

Grandma Ruth's Homemade Lasagna

Prep time: 60 mins

Cook time: 45 mins

Total time: 1 hour 45 mins

Serves: 12

Ingredients

- 1 lb Italian sausage
- ½ lb lean ground beef
- 1 batch of Grandma Ruth's Spaghetti Sauce (or you can use 2 jars of pre-made)
- 16 oz of Ricotta cheese
- 1 egg
- 4 cups freshly shredded mozzarella cheese
- 1 cup Parmesan cheese
- 2 packages (9 oz each) of no boil Lasagna noodles (flat, not wavy)
- Parsley and garlic powder for dusting the top.

Instructions

1. Make sauce early in the morning and let simmer all day.
2. Cook the combination of Italian sausage and ground beef in a large pan. Drain and set aside.
3. Place Ricotta cheese in a large bowl and add egg. Beat well. Set aside.
4. Shred mozzarella cheese and place in a large bowl. Set aside.
5. Preheat oven to 350 now.
6. Lay out all of these ingredients and a 9×13 lasagna pan in an assembly line on your counter.
7. Ladle 2 cups of sauce into your pan and coat.
8. Take your uncooked lasagna noodles and lay them out over sauce. About 5-6 horizontally and 2 vertically. You do not need to be perfect-I promise you won't mess up.
9. Take about a cup of ricotta cheese and with a butter knife spread it on top of your noodles.
10. Sprinkle Mozzarella and Parmesan cheeses on top of Ricotta cheese.
11. Sprinkle Italian sausage on top of cheeses.
12. Ladle more sauce on top.
13. Repeat process until pan is filled.
14. Top with Mozzarella cheese, a sprinkle of garlic powder and a garnish of parsley on top.
15. Bake covered for 30 mins, uncover and bake an additional 15 mins until bubbly and lightly browned on top.

Notes

A lasagna pan is a deep 9×13 pan. You certainly may use a regular 9×13 pan, but you will not have as many layers.