

Italian

Lasagna

INGREDIENTS

- 3 pounds Italian Sausage
- 1 White Onion (Chopped).....
- 6 Garlic Cloves, (Pressed).....
- 1 package Lasagna Noodles (Cooked).....
- 2 cups Ricotta Cheese.....
- 24 ounces grated Mozzarella Cheese.....
- 2 cups grated Parmesan Cheese.....
- 2 small cans Sliced Black Olives.....
- 3 Eggs (Beaten).....
- 2 can (6oz) Tomato Paste.....
- 2 can (8oz) Tomato Sauce.....
- 2 Tablespoons Virgin Olive Oil.....
- 2 Teaspoons Oregano.....
- 2 Teaspoons Salt.....
- 1 ½ Tablespoons Sugar.....

PREPARATION

Cook Onion and Italian Sausage until brown. Add Garlic, Oregano, Oil, Tomato Paste, Tomato Sauce, Salt, and Sugar. Simmer 15 minutes. Can be made 1 day ahead and refrigerated.

Pre-heat oven to 325°. Mix Ricotta Cheese, Black Olives, and Eggs. In a 8 x 12 x 2 casserole pan, layer as follows; ½ meat mixture, ½ noodles, ½ cottage cheese and eggs, ½ mozzarella cheese and ½ parmesan cheese. Then layer ingredients again in the same order.

Cover and bake 30 to 45 minutes.

SERVES 6.