

Bill Hogue's Favorite Lasagna

Kathy Hogue



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| 1 pound lean hamburger | 3 Cups Ricotta cheese |
| 1 clove garlic, minced | 1/2 Cup grated Romano cheese |
| 1 TBL basil | 2 TBL parsley flakes |
| 3/4 tsp salt | 1/2 tsp salt |
| 1 28oz can crushed tomatoes | 1/2 tsp pepper |
| 2 6oz cans tomato paste | 6 wide lasagna noodles |
| 2 beaten eggs | 16 oz Mozzarella cheese, grated |

Brown hamburger. Add garlic, basil, salt, tomatoes and tomato paste. Simmer uncovered 30 min. Combine eggs, Ricotta, Romano, parsley, salt and pepper. Cook noodles per package directions. Drain and rinse. Grease 9x13 glass baking dish. Layer 3 noodles, 1/2 Ricotta mixture, 1/2 Mozzarella and 1/2 of meat. Repeat with rest of Ricotta, meat then Mozzarella on top. Bake 350° for 30 minutes. Let stand 10 minutes before cutting.