

.38 Special Lasagna

Itzta dish you can't refuse...

'cause it gots 3 kinds'a meat (beef, Italian sausage, and *BACON!*)

An'a 8 kinds'a cheese (Parmesano, Romano, Asiago, fontina, mozzarella, provolone, ricotta, and cottage)

Capiche?

TOTAL TIME: Itsa gonna take ya 'bout 3 hours ta make dis
Prep: 30 min. + an hour simmerin' da sauce;
Bake: 70 min. + 15 min. standin'

YIELD: 12 servings

INGREDIENTI (ya know, da stuff whatcha make it outta...)

1 pound lean ground beef
1 pound Johnsonville Sweet (or Mild) Italian Sausage (not da link kind, but da kind dat looks like hamburger)
1 small-medium onion, minced
6 strips THICK cut bacon
3 cans (8 ounces each) tomato sauce
1 can (12 ounces) tomato paste
2-4 garlic cloves, minced
2 teaspoons sugar
1 teaspoon Italian seasoning
½ to 1 teaspoon crushed red pepper
½ to 1 teaspoon salt
¼ to ½ teaspoon pepper
3 eggs
3 tablespoons chopped fresh Italian parsley
1½ cups (12 ounces) small-curd cottage cheese
1 carton (8 ounces) ricotta cheese
½ cup grated Parmesan cheese
1 pkg (8 ounces) shredded 6-cheese Italian blend (Sargento)
1 pkg (8 ounces) shredded mozzarella cheese
6 slices provolone cheese (about 6 ounces)
9 lasagna noodles, cooked and drained

ISTRUZIONI (how ya s'posta make it)

- 1. Bake da bacon onna cookie sheet lined wit' parchment paper 'til it'sa crisp (you'll hafta turn it once). When 's done, put it onna plate wit' a paper towel 'n dab da grease offit. When it cools a little, crumble it up and set it aside.**
- 2. In a large skillet over medium heat, saute da onions a lil' bit 'den put in da beef n' sausage. Cook and crumble 'til 's not pink no more den get ridda da fat (drain). Put inna crumbled bacon and next eight ingredienti. Turn up da heat and bring to a boil. When it's bubblin', reduce heat; simmer, uncovered, fer an hour, stirrin' sometimes. Adjust seasonin' wit' additional salt and pepper, if ya wanna.**
- 3. While yer waitin' fer da sauce to cook, in a large bowl, beat da eggs a little. Add parsley; stir in cottage cheese, ricotta, 'n da Parmesan cheese.**
- 4. Heat up da oven to 375°. Spread a cuppa da meat sauce in an ungreased 13x9-in. baking dish. Layer wit' three noodles, provolone cheese, half da ricotta cheese mixture, a cuppa mozzarella, 'n a cuppa da 6-cheese mix, den three more noodles, 2 cupsa meat sauce, da resta da ricotta cheese mixture 'n anudder cuppa da 6-cheese mix. Top wit' da resta da noodles, meat sauce, 'n mozzarella (da dish oughta be full).**
- 5. Cover; bake 50 minutes. Uncover; bake 20 minutes more until heated through. Let stand 15 minutes before cuttin'. Yield: 12 servings.**

Fatti di Nutrizione (how good 's gonna be / what 's gonna cost ya, dependin' on how's ya lookit it)

1 piece'l cost ya: 503 calories, 27g fat (13g saturated fat), 136mg cholesterol, 1208mg sodium, 30g carbohydrate (9g sugars, 2g fiber), 36g protein.

"Keep your friends close, but your lasagna closer" - The Godfather