

Lasagne A La Florence (Tuscany)

1½ pounds ground beef	¼ cup + 2 tablespoons butter or margarine
¾ cup chopped onion	¼ cup + 2 tablespoons flour
1 clove garlic, minced	3/8 teaspoon salt
1 can (16 ounce) tomatoes	¼ teaspoon pepper
1 can (15 ounce) tomato sauce	1½ cups milk
2 tablespoons parsley flakes	1½ pounds Ricotta cheese
2 tablespoons sugar	½ teaspoon nutmeg
1 teaspoon salt	1 teaspoon oregano leaves
1 teaspoon basil leaves	¾ pound Mozzarella cheese, shredded
1 package (8 ounces) lasagne noodles, cooked and well drained	½ cup grated Parmesan cheese
	3 eggs

Meat Sauce

Cook and stir ground beef, onion and garlic in a large sauce pan or Dutch oven until meat is brown and onion tender. Drain off all fat. Add tomatoes and break up with fork. Stir in tomato sauce, 2 tablespoons parsley flakes, the sugar, salt and basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 1 hour or until mixture is the consistency of spaghetti sauce.

White Sauce (thick)

Melt butter in sauce pan over low heat. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Blend in 3 eggs, ½ teaspoon nutmeg, 1½ pounds Ricotta cheese, and the teaspoon of oregano leaves.

Noodles

Prepare according to directions on package.

Heat oven to 350°F. Grease 13x9x2" pan. Reserve ½ cup of meat sauce for thin top layer. Alternate layers of meat sauce, noodles, white sauce mixture, and Mozzarella cheese. Sprinkle top with ½ cup Parmesan cheese and bake uncovered for 45 minutes. For easier cutting let stand 15 minutes after removing from oven.

Hint

The lasagne may be prepared ahead of time, covered and refrigerated. Allow 10-15 minutes more baking time.