



Garden Fresh Farm Recipes

Lasagna

This traditional lasagna recipe is full of pasta noodles, ricotta, a homemade Italian meat sauce, and tons of cheese. Lasagna goes great with a salad of fresh garden vegetable, crusty Italian bread and a glass of wine.

Ingredients:

1 pounds ground beef
1 pounds ground lean pork
1-2 medium onions, chopped [about 1 ½ cups]
1 cloves garlic, minced
1 16 oz can tomatoes
1 15 oz can tomato sauce
1/8 cup parsley flakes
1/8 cup sugar
1/2 teaspoon salt
1 teaspoons basil leaves
32 oz ricotta cheese
1 egg
1/2 cup grated Parmesan cheese
1 tablespoons parsley flakes
1/2 tablespoons salt
1 teaspoon oregano leaves
1 8 oz package lasagna noodles, cooked and well drained
1 pounds mozzarella cheese, shredded
1/2 cup grated Parmesan cheese



Directions:

Cook and stir, ground pork, onion and garlic in Dutch oven or kettle until meat is brown and onion is tender. Drain off fat.

Add tomatoes and breakup with fork. Stir in tomato sauce, 1/8 cup parsley flakes, the sugar, 1/2 teaspoon salt and the basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered about one hour or until mixture is the consistency of thick spaghetti sauce.

Heat oven to 350 degrees. Mix ricotta cheese, egg, 1/2 cup Parmesan cheese, 1 tablespoons parsley flakes, 1/2 tablespoons salt and the oregano leaves.

Reserve one-cup meat sauce for thin top layer.

In an un-greased baking pans, 13 by 9 by 2 inches, layer ¼ each of the noodles, remaining meat sauce, the mozzarella cheese and ricotta cheese mixture; repeat. Spread reserved meat



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sauce over top; sprinkle each pan with 1/4 cup Parmesan cheese. [Lasagna can be refrigerated several hours at this point until time to bake.]

Bake uncovered 45 minutes. [Allow an additional 10 to 15 minutes if lasagna has been refrigerated.] For easier cutting, let stand 15 minutes after removing from oven.

12 servings [3 in. square per serving]

Notes:

We have also made this recipe with 1/2 cup dried gourmet mushroom mixture cooked in the sauce. It added a nice flavor dimension.