

Lasagna (serves 6)

Ingredients:

2 C. prepared spaghetti sauce
½ lb. ground beef
8 ounces mozzarella cheese, grated
1 cup ricotta cheese
¼ cup Parmesan cheese
9 lasagna noodles (3 commercial broken into thirds)

Directions:

Fill stockpot three fourths full with water; bring to a boil. Add 1 tablespoon of salt and noodles; stir to separate. Boil for 12 minutes, drain and rinse in cool water.

Brown meat in a large saucepan over medium heat. Drain off excess fat and then reduce heat to low. Add sauce and stir to blend. Cover the pan and simmer sauce for 20 minutes, stirring occasionally. (Add water if to thick)

To Assemble:

1. Spray 8" x 8" baking dish with non-stick spray
2. Spread ¼ of meat sauce mixture on bottom of dish
3. Place 3 noodles side by side on top of the sauce
4. Spread ½ of the ricotta cheese over the noodles
5. Sprinkle 1/3 of the mozzarella and 1/3 of the parmesan over ricotta
6. Spread ¼ of sauce mixture over the cheese
7. Repeat steps 3 – 6
8. Place last 3 noodles side by side, spread with remaining sauce, and sprinkle remaining cheese on top.
9. Cover baking dish with plastic wrap – mark plastic with period number and kitchen number.

Parmesan Garlic Bread

1/4 cup butter, melted

1/2 teaspoon garlic powder

1/2 teaspoon Italian Seasoning

1/8 teaspoon garlic salt

1 tablespoon grated Parmesan cheese

1/2 loaf French bread, halved lengthwise

1. Preheat oven to 350 degrees F (150 degrees C).
2. In a small bowl, mix butter, garlic salt, Italian seasoning, garlic powder and Parmesan cheese.
3. Spread each half of the French bread with equal portions of the butter mixture.
4. Place bread halves, crusts down, on a medium baking sheet lined with foil. Bake in the preheated oven 10 to 12 minutes, or until the edges are very lightly browned.
5. Slice into individual pieces, serve.