



## Claro's Lasagna

### **MEAT SAUCE:**

**2 pounds lean ground beef**

**1 large diced onion**

**1 pound Claro's fresh Italian sausage  
(casings removed)**

**2 tablespoons minced garlic**

**8 ounces fresh or canned sliced mushrooms**

**2-28 ounce cans chopped tomatoes**

**1-15 ounce jar or brick strained tomatoes**

**fresh sweet basil**

**salt and pepper to taste**

**Brown ground beef, sausage, onions and garlic in good sized pan over medium heat. After browned, add mushrooms and tomatoes, stir well. Add spices last and leave over medium heat until all is bubbling, then reduce to simmer and continue to cook for about 1 hour, stirring occasionally.**

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**While sauce is cooking prepare the following:**

**Grate 1 pound of mozzarella on large holes of grater. Whip 2 pounds of ricotta cheese with 2 eggs, 1/2 cup grated imported romano cheese and 2 tablespoons chopped fresh Italian parsley.**

**Boil 1 1/2 pounds of curly edge lasagna noodles in a large pot of salted water until done. Drain and rinse with cold water.**

**Use two large pyrex baking dishes and layer ingredients as follows: sauce on bottom of dish. layer of lasagna noodles. Dot ricotta mixture on top of noodles, more sauce, sprinkle of mozzarella. Repeat this for two layers, then top with a third layer of noodles, with sauce and mozzarella and grated cheese.**

**Bake in a 375 degree preheated oven for about 1 hour. Cover with foil for the first 30 minutes, then remove foil and continue baking until all is bubbling and slightly brown. Allow to set for about 15 minutes, then serve.**