

John's Lasagna

There are a ton of recipes for lasagna below is my favorite. It's simple and comes out great every time. For this recipe I assemble it a day ahead, cover it and put in the refrigerator overnight.

Ingredients:

- 1 lb. lasagna noodles
- 1 lb. ground beef
- 1 lb. ricotta cheese
- 1/2 c. parmesan cheese
- 1 egg
- 1 pkg. shredded mozzarella cheese (2 cups)
- 1/4 tsp. dry parsley
- salt & pepper
- 32 oz. of your favorite tomato sauce

Day 1:

1. In a large pot, heat the tomato sauce.
2. Cook the ground beef in a frying pan and drain off the fat then add to the sauce.
3. In a bowl, mix ricotta cheese, egg, parmesan cheese, handful of mozzarella cheese, 1/4 tsp of parsley, and a pinch of salt & pepper.

Now it's time to assemble the lasagna.

In a large work area line up the lasagna pan, noodles, sauce/meat mixture, ricotta cheese mixture and additional parmesan and mozzarella cheese. Basically you are creating an assembly line.

1. Pour some sauce in the bottom of the lasagna pan
2. Next layer the bottom of the pan with "uncooked" noodles
3. Spread ricotta cheese mixture over noodles and sprinkle with parmesan and mozzarella cheese
4. Cover with sauce
5. Add another layer of noodles and repeat steps 2 thru 4

I usually make 3 layers then top with more sauce and cheese. Cover with foil and put in refrigerator overnight -- or at least a few hours.

Day 2:

Set oven to 375 degrees and cook for 45 minutes -- after 30 minutes remove foil, lasagna should be bubbly. Let cook the remaining 15 minutes uncovered.

Remove from oven and then let the lasagna rest on counter for at least 10 minutes. Cut in squares and serve -- I usually serve with additional sauce and cheese on the side.