

# Italian

Italian noms!

- [Lasagna](#)

# Lasagna

|                             |   |
|-----------------------------|---|
| 1/2 lb Beef                 | 1/2 teas Salt   |
| 1/2 lb Sausage              | 1/2 teas sage   |
| 1 clove garlic              | 1 lb Noodles  |
| 1/2 cup chopped onion       | 1 lb Ricotta Cheese (if substituting Cottage Cheese, 2 lbs minimum on hand) |
| 1/2 cup chopped celery      | 1/2 lb mozzarella cheese  |
| 2 6 oz cans of tomato paste | 3 cups water  |
| 2 teas sugar                |   |

Cook beef and sausage until brown. Add garlic, onion, and celery. Cook till tender. Stir in paste, water, seasonings. Blend well. Simmer 50 minutes. Drain off fat. Cook noodles in 4 qts boiling water with 1/4 cup oil added for 15 minutes or until tender. Drain. Arrange in layers of noodles, sauce, Ricotta(or cottage) cheese in 9x13x2 pan. Top layer of Mozzarella. Bake at 375 for 25 to 30 minutes.

[Lasagna Recipe Card](#)