

Family Favorite Lasagna

Elizabeth Vaughan

The Church of St. Michael and St. George - St. Louis, MO - 1985

Yield: 6 to 8 servings

*1 pound ground beef
1 cup chopped onion
2 large cloves garlic,
crushed
2 cans (10-3/4 ounce ea)
tomato soup
1/2 cup water
2 teaspoons vinegar
9 lasagna noodles, cooked
2 cups creamed cottage
cheese
9 slices mozzarella cheese
grated Parmesan cheese*

Preheat the oven to 350 degrees.

In a skillet, combine the beef, onion, garlic and oregano. Cook until the meat is brown and the onion is tender.

Add the soup, water and vinegar. Mix well. Cook over low heat, stirring occasionally, for 30 minutes.

Place three noodles into the bottom of a 13x9-inch baking pan. Top with 2/3 cup of cottage cheese, 1/3 of the meat sauce and three slices of mozzarella. Repeat the layers two times more. Sprinkle with Parmesan cheese.

Bake for 30 minutes.

Let stand for 15 minutes before serving.

(Freezes well.)

Per Serving (excluding unknown items): 8171 Calories; 407g Fat (45.2% calories from fat); 452g Protein; 657g Carbohydrate; 22g Dietary Fiber; 1361mg Cholesterol; 7698mg Sodium. Exchanges: 39 1/2 Grain(Starch); 49 1/2 Lean Meat; 3 Vegetable; 51 Fat; 0 Other Carbohydrates.