

S U S A N P I Z Z O ' S

# LASAGNA

"Best lasagna I ever had in my life!" - Warren Gebert

ILLUSTRATION c. ROBERT PIZZO / LAUGHING STOCK

## INGREDIENTS:

1 1/2 lbs ground beef	1 lb lasagna noodles
3 lbs ricotta cheese	1 tbsp parsley
3 cups shredded mozzarella	2 eggs
	3 cups marinara sauce

## QUICK MARINARA:

2 tbsp olive oil  
4 cloves garlic, chopped  
1/2 medium onion, chopped  
1/2 tbsp dried basil  
8 oz can diced tomatoes  
16 oz can tomato sauce

Saute garlic and onions.  
Add diced tomatoes and basil with dash of pepper.  
Cook 10 minutes. Add tomato sauce and simmer 10 minutes.

## RECIPE:

Cook noodles according to directions.  
Brown beef and drain oil.  
Mix together ricotta cheese, eggs, and parsley.  
Salt and pepper to taste.  
Spread some tomato sauce on bottom of 9x13" pan.  
Begin layering: noodles on bottom, then, ricotta mixture, beef, tomato sauce, mozzarella. Repeat.

Cover with foil and bake @ 375°  
approximately 45 minutes until hot and bubbly.  
Remove foil cover and bake an additional 10 minutes.  
Let stand another 10 minutes before serving.

Serves 8-10 people with normal appetites or 4-5 members of our family.

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