

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

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