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