

## DEE'S LASAGNA:

1 LB. SWEET OR HOT ITALIAN SAUSAGE (ABOUT 5 LINKS)  
 1/2 LB. GROUND BEEF  
 1/2 CUP FINELY CHOPPED ONION  
 2 TO 4 LARGE CLOVES OF CRUSHED GARLIC  
 2 TABLESPOONS SUGAR  
 1 TABLESPOONS SALT  
 1-1/2 TEASPOONS DRIED BASIL LEAVES  
 1/2 TEASPOONS FENNEL SEED  
 1/4 TEASPOON PEPPER  
 1/4 CUP CHOPPED PARSLEY  
 4 CUPS CANNED TOMATOES,  
 UNDRAINED; OR 1 CAN (2 LB, 3 OZ ITALIAN-  
 STYLE TOMATOES)  
 2 CANS (6-OZ SIZE TOMATO PASTE)  
 1 TABLESPOON SALT  
 12 CURLY LASAGNA NOODLES ( 1 LB PACKAGE)  
 1 CONTAINER (15-OZ RICOTTA) CAN USE COTTAGE CHEESE,  
 DRAINED.  
 1 EGG  
 1/2 TEASPOON SALT  
 1 LB OF THINLY SLICED MOZZARELLA CHEESE  
 1 JAR (3-OZ) GRATED PARMESAN CHEESE (3/4 CUP)

*Alfredo's  
Lasagna  
Recipe*

REMOVE SAUSAGE MEAT FROM OUTER CASINGS; CHOP THE MEAT. IN A 5-QUART DUTCH OVEN, OVER MEDIUM HEAT, SAUTE SAUSAGE, BEEF (BREAK UP BEEF WITH WOODEN SPOON), ONION, AND GARLIC, STIRRING FREQUENTLY, UNTIL WELL BROWNED (ABOUT 20 MINUTES).

ADD SUGAR, 1 TABLESPOON SALT, THE BASIL, FENNEL, PEPPER, AND HALF OF PARSLEY; MIX WELL. ADD TOMATOES, TOMATO PASTE AND 1/2 CUP WATER, MASHING TOMATOES WITH WOODEN SPOON. BRING TO BOILING; REDUCE HEAT; SIMMER, COVERED AND STIRRING OCCASIONALLY, UNTIL THICK--ABOUT 1-1/2 TO 2 HOURS.

IN A 8-QUART KETTLE, BRING 3 QUARTS WATER AND 1 TABLESPOON SALT TO BOILING. ADD LASAGNA, 2 OR 3 AT A TIME. RETURN TO BOILING; BOIL, UNCOVERED AND STIRRING OCCASIONALLY, 10 MINUTES, OR JUST UNTIL TENDER. DRAIN IN COLANDER; RINSE UNDER COLD WATER. DRY LASAGNA ON PAPER TOWELS.

PREHEAT OVEN TO 375 DEGREES.

IN MEDIUM BOWL, COMBINE RICOTTA, EGG, REMAINING PARSLEY, AND SALT; MIX WELL. IN BOTTOM OF A 13 X 9 X 2 INCH BAKING DISH, SPOON 1-1/2 CUPS SAUCE. LAYER WITH 6 LASAGNA, LENGTHWISE AND OVERLAPPING, TO COVER. SPREAD WITH HALF OF RICOTTA MIXTURE; TOP WITH THIRD OF THE MOZZARELLA. SPOON 1-1/2 CUPS SAUCE OVER CHEESE; SPRINKLE WITH 1/4 CUP OF PARMESAN. REPEAT LAYERING, STARTING WITH 6 LASAGNA AND ENDING WITH 1-1/2 CUPS SAUCE SPRINKLED WITH PARMESAN. SPREAD WITH REMAINING SAUCE; TOP WITH REST OF MOZZARELLA AND PARMESAN.

COVER WITH FOIL, TUCKING AROUND EDGE. BAKE 25 MINUTES; REMOVE FOIL; BAKE, UNCOVERED, 25 MINUTES LONGER OR UNTIL BUBBLY. COOL FOR 15 MINUTES BEFORE SERVING.

TO SERVE: WITH SHARP KNIFE, CUT INTO SQUARES. USE WIDE SPATULA TO SERVE. SERVES 8 TO 10 PEOPLE.

## LASAGNA:

- 1 lb sweet or hot Italian sausage (5 links) (I use both kinds together)
- 1/2 lb ground beef (I use 1 lb instead of 1/2 lb.)
- 3/4 cup finely chopped onion
- 4 cloves garlic, crushed
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 1/2 teaspoons dried basil leaves
- 1/2 teaspoon fennel seed
- 1/4 teaspoon pepper
- 1/4 cup chopped parsley
- 4 cups canned tomatoes, undrained; or 1 can (2 lb, 3 oz) Italian-style tomatoes
- 2 cans (6-oz size) tomatoe paste
- 1 tablespoon salt
- 12 curly lasagna noodles (3/4 of 1-lb pkg.)
- 1 container (15-oz) ricotta
- 1 egg, 1/2 teaspoon salt
- 3/4 lb mozzarella cheese thinly sliced (I use 1-lb)
- 1 jar (3-oz) grated Parmesan cheese (3/4 cup)

(1) Remove sausage meat from outer casings; chop the meat. In 5-quart Dutch oven, over medium heat, saute sausage, beef (break up beef with wooden spoon), onion and garlic, stirring frequently, until well browned-20 minutes.

*↓ food processor after browned*

(2) Add sugar, 1 tablespoon salt, the basil, fennel, pepper, and half of parsley; mix well. *Food Processor* Add tomatoes, tomato paste and 1/2 cup water, mashing tomatoes with wooden spoon. Bring to boiling; reduce heat; simmer, covered and stirring occasionally, until thick-1-1/2 hours to 2 hours. *to 3 hours*

(3) In 8 quart kettle, bring 3 quarts water and 1 tablespoon salt to boiling. Add lasagna, 2 or 3 at a time. Return to boiling; boil, uncovered and stirring occasionally, 10 to 12 minutes, or just until tender. Drain in colander; rinse under cold water. Dry lasagna on paper towels.

(4) Preheat oven to 375F. In medium bowl, combine ricotta, egg, remaining parsley, add salt; mix well. In bottom of 13-by-9-by-2-inch baking dish, spoon 1-1/2 cups sauce. Layer with 6 lasagna, lengthwise and overlapping, to cover. Spread with half of ricotta mixture; top with third of mozzarella. Spoon 1-1/2 cups sauce over cheese; sprinkle with 1/4 cup Parmesan. Repeat layering, starting with 6 lasagna and ending with 1-1/2 cups sprinkled with Parmesan. Spread with remaining sauce; top with rest of mozzarella and Parmesan. Cover with foil, tucking around edge. Bake 25 minutes; remove foil, bake, incoved, 25 minutes longer, or until bubbly. Cool 15 minutes before serving.

(5) To serve, with sharp knife cut in squares. Use wide spatula to serve. Serves 6 to 8 people.

# SEROLE, ITALIAN STYLE

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Lasagna is definitely a dish to add to your repertoire. It's great for entertaining—especially this version, with both Italian sausage and beef in the sauce. With lasagna, pasta and a green salad, Italian wine or beer, and fresh fruit for dessert, the pasta should be cooked till it's al dente, not soft—it will be cooked in the oven. A little oil in the water prevents sticking, and it's easier to handle if you rinse it in cold water after draining; then lay it on clean towels to dry a little. For more step-by-step instructions, see page 62.





**1** Remove sausage meat from outer casings; chop the meat. In 5-quart Dutch oven, over medium heat, sauté sausage, beef (break up beef with wooden spoon), onion, and garlic, stirring frequently, until well browned—20 minutes. Add sugar, 1 tablespoon



**2** salt, the basil, fennel, pepper, and half of parsley; mix well. Add tomatoes, tomato paste, and  $\frac{1}{2}$  cup water, mashing tomatoes with wooden spoon. Bring to boiling; reduce heat; simmer, covered and stirring occasionally, until thick—1½ hours. In 8-quart kettle,



**3** bring 3 quarts water and 1 tablespoon salt to boiling. Add lasagna, 2 or 3 at a time. Return to boiling; boil, uncovered and stirring occasionally, 10 minutes, or just until tender. Drain in colander; rinse under cold water. Dry lasagna on paper towels. Preheat



**4** oven to 375F. In medium bowl, combine ricotta, egg, remaining parsley, and salt; mix well. In bottom of 13-by-9-by-2-inch baking dish, spoon  $\frac{1}{2}$  cups sauce. Layer with 6 lasagna, lengthwise and overlapping, to cover. Spread with half of ricotta mixture;



**5** top with third of mozzarella. Spoon  $\frac{1}{2}$  cups sauce over cheese; sprinkle with  $\frac{1}{4}$  cup Parmesan. Repeat layering, starting with 6 lasagna and ending with  $\frac{1}{2}$  cups sauce sprinkled with Parmesan. Spread with remaining sauce; top with rest of mozzarella



**6** and Parmesan. Cover with foil, tucking around edge. Bake 25 minutes; remove foil; bake, uncovered, 25 minutes longer, or until bubbly. Cool 15 minutes before serving. To serve: With sharp knife, cut in squares. Use wide spatula to serve. Serves 8.

## LASAGNA

**1 lb** sweet or hot Italian sausage (5 links)  
**½ lb** ground beef  
**½ cup** finely chopped onion  
**2** cloves garlic, crushed  
**2** tablespoons sugar  
**1** tablespoon salt  
**½** teaspoons dried basil leaves

**½** teaspoon fennel seed  
**¼** teaspoon pepper  
**¼** cup chopped parsley  
**4** cups canned tomatoes, undrained; or **1** can (2 lb, 3 oz) Italian-style tomatoes  
**2** cans (6-oz size) tomato paste  
**1** tablespoon salt

**12** curly lasagna noodles ( $\frac{3}{4}$  of 1-lb pkg)  
**1** container (15 oz) ricotta or cottage cheese, drained  
**1** egg, **½** teaspoon salt  
**¾** lb mozzarella cheese, thinly sliced  
**1** jar (3 oz) grated Parmesan cheese ( $\frac{3}{4}$  cup)