

Lasagna

2 pounds 85/15 ground beef
1/2 pound sausage
2 cloves minced garlic *or* 1 tsp. minced jarred garlic
2 (14.5 oz.) cans diced tomatoes
2 (6 oz.) cans tomato paste
2 tbsp. dried parsley
2 tbsp. dried basil
1/2 tsp. pepper
1 tsp. oregano
1 tsp. salt
1 (24 oz.) carton cottage cheese
2 eggs, beaten
1/2 cup canned Parmesan cheese
another 2 tbsp. dried parsley
another 1 tsp. salt
16 oz. (4 cups) mozzarella cheese (plus a little extra)
10 American Beauty lasagna noodles

In a large skillet (I use a 5 qt. saute pan), combine the ground beef, sausage, and garlic. Cook over medium heat until browned. Drain half the fat. Add undrained tomatoes, tomato paste, 2 tbsp. parsley, basil, pepper, oregano, and 1 tsp. salt. Cover and simmer for 45 minutes while you're working on the other steps.

Bring a large pot of water to a boil. (I use an 8 qt. stock pot.) Add *1/2 teaspoon of salt* and *1 tablespoon of olive oil or vegetable oil* to the water. Add the lasagna noodles and cook until still slightly firm (al-dente--not overly cooked). When done, drain and lay flat on a sheet of foil until ready to use.

In a large bowl, mix cottage cheese, beaten eggs, grated Parmesan, 2 tbsp. of parsley, and 1 tsp. of salt. Stir together well. Set aside.

To assemble:

Preheat oven to 350. Arrange 4 cooked lasagna noodles in the bottom of a deep 9x13 pan, overlapping if necessary. Spoon 1 and 1/2 cups of the cottage cheese mixture over the noodles. Spread evenly. Cover cottage cheese with 2 cups of mozzarella cheese. Spoon a little less than half of the meat sauce over the top. Repeat, ending with the

meat sauce layer. Sprinkle top generously with extra Parmesan cheese. Bake in a 350 degree oven for 40-45 minutes until hot and bubbly. Cover with some additional mozzarella cheese and bake for another 2-3 minutes or until melted. After removing from oven, let sit for 10 minutes before serving.