



THE BEVERAGE PEOPLE

Three Cheese Lasagna

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Ingredients:

1 lb. mild Italian sausage	1/2 tsp black pepper
1 lb. ground beef	1 tbsp. Italian seasoning
1 onion	4 tbsp basil
4 cloves garlic	1 pkg lasagna noodles
1 - 28oz. can crushed tomatoes	16 oz. homemade ricotta cheese
1 - 6 oz. can tomato paste	1 egg
2 - cans tomato sauce	4 tbsp parsley
2 tbsp. sugar	3/4 lb. homemade mozzarella cheese
1/2 tsp fennel seeds	1/2 cup homemade parmesan cheese
1 tbsp salt	

1. Cook Italian sausage, ground beef, onion and garlic on medium heat until browned.
2. Stir in crushed tomatoes, tomato paste, and tomato sauce. Season with sugar, fennel seeds, salt, pepper, Italian seasoning and basil. Simmer covered for about 1 1/2 hours.
3. Boil lasagna noodles as per package directions. Drain in colander.
4. Combine homemade ricotta cheese with egg and parsley.
5. In a large 9x13 inch baking pan, spread 1 1/2 - 2 cups meat sauce on the bottom of the pan. Arrange noodles over the sauce. Spread 1/2 the ricotta cheese mixture on the noodles. Top with a third of the sliced homemade mozzarella. Repeat layers. Sprinkle the top with the remaining homemade mozzarella slices and freshly grated homemade parmesan cheese.
6. Bake for 50 minutes at 375°F.

