

## LASAGNE

- 1 lb. gr. beef
- 3½ c. tomatoes (2½ can)
- 2 T. minced onion
- 1½ t. oregano
- ¼ t. basil
- 2t. salt
- 1-3oz. can sl. mushrooms
- 1 lb. ricotta cheese
- ½ c. Parmesan cheese
- 2 T. olive oil
- 2 cans tomato sauce
- 1/8 t. garlic powder
- ¼ t. rosemary
- ½ t. msg
- 1 t. sugar
- ½ lb. lasagne noodles
- ½ lb. Mozzarella cheese

Saute beef in oil until meat loses its pink color. Add tomatoes, tomato sauce, seasonings and mushrooms. Mix well; cook slowly about 2 hours or until sauce is thickened. Cook noodles following directions on package; drain, rinse in cold water and separate. In a buttered 3 quart baking dish make two layers of the noodles, meat sauce, ricotta, slices of Mozzarella and parmesan chese,

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in this order, using about half of each for each layer. Bake at 350\* for 30 minutes or until bubbly.