

HOME MADE LASAGNA by Diane and Jerry Hougland

Serves 60

4 jars Prego marinara sauce (rinse with some red wine)

1 bunch Parsley, chopped

Oregano

Rosemary

Any heels from shredded Parmesan cheese

3# 90% ground beef

2 onions, diced

4 cloves garlic, diced

1# white mushrooms, chopped

Sauté onion, garlic, and 2/3 of the mushrooms. Add the rest of the sauce ingredients, adjusting the seasonings to taste, and simmer 1 ½ hours. Remove parmesan heels before using the sauce.

1 bag prewashed spinach

6# mozzarella cheese, coarse shred

2# parmesan cheese, fine shred, put heels into the sauce

8# ricotta cheese

1 jar Italian seasoning, (McCormick, Spice Island)

6 Boxes Barilla No Boil Lasagna pasta

Lightly butter the bottoms of 3 9"x20" pans, and coat with sauce. Add a single layer of pasta leaving space for expansion. Add sauce, spinach, cheeses, and sprinkle on some Italian seasoning. Next layer of pasta goes in a perpendicular direction. Repeat three times finishing with pasta, sauce, and cheese.

Lightly butter foil before covering the pans with it. Bake at 375 ° for 1 hour, removing the foil for the last 25 minutes.