

# Lasagna

Scotten W. Jones – [scotten@scottenjones.com](mailto:scotten@scottenjones.com)



My own recipe perfected after many months of research and experiments.

## Ingredients

Ingredient	Qty	Units
Crushed Italian plum tomatoes (28oz cans)	1	Can
Eggs	2	Each
Fennel seeds	1/2	Tsp.
Fresh basil	1/4	Cup
Fresh ground pepper	1/4	Tsp.
Garlic cloves (minced)	4	Cloves
Grated Parmesan cheese	1	Cup
Grated Romano cheese	1	Cup
Ground beef	1	Lb.
Italian seasoning	1	Tsp.
Nutmeg	2	Pinches
Olive oil	1/4	Cup
Onion (diced)	1/2	Cup
Oregano	1/2	Tsp.
Pasta sheets	3	Each
Ricotta cheese	2	Lb.
Rosemary	1	Sprig
Salt	1/2	Tsp.
Shredded mozzarella	1-1/2	Lb.
Sweet Italian sausage	1	Lb.

## Directions

Dice the onions and mince the garlic, cook in the olive oil in a large sauté pan over medium heat until golden.

Add ground beef and sweet Italian sausage to the sauté pan and cook until brown, approximately 15 to 20 minutes. While cooking use a spatula to break up the meat.

Add tomatoes, oregano, chopped fresh basil, chopped rosemary sprig, fennel seeds, Italian seasoning, salt and pepper and simmer uncovered for approximately 20 minutes.



**Meat sauce.**

While the meat sauce is cooking combine Ricotta, eggs, Parmesan and Romano cheese and nutmeg in a medium bowl and stir to mix.



**Cheese sauce.**

Also while the meat sauce is cooking soak the pasta sheets in warm water to expand them. I buy fresh Pasta sheets at Butcher Boy in North Andover.

Once the meat sauce is finished you are ready

to assemble the lasagna.

In a 9' by 13" lasagna pan place one third of the meat sauce in the bottom and then place one pasta sheet over the sauce. Cut a couple of small slits in the pasta sheet otherwise if it seals to the pan sides when the sauce starts to boil the pasta sheet will "blow up" and all the filling will come out of the pan.

Spread one half of the cheese sauce over the pasta and then sprinkle one third of the mozzarella over the sauce.



**Lasagna assembly part 1.**

Place another pasta sheet in the pan cutting a couple of slits in the pasta. Spread one half of the cheese sauce over the pasta, spread one third of the mozzarella over the sauce and then spread one third of the meat sauce over the cheese.



**Lasagna assembly part 2.**

Place a third pasta sheet over the meat sauce cutting a few slits in the pasta sheet. Spread the final one third of the meat sauce over the pasta and sprinkle the final one third of the mozzarella over the meat sauce.



**Lasagna assembly part 3.**

The lasagna is now ready to bake. Put foil over the top of the pan using toothpicks in the lasagna to keep the foil from sticking to the cheese.

Bake covered at 350°F for 50 minutes, uncover and bake for 20 more minutes.

Let stand from 30 minutes before serving.

