

Men's Warming Center Recipe

LASAGNA – serves 6 men! (this is their only meal of the day).

INGREDIENTS:

- 1 lb. Ground Beef (Please use 80% or higher lean)
- 64 oz. Spaghetti Sauce: ** (no peppers or mushrooms)

** Choose one of the following: Bertolli Olive Oil & Garlic (preferred sauce), Classico Tomato and Basil, Newman's Own Marinara

- 1 - 14.5 oz. Can of Diced Tomatoes with Italian seasoning such as Basil, Garlic and Onion
- 1 TBS. Sugar
- 12 Lasagna Noodles (16 oz. box will contain this many), DO NOT USE NO-BOIL NOODLES
- 2 Eggs
- 8 oz. Parmesan Cheese, Divided
- 15 oz. Whole Ricotta Cheese
- 2 TBS. Parsley
- 1 TSP. Basil
- 4 cups (16 oz.) Mozzarella Cheese, Shredded

MEAT SAUCE: In a 5-quart Dutch oven, cook beef until browned. Drain liquid/fat from beef. Add sauce, diced tomatoes and sugar. Heat mixture to boiling, stirring occasionally. Reduce heat to low, cover and simmer 30 minutes, stirring occasionally. Meanwhile, cook lasagna noodles al dente; drain well in colander. If you add a drop of oil to the water, the noodles will not stick together after you drain them.

FILLING: In a medium bowl, combine eggs, ¾ cup (6 oz.) Parmesan cheese, ricotta cheese, parsley and basil.

IN THE LASAGNA PAN, spread enough meat sauce to lightly cover bottom of pan. (If possible, spoon sauce out of pan so that just sauce and very little meat is used in doing this step.) Layer with four noodles topped with ½ ricotta mixture, then ⅓ meat sauce, and ⅓ mozzarella sprinkled evenly. Repeat. **Top off with last 4 noodles, remaining meat sauce, mozzarella, and Parmesan cheese.**

SPRAY FOIL WITH NONSTICK COOKING SPRAY AND COVER. Bake at 375°F for 45 minutes; uncover and bake 15 minutes longer. **IMPORTANT:** Before you recover the lasagna spray the foil with more nonstick cooking spray. This keeps cheese from sticking to foil when we uncover it to serve at festival.

NOTE:

- Please do not use no-boil noodles. Please bring hot and ready to serve.
- When delivering the lasagna, please wrap trays completely (all the way around) in foil.
- There is no such thing as too much foil to keep it HOT!!!
- Please follow this recipe and please use a large Aluminum Pan (half size pans).
- Our goal is to have a consistent product.

Thank you for your generosity in cooking the meal for the homeless men. They love this hot cooked meal. This is the only hot meal that they have for the day!