand and take up most of the area.) Bake at 350°F 45 to 55 minutes, until lightly browned and bubbling. Allow to stand 15 minutes. Six to eight servings.