



Lasagna

Source: Bob and Robin Young, Boise, Idaho

Prep: 30 min Inactive: 24 hr Cook: 2 hr

Total Time: 26hr 30min Serves: 9

Ingredients:

2 lbs Desert Mountain 85% Lean Ground Beef

½ lbs mild Italian Sausage, loose

2 T Olive Oil

1 med Yellow Onion, diced

3 Spring Onions including Greens, diced

6 lg cloves Garlic, diced

2 c Italian Red Wine

29 oz (2-14.5 oz) cans Fire Roasted Tomatoes and juice

6.5 oz Tomato Paste

2 T Oregano

3 T Marjoram

1 T Anise seed crushed

Sea Salt and fresh ground Black Pepper to taste

9 Sheets Barilla Lasagna Pasta, they do not need to be pre-cooked or softened

3 c Reggiano Parmigiano cheese grated, or more as needed

1 c Mozzarella shredded

9 pieces Mozzarella cut into rounds. **Note:** 8 oz package of BelGioioso is pre-sliced to a good size

Directions - Filling:

1) Blend the sausage and beef together and mix well. In an iron skillet, add the olive oil over medium heat. Crumble the beef mixture and add it to the hot olive oil. Brown. Remove from pan and set aside.

2) Add the diced onion and garlic to the pan and sauté until lightly browned - caramelized. Add the wine and deglaze the pan. Add the beef mixture and stir to completely mix. Add the tomatoes and their juice and the tomato paste to the pan. Mix thoroughly. Add oregano, marjoram, anise seed and salt and pepper. Reduce heat to med-low. Taste and adjust as necessary. Reduce the liquid to about half.

Directions - Assembly:

1) Spray a 9"x9" casserole dish with Pam. Place one layer of the lasagna noodles on the bottom. Spread with the sauce. Sprinkle some Reggiano Parmigiano on top. Repeat layering until the dish is full.

2) On the top, sprinkle with any remaining Reggiano Parmigiano and some shredded Mozzarella. Place rounds of Mozzarella 3 across and 3 down so that you have the dish divided.

3) Place covered with aluminum foil in refrigerator for 24 hours to marry flavors and soften lasagna noodles.

Directions - Cooking:

- 1) Pre heat oven to 375°F
- 2) Let the refrigerated lasagna warm slightly while the oven is heating. Leave the cover on the dish.
- 3) Place the lasagna on a baking sheet to protect the oven from spillage. Bake covered 1 hour.
- 4) Remove the cover and bake for another hour. The cheese should start to brown. Let cool before serving.
- 5) Serve with a good Italian Primitivo, Nebbiolo or Barbera wine and a green salad.