

# Best Lasagna

Preparation time: 30 minutes

Cook time: 3 hours 15 minutes

Serves: 8-12

## *Ingredients*

- 1 lb. Italian sausage
  - 1 lb. ground beef
  - 1 onion, minced
  - 4 cloves garlic, crushed
  - 28 oz. can crushed tomatoes
  - 2 - 6 oz. cans tomato paste
  - 2 - 6.5 oz. cans tomato sauce
  - ½ cup water
  - 2 Tablespoons sugar
  - 1 ½ tsp. basil
  - ½ tsp. fennel seeds
  - 1 tsp. Italian seasoning
  - 1 tsp salt
  - ¼ tsp black pepper
  - 4 Tablespoons parsley
  - 12 lasagna noodles
  - 16 oz. ricotta cheese
  - dash nutmeg
  - 1 egg
  - ½ tsp salt
  - 1 lb. sliced mozzarella
  - ¾ cup grated Parmesan cheese
  - small bag shredded Italian cheese
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## *Directions*

In a large heavy-bottomed pot, cook sausage, ground beef, onion and garlic over medium heat until well browned.

Stir in crushed tomatoes, tomato paste & sauce, and water.

Season with sugar, basil, fennel, italian seasoning, 1 tsp salt, pepper and 2 Tablespoons of parsley.

Simmer, covered, for at least an hour and a half, stirring occasionally.

In a large baking dish place lasagna noodles and cover with VERY hot tap water. Let sit for 30 minutes then drain.

In a mixing bowl combine ricotta with egg and remaining parsley along with ½ tsp. salt and dash of nutmeg.

Preheat oven to 375 degrees

To assemble: spread 1 ½ cups of meat sauce in the bottom of a 9x13 baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with ½ of ricotta cheese mixture then top with ⅓ of mozzarella slices and sprinkle ¼ cup parmesan cheese.

Repeat layers topping with the shredded Italian cheese. Cover with foil (spray foil with cooking spray prior to covering to prevent sticking)

Bake for 25 minutes, remove foil and bake an additional 25 minutes. Cool 15 minutes prior to serving.

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## *Tips*

1. Make this when you have plenty of time. Don't rush yourselves or the sauce, it's worth the time and effort.
2. Spray your baking dish prior to layering in ingredients for cleaning ease.