

## **Baked Stuffed Lasagne (Brian Keck)**

¼ c. olive oil  
2 cloves garlic, minced  
2 c. chopped onions (2 large)  
1 can (2 lb. 3 oz.) Italian plum tomatoes  
1 6 oz. can tomato paste  
2 t. salt  
1 t. sugar  
1 t. oregano  
½ t. basil  
few dried red pepper seeds  
½ c. water  
1 lb. ground beef  
1 egg  
¼ t. garlic salt  
½ t. salt  
¼ t. pepper  
½ t. basil  
6 T. chopped parsley  
vegetable oil  
1 lb. lasagne, cooked and drained  
1 lb. ricotta cheese  
½ lb. mozzarella cheese, thinly sliced  
½ c. grated Parmesan cheese

Preheat oven to °375. Heat oil in large saucepan; add garlic and onions; cook over low heat 10 minutes. Add tomatoes, tomato paste, 2 t. salt, sugar, oregano, ½ t. basil, red pepper seeds, and water. Cover; cook over low heat 1 ½ hours, stirring occasionally. Mix beef, egg, garlic salt, ½ t. salt, pepper, ½ t. basil and 2 T. chopped parsley. Drop by spoonfuls into fat or oil in skillet; brown lightly. Add to sauce; cook uncovered ½ hour. Spoon some sauce in bottom of 13" x 9" baking dish. Arrange drained lasagna in layer in dish, overlapping them slightly. Spoon over about one quarter meat sauce and ricotta; top with one quarter of mozzarella, grated Parmesan, and remaining chopped parsley. Repeat until all ingredients are used, making top layer sauce and mozzarella. Bake for 40 to 45 minutes or until hot and bubbling. Garnish with parsley sprigs. Makes 8 servings.