

Lasagna (using the fresh cheese)

- 1 lb. Hot Italian sausage, removed from skins
- ½ C Chopped onion
- 1 clove Garlic
- 1 16oz Can of tomatoes, cut up
- 1 8oz Can of tomato sauce
- 1 6oz Can of tomato paste
- 2 t Oregano
- 1 t Salt
- 8 Lasagna noodles (two extra in case of tearing)
- 2 Eggs
- 2½ C Ricotta cheese or 1 recipe of Farmers cheese with ½ C water
- ¾ C Grated parmesan
- 2 T Dried parsley flakes
- 1 lb. Mozzarella, sliced thinly

Cook meat, onion and garlic until meat is browned. Drain off fat. Stir in the undrained tomatoes, sauce, paste, oregano and salt. Cover; simmer for 15 minutes. Meanwhile cook noodles until tender in boiling *unsalted* water. Drain and rinse noodles in cold water (don't let them sit in the water). Beat eggs; add farmers cheese (or ricotta), ½ C of the parmesan, the parsley, 1 t salt and ½ t pepper.

Layer *half* the noodles in a 13x9" baking dish. Cover with *half* the cheese mixture. Layer that with *half* the mozzarella. Then spread *half* the sauce on top of that. Repeat layers. Sprinkle with remaining parmesan.

Bake at 375° for 30 to 35 min. if warm. If refrigerated, cook for 45 min. or until hot. Let stand for 10 minutes. Serves 10.