

MEAT SAUCE AND LASAGNE

MEAT SAUCE:

Saute:

6 medium onions, chopped
1 bulb garlic, chopped

Add & Brown well:

5 lb. ground beef
1 lb. ground sausage *and one casing of Italian sausage sliced*

Add: *1 1/2 lbs. bouillon granules*

1 large can tomato juice *and 1 lg. can crushed tomatoes*

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 *(when served)*

1 teaspoon Adobo

1/2 cup chopped green pepper

(If desired add browned meat balls along with drippings) and simmer 4 hours or longer.

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

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!!!