

MEAT SAUCE AND LASAGNE

MEAT SAUCE:

Saute:

- 6⁷ medium onions, chopped
- 1 bulb garlic, chopped

Add & Brown well:

- 5 lb. ground beef
- 1 lb. ground sausage

Add:

- 1 large can tomato juice
- 10 cans Tomato Sauce (80 oz.)
- 10 cans Tomato Paste (60 oz.)
- 1 1/2 Tablespoons Salt
- 2 teaspoons pepper
- 3 Teaspoons Parsley Flakes
- 2 teaspoons Rosemary
- 2 teaspoons Italian Seasoning
- 1 Tablespoon Sugar
- 2 teaspoons Oregano
- 2 teaspoons Chili Powder
- 1 teaspoon Thyme Leaves
- 3 Bay Leaves
- 3/4 cup grated Romano cheese
- 1 teaspoon Adobo
- 1/2 cup chopped green pepper

(If desired add browned meat balls along with drippings) and simmer 4 hours or longer.
*****I also add 1 to 2 lbs. of Italian sausages to my sauce while simmering.

FREEZES WELL.....

MAKES ABOUT 10 QTS.

~~Cook Lasagne Noodles until tender being careful not to overcook.~~

Now you are ready to start putting it all together in layers.....

In casserole or large baking dish about 2 or 3 inches deep, put layers in the following sequence:

Thin layer of sauce in bottom

Noodles

Sauce

Cottage cheese mixture

Grated Romano cheese

Strips of Mozzarella Cheese

REPEAT

Bake at 350 degrees about 20-30 minutes.

The above amount of cheese mixture and 2 boxes of lasagne noodles makes enough for about 20, and leaves about 3 or 4 quarts of sauce for the freezer.

It is not difficult at all to make but is time consuming. HOPE YOU LIKE IT!!!

MEAT BALLS:

- 2 lb. ground beef
- 1/2 cup Grated Romano Cheese
- 3 eggs
- Fresh bread crumbs (about 3 or 4 slices bread, toasted)
- Salt & Pepper
- Adobo

CHEESE MIXTURE:

- 5 lbs. Cottage Cheese (Ricotta is better if you can find)
- 3 eggs
- 1 Tablespoon Parsley Flakes
- 1/2 cup Romano Cheese, grated