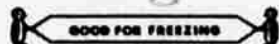


Specialties of Sunny Italy



Lasagne

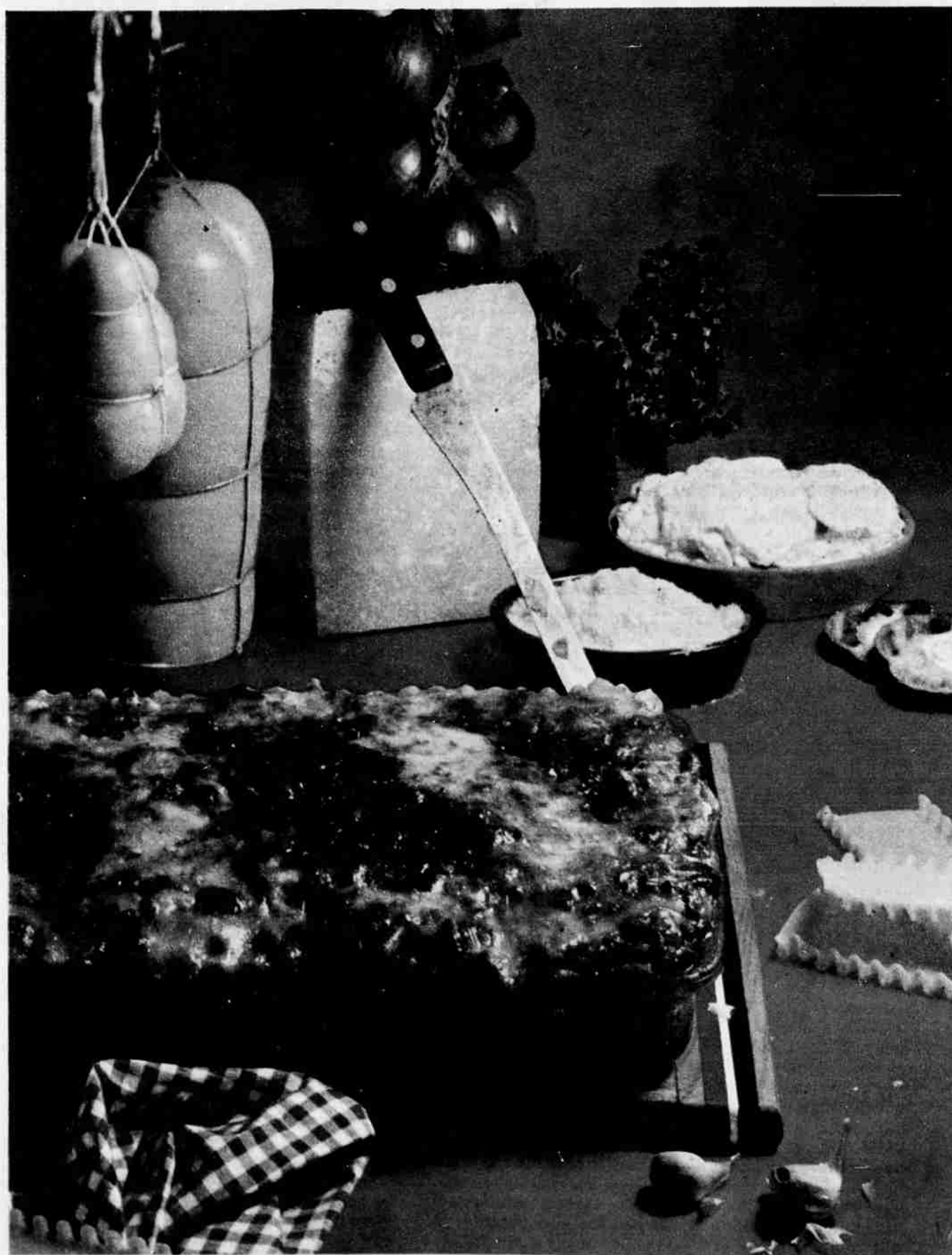


TO PREPARE: 30 MIN. TO HEAT: 30 MIN.
TO COOK SAUCE: 1 HR.

- 3 tablespoons olive oil
- 1 cup chopped onion
- 1 clove garlic, crushed in a garlic press or minced
- ½ lb. ground beef
- ½ lb. ground pork
- 1 No. 2 can (about 2½ cups) Italian-style tomatoes, cut in pieces
- 3 6-oz. cans tomato paste
- 2 cups water
- 2½ teaspoons salt
- ½ teaspoon black pepper
- 1 teaspoon oregano
- 4 qts. water
- 2 tablespoons salt
- 1 tablespoon olive oil
- 1 lb. lasagne noodles
- 2 lbs. Ricotta cheese
- 1 lb. Mozzarella cheese, shredded (about 4 cups)
- 1 cup (about 2½ oz.) shredded Parmesan cheese

1. Butter a 13x9x2-in. baking dish.
2. Heat 3 tablespoons olive oil in a large, deep skillet or 3-qt. saucepan. Add onion and garlic and cook until onion is transparent, occasionally moving and turning with a spoon. Add the ground beef and pork; break meat into small pieces with a spoon, and cook until lightly browned. Stir in the tomatoes, tomato paste, 2 cups water, 2½ teaspoons salt, pepper, and oregano. Cook, uncovered, over low heat about 1 hr.; stir occasionally.
3. Put water, 2 tablespoons salt, and 1 tablespoon olive oil into a large sauce pot or kettle and heat to boiling. Add the noodles gradually. Boil rapidly, uncovered, 10 to 15 min., or until noodles are tender. Drain and rinse.
4. Spread about 1 cup of the tomato sauce on bottom of baking dish. Using one-fourth of each, add a layer of noodles and then one of sauce. Using one-third of each, top evenly with Ricotta, Mozzarella, and Parmesan cheese. Begin with noodles and repeat layering; end with sauce.
5. Heat in a 375° F oven about 30 min., or until mixture is bubbling. Let stand 10 to 15 min. to set layers. To serve, cut into squares

12 to 15 servings



Lasagne—A combination of Italian cheeses, noodles, and tomato sauce you won't want to miss.