

# Judy's Lasagna

Nancy Field

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

10 mixed Italian sausages  
(mild & hot)  
1 pound ricotta or cottage  
cheese  
1 pound mozzarella cheese  
1 can (29 ounce) Italian  
tomatoes  
1/2 teaspoon sugar  
2 cans (12 ounce ea)  
tomato paste  
1 can water  
1 box lasagna noodles  
grated Parmesan or  
Romano cheese (for  
topping)

In a skillet, brown the sausages. Drain. Add the tomato paste plus one can of water. Strain the tomatoes and add with 1/2 teaspoon of sugar. Let simmer for two hours. (Add salt to taste, if desired.)

Remove the sausages and mash with a potato masher.

Boil the noodles as directed by package directions. Add a small amount of olive oil and salt to the water.

In a large baking pan, make three layers; place three strips of noodles, then a layer of sausage meat, a layer of cheese, and cover all with sauce. Finish with a layer of noodles covered with sauce. Sprinkle the top with grated cheese.

Bake in the oven at 350 degrees for 20 minutes.

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Per Serving (excluding unknown items): 1997 Calories; 115g Fat (50.9% calories from fat); 119g Protein; 130g Carbohydrate; 13g Dietary Fiber; 406mg Cholesterol; 3973mg Sodium. Exchanges: 4 1/2 Grain(Starch); 14 Lean Meat; 10 1/2 Vegetable; 14 1/2 Fat; 0 Other Carbohydrates.