

Lasagna

Ingredients:

1/3 tsp. basil
12 (8 oz.) lasagna noodles
1 tbsp. oil
1 lb. ground beef
1/2 cloves minced garlic
2 tbsp. dried parsley flakes
1/2 tsp. oregano
1/2 tsp. sugar
1/4 c. water
1 (6 oz.) can tomato paste
1 (15 oz.) can tomato sauce
1 (16 oz.) carton ricotta or cottage cheese
1 egg, slightly beaten
1 tsp. salt
1/8 tsp. pepper
1/2 c. Parmesan cheese
1/4 lb. grated Mozzarella cheese

Preparation:

Brown ground beef in oil with garlic, 1 tablespoon parsley flakes, 1/2 teaspoon salt, oregano, basil, sugar, water, tomato sauce and tomato paste.

Combine cheeses, egg, 1 tablespoon parsley flakes, 1/2 teaspoon salt and pepper.

Layer in 2 quart baking dish meat sauce, dry noodles, and cheese mixture.

Repeat; end with meat sauce.

Bake covered 25 minutes.

Uncover bake 5 minutes more.

Let stand 5 minutes before cutting.