

LASAGNA

1/4 tsp. pepper
1/4 tsp. sweet basil
1/2 tsp. oregano
1/2 lb. lasagna (wide, flat noodles)
1/2 lb. Mozzarella cheese, thinly sliced
3/4 lb. Ricotta cheese, or fine dry cottage cheese
1/2 c. grated Parmesan cheese

1. Cook lasagna, adding a little cooking oil to water to prevent noodles from sticking. Drain. 2. Cook ground beef, onions, and garlic together over medium flame until browned. 3. Add tomato paste, tomatoes, salt, pepper, basil and oregano. Cook over low flame until somewhat thickened - about 15 minutes. 4. Grease 2 1/2 quart casserole. Arrange layers of ingredients as follows: Tomato - meat mixture; Parmesan cheese; Lasagna; Mozzarella; Ricotta, or cottage cheese. Repeat this process, ending with meat mixture and Parmesan cheese. 5. Bake in a 350 degree oven for 30 to 35 minutes. Yield: 6 to 8 servings.

SPINACH LASAGNA

1/2 lb. lasagna noodles
2 tbsp. olive oil or vegetable oil
3 cans (8 oz. each) tomato sauce
1/2 tsp. oregano
2 tbsp. minced parsley or 3 tsp. parsley flakes
1 pkg. frozen chopped spinach or 1/2 pkg. fresh spinach
2 cloves garlic, minced or 1/4 tsp.

garlic powder
1 can (4 oz.) mushrooms
1 can tomato soup
3 tbsp. minced onion
1 c. cottage cheese

Brown garlic in saucepan in oil and discard garlic. Add mushrooms and onion; brown lightly. Add tomato soup, tomato sauce and seasonings. Simmer 20 minutes. While sauce is simmering cook noodles in boiling water until tender. Drain. Arrange layer of half the noodles in 9 x 13 inch baking dish. Break spinach into pieces and layer onto noodles. Cover with half the sauce. Add cottage cheese. Repeat layer of noodles and sauce. Cover with buttered crumbs (about 10 squares of crackers crumbled and mixed with 2 tablespoons melted butter or margarine). Bake in 350 degree oven about 45 minutes. Serves 4-6.

SAUSAGE LASAGNA

Serves 4. Set oven at 350 degrees. 1 (16 oz.) can stewed tomatoes 1 (6 oz.) can tomato paste 1 tbsp. basil flakes 2 cloves garlic, crushed 1 c. cottage cheese 1/2 c. Parmesan cheese 1 egg, lightly beaten 2 tbsp. fresh parsley chopped or 1 tbsp. dried flaked parsley 1/2 lb. shredded Mozzarella cheese 4 or 6 lasagna noodles (depending on size of casserole) Boil lasagna noodles in salted water per instructions on box. Saute sausage until completely brown; drain. Add stewed tomatoes, tomato paste plus 1 can water, basil and garlic. Simmer 15-20 minutes. Mix cottage cheese, egg, Parmesan cheese, and parsley. Spray casserole dish and spread 1/4 of the tomato-sausage sauce on the bottom. Make 2 layers as follows on top of the sauce, 1/2 of the noodles, 1/2 of the cottage cheese mixture, 1/2 of the remaining tomato-sausage sauce, and 1/2 of the Mozzarella cheese. Bake 20 minutes. Let set 10 minutes before slicing in portions and serving.

OLD FASHIONED LASAGNA

6 tbsp. butter or margarine
1/2 c. chopped onions
1 1/2 tsp. garlic salad dressing mix
2 (2 lbs. each) cans Italian tomatoes
1 lb. ground beef (chuck)
1/2 c. dry bread crumbs
1/4 c. milk
2 eggs, slightly beaten
1 c. grated Romano or Parmesan cheese
1/2 c. parsley, finely chopped
1/4 tsp. pepper
2 (6 oz. each) cans tomato paste
3 c. water
1 tbsp. sugar
1 tsp. fennel seed
1 1/2 tsp. dried basil
1 lb. lasagna noodles, cooked
1 lb. Mozzarella cheese, thinly sliced
1 lb. Ricotta (Italian cottage cheese)

Melt 4 tablespoons of the butter in a large saucepan. Add onions, salad dressing mix, and tomatoes. Simmer and stir until liquid has evaporated. Meanwhile, combine beef, bread crumbs, milk, eggs, 1/4 cup of the Romano cheese, 1/4 cup of the chopped parsley, 1 1/2 teaspoons of the salt, and the pepper. Mix well. Brown in remaining butter in skillet. Add meat to tomatoes. Mix in the tomato paste, water, sugar, remaining 1/4 cup chopped parsley, the fennel seed, basil, 1/4 cup grated Romano cheese, and remaining 2 tablespoons salt. Simmer 45 minutes to 1 hour. Pour 1 cup of the sauce into a 15 x 10 x 2 inch baking pan. Cover with a layer of drained noodles, 1/3 of the Mozzarella cheese, 1/3 of the Ricotta, and 2 tablespoons of the grated cheese. Cover with sauce. Repeat with two more layers of each, ending with sauce. Sprinkle with remaining grated cheese. Bake in moderate oven (350 degrees) for 30 minutes. Cut into squares. Serves 10 to 12.

VEGETABLE LASAGNA

1 pkg. (10 oz.) frozen spinach
2 c. cottage cheese
1/2 c. grated Parmesan
1 tsp. dried basil leaves
1/2 tsp. oregano leaves
1/4 tsp. pepper
12 lasagna noodles, cooked and drained
1 1/2 c. shredded Mozzarella
1 can (8 oz.) mushroom stems and
pieces, drained and coarsely
chopped
2 med. carrots, coarsely chopped
1 med. onion, chopped
1 med. green pepper, chopped

--WHITE SAUCE--

1/3 c. butter or margarine
1/2 c. all purpose flour
1 tsp. salt
1/8 tsp. ground nutmeg
3 c. milk

Prepare White Sauce. Melt margarine in 1 quart sauce pan. Stir in flour, salt and nutmeg. Using low heat and stirring constantly, bring to a boil for 1 minute. Cover and keep warm. Prepare lasagna. Separate frozen spinach under running cold water. Pat dry with paper towels. Mix spinach with next 5 ingredients (but only 1/4 cup of Parmesan). Arrange 4 noodles in ungreased 13 x 9 x 2 pan. Top with 1/2 cheese mixture, 1/2 cup Mozzarella and noodles, layer mushrooms, carrots, onion and green pepper. Spread with 1/2 white sauce and 1/2 cup mozzarella. Top with 4 noodles, cheese mixture, white sauce and Mozzarella. Sprinkle with 1/4 cup Parmesan. Cook uncovered in 350 degree oven about 45 minutes. Let stand for 10 minutes before cutting.

POTATO LASAGNA

2 lbs. cooked potatoes, peeled and sliced
1 lb. Ricotta cheese
1/2 c. chopped onion
1 pkg. frozen spinach
8 oz. shredded Mozzarella cheese
Olive oil

Toss potatoes with pepper, olive oil (enough to coat) and salt. Layer as you would pasta lasagna. Bake at 375 degrees for 30 minutes or until heated through. Serves 4. Serve with your favorite meat or chicken.

ZUCCHINI LASAGNA

2 med. zucchini, sliced
1/2 c. pancake mix
1 egg, beaten
2 tbsp. vegetable oil
Salt & pepper to taste
8 oz. Mozzarella cheese, sliced
1 c. bread crumbs
1 pt. spaghetti sauce

Slice zucchini crosswise in thin slices, dip each piece in pancake mix and then egg. Fry about 3 minutes on each side until soft and light brown. Drain on paper towel. Sprinkle with salt and pepper to taste. Layer in following order in casserole dish: zucchini, Mozzarella cheese, bread crumbs, spaghetti sauce. Repeat until bowl is filled. End with cheese and sauce. Bake at 350 degrees until cheese is melted and slightly brown.

EGGPLANT LASAGNA

Brown 1 pound hamburger meat and drain. Add 1 jar of Ragu or other brand spaghetti sauce with mushrooms or the one with garden vegetables. Add 1 can tomato paste and 1/2 of that tomato paste can of water. Stir. Add 1 tablespoon Italian seasonings (or 1 teaspoon basil, 1 teaspoon marjoram the spice and 1 teaspoon oregano). Add 1 teaspoon sugar. Also either chopped cloves of garlic or about 1/2 teaspoon garlic salt. If you have a microwave, cook above on medium low for 5 minutes. If not, cook on stove for about 10 minutes while you fry eggplant. Slice eggplant. In one flat bowl put 1 egg, beaten with 2 tablespoons water. In another flat bowl put equal parts of flour and cornmeal seasoned with salt and pepper. Dip each slice of eggplant first in flour mixture, then egg, then flour mixture again. Fry in heavy skillet in oil or Crisco until golden brown. Set on paper towels to drain. Mix 1 large container cottage cheese with 2 eggs. Spray roasting pan with Pam. Put 1/2 of the sauce mix down the bottom. Then a layer of eggplant, overlapping to cover all the sauce. Pour on the cottage cheese. Then another layer of eggplant. Top with the remaining sauce. Put mozzarella cheese on top. Bake about 30 minutes in 350 degree oven until cheese is melted and slightly browned.

VEGETABLE LASAGNA

2 med. zucchini, chopped
1 med. onion, chopped
1 med. green pepper, chopped
1 can tomatoes
1 can kidney beans, drained
3 tbsp. tomato paste
Dash salt and pepper
1 tsp. sugar
1 1/2 pkg. (about 18) no boil lasagna
noodles
16 oz. shredded fat free Mozzarella
cheese

1. Saute onions and pepper in 1/4 cup water until tender. 2. Add tomatoes liquid and all, beans, tomato paste, salt, sugar, pepper and 2 1/2 cups water. Heat to a boil. Reduce heat and simmer 15 minutes. Stir occasionally. 3. Saute zucchini in 1/4 cup water. 4. In 13x9 baking dish, spoon evenly 1/3 of sauce over bottom. Arrange 1/2 of noodles, overlapping to fit. Top with sauce, zucchini, 3/4 cheese and 1/2 of remaining sauce. 5. Next, rest of noodles, remaining sauce and cheese. Bake covered 40 to 50 minutes, uncover, bake 15 minutes longer. Let stand 10 minutes before cutting and serving.

FRENCH LASAGNA

-NOODLES:--

Bring 4 quarts of water to a full boil. Add 2 tablespoons vegetable oil and 2 tablespoons salt. Add 1/2 box lasagna noodles, 1 at a time, to prevent them from sticking together. Cook until tender, but not mushy. Drain them and place them side by side on wax paper. Drain with cold water. --

FILLING:--

Place 1/4 pound butter in a beater bowl and cream well. Add: 1 lb. ricotta cheese

6 oz. cream cheese

4 tbsp. sour cream

1 egg white

1 clove crushed garlic

2 tbsp. chives

1/4 c. grated Parmesan cheese

Beat all together. Place 1 rounded tablespoon filling on each lasagna strip and carefully roll up. Put the filled, rolled noodles in one layer in a buttered baking dish. --TOMATO SAUCE:--

3 tbsp. butter

3 tbsp. oil

1/2 c. onions, chopped
1 clove garlic, crushed
6 tomatoes (can be canned), peeled &
seeded & chopped
2 tbsp. flour
4 tbsp. tomato paste
2 c. water

Place butter and oil in a skillet, add onions and garlic. Cook until the onion is soft, not brown. Add tomatoes. Add flour, tomato paste and water. Bring to a boil and simmer 20 minutes. Taste for seasoning (about 1/2 hour, to cook down.) --TO ASSEMBLE:--

Spoon 1/2 of the tomato sauce over the lasagna. Thinly slice 1 Mozzarella cheese and place 1 slice on each lasagna. (Cover the remaining with tomato sauce.) Sprinkle with 1/4 cup grated Parmesan cheese. Bake 20 minutes at 375 degrees. Serves 8. My husband has a French friend, whom he has been friendly with since childhood. She came to visit us and together we made this dish. It is typically French, and so different from the regular lasagna that we Americans eat.

VEGETARIAN LASAGNA

1 (1 lb.) can tomatoes
1 (8 oz.) can tomato sauce
1/4 tsp. leaf oregano, crumbled
1/4 tsp. leaf basil, crumbled
1/8 tsp. pepper
2 med. size onions, chopped (1 c.)
1 sm. clove garlic, minced
1 1/2 tbsp. olive oil
1/4 lb. mushrooms, chopped
1 sm. carrot, chopped
1 sm. green pepper, halved, seeded &
chopped

1/2 pkg. lasagna noodles
5 oz. Parmesan cheese, grated (1 1/2
c.)
1 (6 oz.) pkg. sliced Mozzarella
cheese
1 lb. ricotta cheese

1. Combine tomatoes, tomato sauce, oregano, basil and pepper in a large saucepan. Bring to boiling; lower heat; cover, simmer 10 minutes. 2. Saute onions and garlic in oil in a large skillet until onions are tender, about 3 minutes. Stir in mushrooms, carrot and green pepper. Saute, stirring constantly over high heat to evaporate liquid quickly. Add vegetables to tomato mixture; simmer 15 minutes. 3. While sauce cooks, cook lasagna noodles following label directions until almost done. 4. Spoon a thin layer of sauce in bottom of a shallow boil baking pan, of a 12"x8"x2" freezer-to-table baking dish. Arrange a single layer of noodles, overlapping slightly. Spread with half the Parmesan, Mozzarella and ricotta; top with another layer of noodles. Spread with remaining ricotta, Parmesan cheese and remaining noodles. Spoon remaining sauce over; layer remaining Mozzarella slices on top. Wrap in freezer weight plastic wrap or foil; freeze. May be stored in freezer for up to 1 month. 5. To Bake: Unwrap baking pan or dish. Bake in a preheated hot oven at 400 degrees for 1 hour or until bubbly hot.

VERY EASY (BUT VERY GOOD) LASAGNA

1 lb. ground chuck (or 1/2 chuck and
1/2 ground turkey)
32 oz. jar meat flavored spaghetti
sauce
Raw lasagna noodles
16 oz. ricotta cheese (or lowfat

cottage cheese)
2 oz. grated Italian cheese
8 oz. Mozzarella cheese

Brown ground meat and heat with spaghetti sauce. Beginning with the sauce, then the lasagna, layer ingredients. For second layer, begin with lasagna, then sauce. Bake uncovered at 350 degrees for 40 or 50 minutes until noodles are soft. (Can be covered during last part of cooking to prevent over browning.) Allow to set for 10 minutes or so before serving.

