



## *Prisco's Lasagne Recipe*

Start the sauce and a kettle of water in which you will cook the lasagne. The rest of the mixtures can be prepared while the sauce is cooking and the noodles are boiling.

### **Sauce**

Brown: 1 lb. ground chuck  
1 lb. bulk Italian Sausage  
You may also add, if you wish:  
1 lb. link Italian Sausage  
*Prisco's, of course*  
Add to this: ¼ cup onion, finely  
chopped, & brown a bit  
Now add: 1-15oz. can tomato puree  
2-6 oz. cans tomato paste  
5 cups water

### **Sauce Seasoning**

Season sauce with:  
1 clove garlic (garlic powder may  
be used)  
1 Tbsp. chopped parsley  
½ tsp. basil  
1 tsp. salt  
¼ tsp. pepper  
Pinch of oregano, or to suit your taste  
Simmer the sauce for 2 hours. It  
should be somewhat thicker than  
the sauce for spaghetti

### **Ricotta Mixture**

Now prepare the ricotta mixture.  
Mix thoroughly and set aside:  
1-1/2 lb. ricotta cheese  
2 beaten eggs  
2 tsp salt  
¼ tsp pepper  
2 Tbsp chopped parsley  
½ cup Imported Romano grating  
cheese (or flavor of your choice)  
1 lb. sliced or shredded Mozzarella  
cheese (set aside for layering)

Cook lasagne, following the directions on the package. Drain and rinse in cold water and drain again. Butter or spray a 13" x 9" x 2" pan. Use half the lasagne to layer side by side and overlap. Spread with ½ the ricotta mixture, and then cover with ½ the sliced mozzarella cheese. Ladle ½ the sauce with the ground meat onto it next. Save the link sausage, cut into rings, for the top. Now repeat the entire process – lasagne, ricotta, mozzarella and sauce. Arrange the sausage rings over the top of the sauce. Sprinkle grating cheese over the top. Bake in a 375 degree oven for about 30 minutes or until hot and browned. Let stand for about 10 minutes before cutting into squares. This allows the eggs and cheeses to hold the lasagne together and it will not slide apart when served. This recipe serves 8.

Warm Italian garlic bread is always a favorite served with lasagne. Try one of Prisco's varieties of homemade garlic bread. Try dinner rolls or crescent rolls for variety.

You may want to prepare meatballs from the ground meat. If so, slice them and put one later in the middle and another layer on the top of the lasagne. Then sprinkle with grating cheese.