

Lasagna Recipe-2024



INGREDIENTS:

1 lb. Ground Beef (Please use 80% lean)

64 oz. Spaghetti Sauce: ** (no peppers or mushrooms)

** Choose one of the following: *Bertolli Olive Oil & Garlic (preferred sauce)*, *Classico Tomato & Basil*, *Newman's Own Marinara*

1 - 14.5 oz. Can of Diced Tomatoes with Italian seasoning such as Basil, Garlic and Onion

1 TBS. Sugar

12 Lasagna Noodles (16 oz. box will contain this many), **DO NOT** USE NO-BOIL NOODLES

2 Eggs

8 oz. Parmesan Cheese, Divided

15 oz. Whole Ricotta Cheese

2 TBS. Parsley

1 TSP. Basil

4 cups (16 oz.) Mozzarella Cheese, Shredded



MEAT SAUCE: In a 5-quart Dutch oven, cook beef until browned. Drain liquid/fat from beef. Add sauce, diced tomatoes and sugar. Heat mixture to boiling, stirring occasionally. Reduce heat to low, cover and simmer 30 minutes, stirring occasionally. Meanwhile, cook lasagna noodles al dente; drain well in colander. If you add a drop of oil to the water, the noodles will not stick together after you drain them.

FILLING: In a medium bowl, combine eggs, ¾ cup (6 oz.) Parmesan cheese, ricotta cheese, parsley and basil.

IN THE LASAGNA PAN PROVIDED spread enough meat sauce to lightly cover bottom of pan. (If possible spoon sauce out of pan so that just sauce and very little meat is used in doing this step.) Layer with four noodles topped with ½ ricotta mixture, then ¼ meat sauce, and ¼ mozzarella sprinkled evenly. Repeat. Top off with last 4 noodles, remaining meat sauce, mozzarella, and Parmesan cheese.

SPRAY FOIL WITH NONSTICK COOKING SPRAY AND COVER. Bake at 375°F for 45 minutes; uncover and bake 15 minutes longer. **IMPORTANT:** Before you recover the lasagna spray the foil with more nonstick cooking spray. This keeps cheese from sticking to foil when we uncover it to serve at festival.

NOTE:Please bring *warm* and ready to serve; (*do not freeze*) there is no available oven space to cook on site

PLEASE FOLLOW THIS RECIPE AND USE THE PAN PROVIDED DURING SIGN-UP

(Extra pans and recipes can be picked up in the Church lobby) (Pans =1/2 Steam pans approx. 10 x 12 x 3 inches)

It is imperative to follow this recipe for the safety of our guests with allergies & to offer a consistent product

We will not be able to use any lasagna that has not followed this recipe exactly

**Drop off is in Room #2 – behind the Parish Center next to the children's playground.
Follow the food drop-off signs**

Drop-off Date (circle one) Thursday Friday Saturday
Drop off Times - Thursday 2pm to 7pm Friday 10am to 7pm Saturday 10am to 3pm
Your preferred time for drop-off _____.