

Betty's Lasagna

This recipe is from Kim Mulligan's Mother, Betty Odell.

Betty's grandfather, James Barlogio, was a founding member of the Harmony Valley Creamery. Harmony Cellars sits on a portion of his original landholdings. Enjoy this lasagna with a glass of Zinfandel—Grandpa Barlogio's favorite wine.

Ingredients

2 lbs. Italian sausage, crumbled
2 1-lb. 13 oz cans of plum tomatoes
1 6-oz can of tomato paste
2 cloves garlic, minced
1 large onion, chopped
½ cup parsley, chopped
½ cup red wine
salt, pepper & oregano to taste
1 lb. lasagna noodles
1 package sliced mozzarella cheese
1 package ricotta cheese
1 egg beaten
parmesan cheese (optional)

Directions

Brown the sausage in a heavy skillet. Drain the fat and place meat on paper towels. Wipe skillet clean and use to soften onion and garlic. Add sausage, wine, tomatoes, tomato paste, parsley and seasonings. Cover and simmer 1 hour, stirring occasionally.

Mix the egg with the ricotta cheese.

Cook lasagna noodles according to package directions. When cooked, run cold water over them and separate on a clean towel. Spray rectangular dish with baking spray.

Arrange ingredients in layers in the following order: noodles, ricotta, slices of mozzarella and sauce mixture. Repeat layer until dish is full ending with noodles and sauce. Reserve leftover sauce.

Refrigerate lasagna overnight then bake at 375° for 45 minutes. Heat the extra sauce and pour on top of each serving. Sprinkle with grated parmesan cheese, if desired.