

Debbie's Lasagna

Debbie Mortell - Coral Gables, FL

Treasure Classics - National LP Gas Association - 1985

Yield: 14 servings

*3 tablespoons olive oil
3 cloves garlic, minced
1 large onion, chopped
3 ribs celery, chopped
3 pounds sweet Italian sausage
3 pounds ground chuck
1/2 pound pepperoni, sliced
1 can (16 ounce) tomatoes, chopped
2 cans (10 ounce) tomato puree'
1 can (6 ounce) tomato paste
1 package (16 ounce) mushrooms, soaked in two cups of boiling water for 30 minutes
1 bay leaf
1/2 teaspoon pepper
1 teaspoon salt
1 tablespoon oregano
1/2 teaspoon sugar
1/2 teaspoon baking soda
1 package lasagna noodles
3 pounds ricotta cheese
2 pounds mozzarella cheese, sliced
1/4 cup grated Parmesan cheese (for topping)
oregano (for topping)*

Preparation Time: 1 hour

Cook Time: 4 hours

In a large Dutch oven, combine the olive oil, garlic, onion and celery. Saute' until tender. Put aside into a bowl.

Squeeze the Italian sausage out of their casings. Break into small pieces in the Dutch oven. Brown. When the fat is rendered, remove the sausage, leaving the fat.

Add the ground chuck to the Dutch oven in small pieces that look like small meat balls. Add the pepperoni. Brown. Return the sausage and the onion mixture. Add the tomatoes, tomato puree', tomato paste, mushrooms (and the water they soaked in), the bay leaf, pepper, salt and oregano. Stir gently with a long spoon. (Taste the sauce - you may want to add more seasonings to your preference.) Simmer uncovered over low heat for two hours.

Cook the lasagna noodles according to package directions.

In an 11x15-inch pan, layer the noodles, slightly overlapping on the bottom. Add 1/4 of the meat sauce, 1/4 of the ricotta, and 1/4 of the sliced mozzarella on top of the ricotta. Repeat the process, layering the noodles, ricotta and mozzarella until all of the ingredients are used up. Sprinkle Parmesan cheese and oregano on top.

Cook in a preheated oven at 325 degrees for approximately 45 minutes.

Remove from the oven and set the pan on top of the range for 15 minutes.

Cut into squares and serve.

Best when served with salad and garlic rolls.

Per Serving (excluding unknown items): 9766 Calories; 726g Fat (67.3% calories from fat); 611g Protein; 182g Carbohydrate; 15g Dietary Fiber; 2522mg Cholesterol; 9777mg Sodium. Exchanges: 4 1/2 Grain(Starch); 85 Lean Meat; 9 Vegetable; 94 1/2 Fat; 0 Other Carbohydrates.