Italian Lasagna

1 lb. Lasagna noodles (prepared or homemade)

8 links Italian sausage (browned)

1-pound lean ground beef

2 six oz. cans tomato sauce

1 four oz. can tomato paste

1 28 oz. can crushed tomatoes

1 large green bell pepper (finely chopped)

1 large onion (finely chopped)

3 cloves garlic (minced)

1 lb or larger tub of Ricotta cheese

1 lg. egg (beaten)

1 lb. shredded mozzarella cheese

1//2 cup grated Parmesan cheese

1/2 tsp. salt

1 Tbs. sugar

1/2 tsp. pepper

1 tsp. oregano

1 cup sliced mushrooms (optional)

1/4 cup olive oil

In a large skillet heat 1/8 cup olive oil and add crushed garlic and onion, cook about 4-5 minutes until onion is translucent not brown, add finely chopped bell pepper cook for another five minutes, add ground beef, salt, pepper, sugar and oregano and cook until ground beef is evenly browned. Add sausages and cook until nicely browned. Add tomato sauce, tomato paste, rinse cans with water and add water to sauce, add crushed tomatoes and reduce heat, stir well, cover and let cook on low heat for 1/2 hour. If using mushrooms, sauté in a little olive oil for about 5 minutes. set aside.

Cook Lasagna noodles in boiling water with 1 tsp of salt for about 8 to 10 minutes or until soft but not over cooked, drain and toss with a little olive oil to keep from sticking together. In a 9"x 15” casserole or Lasagna pan place a ladle of sauce and spread to cover bottom of dish. Remove sausages from sauce and slice into 1-inch pieces. Beat egg and add to ricotta, now start to layer noodles, sauce, sausage, ricotta by spoonful’s and mushrooms and mozzarella, repeat until all noodles have been used and finish off with sauce mozzarella and parmesan cheese, place a tooth pick in each corner and cover with foil, the toothpicks help to keep the cheese from sticking to the foil, bake in 350\* oven for 1/2 hour, uncover and cook for 5 more minutes, just remember to remove the toothpicks before serving.

Serves about 10 people depending on appetite. Serve with a nice tossed salad and garlic bread, and a lite dessert of sorbet with a cannoli. Takes about 1 to 1 1/2 hours to make but well worth the effort. Can also make this without the meat by using 2 lb. of spinach that has been blanched in boiling water for about 3 minutes and drain add to layers.