

MACLAREN

Heather's Lasagna Recipe

This recipe is a family favorite because it pairs perfectly with a glass of our Samantha's Vineyard Syrah and an Italian salad. You can prep it the night before you bake it, which makes it easy for a casual dinner gathering. Serves 8 people.

Ingredients:

½ c. chopped onion

2-3 cloves of fresh garlic, crushed

1 lb. ground beef

1lb. ground Italian sausage

1 t. fennel seeds

28 oz. crushed tomatoes, canned or fresh

12 oz. canned tomato paste

12 oz. canned tomato sauce

5-6 T. fresh parsley, chopped

1-½ t. Italian seasoning

¾c. water

salt and pepper

optional: pinch of sugar

1 pkg. lasagna noodles, boiled al dente (or use no boil noodles)

½ t. nutmeg

1 16 oz. container ricotta cheese

1 egg

1 lb. sliced mozzarella cheese

5 oz. container grated parmesan cheese

Preparation:

1. Sauté garlic and onion in a large skillet or Dutch oven. Mix ground beef and sausage and add to pan. Toss fennel seeds into pan and sauté for 1-2 minutes to bring out the flavor.
2. When meat is browned, add crushed tomatoes, tomato sauce, tomato paste, wine, parsley, Italian seasoning, and water. Add salt and pepper to taste. If you like some sweetness, add a pinch of sugar to the sauce. Simmer on low for 1-2 hours.
3. Cook lasagna noodles until al dente. You can opt for no boil noodles, which turn out well with this recipe.
4. Preheat oven to 375 degrees.
5. Mix ricotta, egg, parsley, and nutmeg in a bowl.
6. Scoop 1-2 cups meat sauce into a 9x12 baking pan and spread evenly.
7. Overlap 6 noodles on top of the sauce. Spread $\frac{1}{2}$ of the ricotta cheese evenly across the noodles. Add slices of mozzarella cheese on top of the ricotta.
8. Scoop meat sauce onto cheese and spread evenly. Sprinkle parmesan cheese over the sauce.
9. Add another layer of noodles and spread the other half of the ricotta cheese.
10. Top with remaining meat sauce, parmesan cheese, and top with additional mozzarella slices.
11. Cover loosely with foil and bake for 30 minutes. Remove foil and bake for another 25-30 minutes. The cheese should be melted and the edges of the sauce should be bubbling.
12. Let sit for 10-15 minutes before serving.