

Beef Sausage Lasagne

6 to 8 servings

1 ½ lb beef sausage¹
1 medium onion, chopped
1 clove garlic, finely chopped or 1 teaspoon garlic powder/granules
24 ounces tomato sauce²
2 tablespoons dried parsley
1 teaspoon sugar
½ teaspoon salt
1 teaspoon dried basil leaves
1 teaspoon dried oregano leaves
½ teaspoon pepper
1 package (8 ounces) lasagna noodles (or make your own egg noodles cut to wide strips)³
1 carton (about 15 ounces) cottage cheese (or ricotta)
2-3 cups shredded Mozzarella cheese
¼ cup Parmesan cheese

Cook sausage, onion, and garlic in large skillet until browned, drain if necessary. Stir in tomato sauce, parsley, sugar, salt basil, oregano, and pepper. Cover and simmer 20 minutes. Cook noodles as directed on package then drain.

Spread about 1 cup meat sauce in bottom of ungreased oblong 13 x 9x 2 baking dish. Layer ½ each of the noodles, remaining meat sauce, the cottage cheese, and mozzarella cheese on meat sauce; repeat. Sprinkle Parmesan cheese over top. Cook uncovered in 350°F oven until hot and bubbly, about 45 minutes. Let stand 15 minutes before cutting.

Notes:

- 1) My home made beef sausage is quite lean and seldom crumbles, so I cook it by itself, then whir it a bit in a food processor for easy 'crumbling.' Then return to skillet with onions and garlic.
- 2) If I use my home made tomatoes, they are usually more watery than canned, therefore I may add more than 24 ounces and let the mixture simmer longer.
- 3) Cut homemade noodles about 1 ½ inches wide and 11-12 inches long – they will widen and lengthen as they are boiled.