Lasagna

Ingredients

- 1 1/2 pounds lean ground beef
- 1 pound bulk sausage
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 1 teaspoon dried oregano
- 1 tsp Italian seasoning
- 2 tablespoons brown sugar
- 1 1/2 teaspoons salt
- 1 (14 ounce) can diced tomatoes
- 2 (6 ounce) cans tomato paste
- 1 (29 oz) tomato sauce
- 12 dry lasagna noodles
- 2 eggs, beaten
- 1 pint part-skim ricotta cheese
- 1/2 cup grated Parmesan cheese
- 2 tablespoons dried parsley
- 1 teaspoon salt
- 1 pound mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese

Directions

1. In a skillet over medium heat, brown ground beef, sausage, onion and garlic for 5 minutes; drain fat. Mix in basil, oregano, brown sugar, 1 1/2 teaspoons salt, diced tomatoes, tomato sauce and tomato paste. Simmer for 30 to 45 minutes, stirring occasionally.
2. Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles, and cook for 5 to 8 minutes, or until al dente; drain. Lay noodles flat on towels, and blot dry.
3. In a medium bowl, mix together eggs, ricotta, Parmesan cheese, parsley and 1 teaspoon salt.
4. Layer 1/3 of the lasagna noodles in the bottom of a 9x13 inch baking dish.
5. Cover noodles with 1/2 ricotta mixture, 1/2 of the mozzarella cheese and
6. 1/3 of the sauce.
7. Repeat.
8. Top with remaining noodles and sauce. Sprinkle additional Parmesan cheese over the top.
9. Cover with tin foil and bake in the preheated oven 1 hour. Remove tin foil and cook for an additional 20 minutes. Let stand 10 minutes before serving.