

Lasagna

Ingredients

6 lb. ground beef
6 onions, chopped
6 (28 oz.) jars spaghetti sauce
6 (16 oz.) packages cottage cheese
1 cups part-skim ricotta cheese
1.5 cups grated Parmesan cheese
12 eggs
6 (16 oz.) packages lasagna noodles
6 cups shredded mozzarella cheese

Equipment Needed

6- 9x13 pans
Oven

Directions

Preheat oven to 350 degrees F.

In a large skillet, cook and stir ground beef until brown. Add onions; saute until onions are transparent. Stir in pasta sauce and heat through.

In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese and eggs.

Spread a thin layer of the meat sauce in the bottom of a 9x13 inch pan. Layer with uncooked lasagna noodles, cheese mixture, mozzarella cheese, and meat sauce. Continue layering until all ingredients are used, reserving half of the mozzarella. Cover pan with aluminum foil.

Bake for 45 minutes. Uncover, and top with remaining mozzarella cheese. Bake for an additional 15 minutes. Remove from oven, and let stand 10-15 minutes before serving.