



World's Best Lasagna

Prep time: 1 hour 30 mins

Cook time: 50 minutes

Servings:

8

Start by getting this:

- 1 pound sweet Italian sausage
- 3/4 pound lean ground beef
- 1/2 cup minced onion
- 2 cloves garlic, crushed
- 2 tablespoons white sugar
- 1 1/2 teaspoons dried basil leaves
- 1/2 teaspoon fennel seeds
- 1 teaspoon Italian seasoning
- 1 tablespoon salt
- 1/4 teaspoon ground black pepper
- 35 ounces canned tomatoes
- 4 tablespoons chopped fresh parsley
- 2 (6 ounce) cans tomato paste
- 2 (6.5 ounce) cans canned tomato sauce
- 1/2 cup water
- 12 lasagna noodles
- 16 ounces ricotta cheese
- 1 egg
- 1/2 teaspoon salt
- 3/4 pound mozzarella cheese, sliced
- 3/4 cup grated Parmesan cheese

Now, prepare!

Step One:

Saute sausage, ground beef, onion and garlic until well browned. Add onions, garlic, sugar, basil, fennel seeds, Italian seasoning, 1 tablespoon salt, pepper, tomatoes, 2 tablespoons parsley, tomato paste, tomato sauce and water. Simmer covered for about 1 1/2 hours, stirring occasionally.

Step Two:

Preheat oven to 375 degrees F (190 degrees C).

Step Three:

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water. In a bowl combine ricotta cheese with egg, parsley and 1/2 teaspoon salt.

Step Four:

To assemble spoon 1 1/2 cups of meat sauce on bottom of 9x13 inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with 1/2 the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella and sprinkle with 1/4 cup parmesan cheese. Add in layers the remaining noodles, ricotta cheese mixture, half the remaining mozzarella and all the meat sauce. Top with mozzarella and sprinkle with parmesan cheese.

Step Five:

Cover with foil and bake 25 minutes. Remove foil and bake 25 minutes more. Cool 15 minutes before serving.