

Lasagne

Meat Sauce

1 pound bulk Italian sausage or ground beef	1 can (15 ounce) tomato sauce
¾ cup chopped onion	2 tablespoons parsley flakes
1 clove garlic, minced	2 tablespoons sugar
1 can (16 ounce) tomatoes	1 teaspoon salt
	1 teaspoon basil leaves

Cheese Filling

3 cups (two 12-ounce cartons) Ricotta or creamed cottage cheese	1 tablespoon parsley flakes
½ cup grated Parmesan cheese	1½ teaspoon salt
	1½ teaspoon oregano leaves

Base and Topping

1 package (8 ounces) lasagne noodles, cooked and drained	¾ pound Mozzarella cheese, shredded
	½ cup grated Parmesan cheese

Cook and stir meat, onion and garlic in large saucepan or Dutch oven until meat is brown and onion is tender. Spoon off fat.

Add tomatoes and break up with fork. Stir in remaining Meat Sauce ingredients. Heat, stirring occasionally, until mixture boils. Reduce heat; simmer uncovered until mixture is the consistency of spaghetti sauce, about 1 hour. Mix Cheese Filling ingredients.

Heat oven to 350°F. Reserve ½ cup meat sauce for thin top layer. In ungreased baking pan, 13x9x2", layer ¼ each of the noodles, remaining sauce, Mozzarella cheese and Ricotta cheese mixture. Repeat 3 times. Spread reserved meat sauce on top; sprinkle ½ cup Parmesan cheese on meat sauce. Bake uncovered 45 minutes. (Can be served immediately.) Cool quickly. Wrap, label and freeze.

* 1 hour 10 minutes before serving, remove Lasagne from freezer and unwrap. Bake uncovered in 375°F oven until bubbly, about 1 hour.