

Patty & Denise's "Christmas Lasagne"

*This recipe makes enough to fill a large "turkey size" pan
plus extra sauce and cheese*

Ingredients:

For the Sauce:

½ cup good quality olive oil
1 cup chopped onion
2 cloves grated garlic
3lbs. sweet Italian Sausage
3 lbs. lean Ground Beef
½ cup good quality dry, red wine
4 - 28 oz. cans tomato sauce
1 - 28 oz. can tomato puree
4 oz. tomato paste
Kosher salt, freshly ground black pepper, to taste
Garlic powder, to taste

For the Ricotta Filling:

3 lbs. Ricotta cheese
2 egg yolks, handful of fresh Italian Parsley, chopped
Freshly ground Black Pepper, to taste
2 lbs. freshly grated Mozzarella cheese
1 cup freshly grated Pecorino Romano cheese

Pasta:

1 ½ boxes Lasagna Noodles
2 tbsp. olive oil

Directions:

Sauce:

Heat ½ cup of oil in a large saucepan over medium high heat. Add onion and sauté for 2 minutes, add grated garlic and sauté for another minute. Stir in beef and sauté for 5 minutes or until browned. Remove the beef mix with a slotted spoon, and set aside. Add sausage and sauté until browned. Return beef to the saucepan.

Add wine and cook for 5 minutes. Stir in tomato sauce, puree, and tomato paste. Add salt, pepper and garlic powder. Simmer, stirring occasionally, for 2 hours until thick and rich in flavor. If needed, add a little water, ¼ cup at a time. If sauce is fatty, place a few paper towels on top to absorb the excess.



Pasta:

Add noodles and remaining 2 tbsp. oil to a large, deep pot, filled with water at a rolling boil. Cook until al dente. (follow cooking directions on box) Drain well in a colander, run under cold water to stop the cooking process. Place noodles in a single layer on clean, damp kitchen towels. Cover with clean, damp towels.

Ricotta Filling:

Put ricotta into a cheese cloth-lined colander, and allow the cheese to drain in the refrigerator for 2 hrs.

Combine the ricotta with the egg yolks. Add parsley and pepper and half the mozzarella and pecorino cheeses. Mix well.

To Assemble:

Brush your pan lightly with olive oil. Ladle a thin layer of meat sauce and spread around the pan. Cover with noodles, laid lengthwise, ladle another layer of meat sauce. Spread a thin, smooth layer of ricotta over the sauce. Sprinkle a little of the remaining mozzarella and pecorino cheeses.

Continue with layers of pasta, sauce, ricotta mix and cheeses, alternating the pasta in opposite directions for each layer (lengthwise, crosswise, etc.).

Finish with a layer of meat sauce, covered with mozzarella and pecorino cheeses.

When making the day before, cover with saran or aluminum foil, and refrigerate. Bring to room temperature before baking. Refrigerate your extra sauce, heat before serving with more grated pecorino cheese.

To Bake:

Bake uncovered in a pre-heated 350 degree oven for 45 minutes or until cheese topping has melted and lasagna is bubbling.

Remove from oven, let rest for 15 minutes, cut into squares and serve!