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# Old World Lasagna

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 8

**3 quarts water**  
**1 tablespoon salt**  
**1 tablespoon olive oil**  
**1 package (8 ounce) lasagna noodles**  
**1 pound ricotta or cottage cheese**  
**14 pounds mozzarella cheese, thinly sliced**  
**1 can (3 ounce) Parmesan cheese**  
**Tomato Sauce**  
**1/4 cup salad or olive oil**  
**1/2 cup onion, finely chopped**  
**1 clove garlic, crushed**  
**2 tablespoons parsley, finely chopped**  
**1 pound ground chuck**  
**2 cans (16 ounce ea) Italian tomatoes, undrained**  
**2 cans (6 ounce ea) tomato paste**  
**1 teaspoon basil**  
**2 teaspoons oregano**  
**1 teaspoon salt**  
**1/4 teaspoon pepper**  
**2 tablespoons sugar**

Make the tomato sauce: In a skillet with hot oil, saute' the onion, garlic and parsley until the onion is tender, about 5 minutes. Add the ground chuck and brown. Add the tomatoes, tomato paste, basil, oregano, salt, pepper and sugar. Stir to mix well. Bring to a boil. Reduce the heat and simmer for three hours. Stir occasionally.

Make the lasagna: In a large kettle, bring three quarts of water and salt to a boil. Add the olive oil (this will keep it from boiling over).

Add the lasagna noodles, two or three pieces at a time, to the boiling water. Cook according to package directions.

Grease a 13x9x2-inch baking dish and assemble the lasagna. Spoon one-third of the tomato sauce evenly into the bottom of the prepared dish. Over this, layer one-third each of the noodles, ricotta, mozzarella and Parmesan. Repeat the layering twice, beginning with sauce and ending with Parmesan.

Bake at 350 degrees for 45 to 50 minutes or until the cheese is melted and the top is brown.

Let the lasagna stand for 10 to 15 minutes before cutting to make serving easier.

(This dish freezes nicely. To do ahead, assemble as directed; refrigerate covered until two hours before serving. Let stand one hour at room temperature before baking.)

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*Per Serving (excluding unknown items): 2785 Calories; 210g Fat (67.8% calories from fat); 185g Protein; 39g Carbohydrate; 2g Dietary Fiber; 753mg Cholesterol; 4686mg Sodium. Exchanges: 1/2 Grain(Starch); 26 Lean Meat; 1 1/2 Vegetable; 27 Fat; 0 Other Carbohydrates.*