
`Kick` Lasagna

Tracy Anne Cichecki - Hudson's Northland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

14 tablespoons vegetable oil
1 pound ground turkey
1/2 green bell pepper, diced
1 medium yellow onion, diced
2 packages (8 ounce ea) fresh mushrooms, sliced
1 clove garlic, minced
5 dashes crushed red pepper
5 dashes oregano
5 dashes Italian seasoning
5 dashes onion salt
5 dashes black pepper
20 dashes garlic powder
20 dashes garlic salt
5 dashes low-sodium salt
5 dashes black pepper
2 cans (8 ounce ea) tomato sauce
2 cans (14 ounce ea) stewed tomatoes
2 cans (6 ounce ea) tomato paste
1 clove garlic, sliced
5 dashes hot pepper sauce
20 dashes oregano
20 dashes onion salt
20 dashes Italian seasoning
20 dashes onion salt
20 dashes garlic powder
20 dashes onion salt
15 dashes low-sodium salt
15 dashes black pepper
1 package lasagna noodles
1 carton (15 ounce) Ricotta cheese
16 ounces (4 cups) shredded Mozzarella cheese
Parmesan cheese

In a skillet in oil, brown the turkey with the green pepper, onion, mushrooms, minced garlic, two dashes hot pepper sauce, 5 dashes oregano, 5 dashes Italian seasoning, 5 dashes onion salt, 5 dashes garlic powder, 5 dashes garlic salt, 5 dashes salt and 5 dashes black pepper.

Meanwhile, place in a slow cooker 3 dashes of red pepper, 3 dashes hot pepper sauce, 20 dashes oregano, 20 dashes Italian seasoning, 20 dashes onion salt, 20 dashes garlic powder, 20 dashes garlic salt, 5 dashes salt and 5 dashes black pepper.

Add the tomato sauce, stewed tomatoes, tomato paste, sliced garlic and remaining seasonings. Stir well.

Cook on LOW heat (if the sauce is to simmer more than five hours) OR on HIGH heat (if the sauce is to simmer less than five hours).

Cook the lasagna noodles to al dente. Drain and rinse in cold water. Place three noodles in a lasagna pan. Add six ladles of the sauce, one in each corner and two in the center. Over the sauce, layer one-half of the Ricotta cheese, one-half pound of Mozzarella and one-half of the Parmesan cheese. Repeat the layers, beginning with noodles and ending with sauce and Parmesan cheese.

Microwave for 10 minutes on MEDIUM or bake at 350 degrees for 10 minutes to warm the noodles.

Pasta

Per Serving (excluding unknown items): 9569 Calories; 713g Fat (66.3% calories from fat); 538g Protein; 279g Carbohydrate; 36g Dietary Fiber; 2105mg Cholesterol; 31546mg Sodium. Exchanges: 5 1/2 Grain(Starch); 71 Lean Meat; 25 Vegetable; 100 1/2 Fat; 1/2 Other Carbohydrates.