

## LASAGNE

### Ingredients:

- 2 cans  
Tomatoes*
1. A batch of spaghetti sauce with sausage and meatballs of at least 1 1/2 times the usual recipe. (You will want the extra sauce for the top and to put on each individual serving.) The meatballs may be large and just cut up later like the sausage, or you may make smaller meatballs.
  2. Mozzarella (12 oz.) - sliced
  3. Ricotta (2 lbs.)
  4. A small amount of Prosciutto (or substitute thinly sliced Pepperoni)
  5. 3 hard boiled eggs - sliced
  6. Grated cheese - Romano or Parmesan (about 1 1/2 cups).
  7. Curly Lasagna - (Have 2 pkgs. on hand as you should boil at least three strips more than a pound.) Follow directions on package.

### INSTRUCTIONS FOR ASSEMBLING THE LASAGNE

Put a thin layer of sauce into the bottom of a rectangular baking pan and cover this with strips of lasagne lengthwise. Then place heaping tablespoons of ricotta, slices of mozzarella, slices of hard boiled eggs, prosciutto, sausage, and meatballs on the pasta. Cover with sauce and sprinkle with grated cheese.

The next layer: I place the lasagna crosswise in the pan and repeat the random placing of the other ingredients as above.

Just alternate the next as in the first paragraph.

I usually get about three fillings and have a top layer of lasagne noodles.

You can put plain spaghetti sauce on top with grated cheese, or you can make a sauce for the top of the following ingredients:

2 tablespoons butter melted  
2 tablespoons heavy cream

3/4 cup spaghetti sauce  
2 tablespoons flour

Cover with foil and bake for 20 minutes. 350°

Uncover and bake for 20 minutes more.