



Always baked from scratch with a lot of love.

Aunt Pat's Lasagna



Recipe courtesy of my Aunt Pat

Serves 12

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Ingredients

1¼ lb. Italian sausage, bulk pork sausage or ground beef

1½ clove garlic, minced

2 TBSP. fresh parsley

1 TBSP. basil

½ tsp. salt

1 – 1 lb. can of tomatoes, crushed

2 – 6 ou. Cans tomato paste (add 8ou. Of tomato sauce if meat sauce is too thick)

Red wine to taste (optional)

Lasagna noodles

3 cups of cream-style cottage cheese or ricotta cheese

2 beaten eggs

2 tsp. salt

½ tsp. pepper

3 tsp. fresh parsley

½ cup grated Parmesan

1 lb. Mozzarella, pre-sliced



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Directions

Brown meat slowly; drain off fat. Add next six ingredients. (seven if using wine). Simmer uncovered until sauce is thick (45 minutes to an hour), stirring occasionally.

Cook noodles according to package directions (or use oven ready). Drain and rinse cooked noodles. Combine cottage cheese or ricotta with eggs, seasonings and Parmesan.

Place the first layer of the noodles in a 13x9x2 baking dish. Spread half of the cheese mixture over; add half of the mozzarella cheese and half of the meat sauce. Repeat layers. (I have enough to get three layers).

Bake at 375 for 45-60 minutes until sauce is bubbling and cheese is melted.

Let stand for 10 – 15 minutes (covered) before cutting into squares.