

World's Greatest Lasagna

Note: This can be assembled early, refrigerated, and cooked for 45 minutes.

Ingredients:

Group A:

- 1 lb. Italian sausage (I use sweet)
- 1 clove Minced garlic (I use 2 cloves. 3 is too much)
- 1 TB basil flakes
- 1.5 tsp salt
- 1 1-lb can of whole tomatoes (I also use a can of Italian stewed or crushed tomatoes)
- 2 6-oz cans of tomato paste

Group B:

- 10 oz lasagna noodles

Group C:

- 2 eggs
- 3 cups cream style (small curd) cottage cheese
- 1/2 cup grated parmesan cheese
- 2 TB parsley flakes
- 1 tsp salt
- 1/2 tsp pepper

Group D:

- 1 lb. sliced mozzarella cheese

Instructions:

Group A:

Preheat oven to 375 degrees.

Brown meat slowly. Spoon off excess fat.

Add the rest of the Group A ingredients. Simmer uncovered for 30 minutes, stirring occasionally.

Group B:

Cook noodles in large amount of salted boiling water. Drain and rinse noodles. Put in cold water.

Group C:

Beat eggs. Add remaining Group C ingredients to eggs.

Assembly instructions:

Put 1/2 noodles in 13"x9"x2" pan. Spread 1/2 cheese (Group C) mixture on top. Add 1/2 mozzarella. Add 1/2 meat sauce (Group A)

Repeat.

Bake for 30 minutes. Let cool 10 minutes.