

Lasagna

by Kathy of *Mocha Moment*

1 lb. ground beef
6 oz. ground lean pork
3/4 cup chopped onion
1 clove garlic, minced
1 can (1 lb.) tomatoes
1 can (15 oz.) tomato sauce
2 T. parsley flakes
2 T. sugar
1 tsp. salt
1 tsp. basil leaves
3 cups (two 12-oz. cartons) creamed cottage cheese (I omit)
1/2 cup grated Parmesan cheese (I omit)
1 T. Parsley flakes
1-1/2 tsp. salt
1 tsp. oregano leaves
1 pkg. (8 oz) lasagna noodles, cooked and well drained
1 lb. mozzarella cheese, shredded
1/2 cup grated Parmesan cheese

Cook and stir ground beef, pork, onion and garlic in large pan until meat is brown and onion tender. Drain off all fat.

Add tomatoes and break up with fork. Stir in tomato sauce, 2 T. Parsley flakes, sugar, 1 tsp. salt and basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 1 hour or until mixture is consistency of spaghetti sauce.

Heat oven to 350°. Mix cottage cheese, 1/2 cup Parmesan cheese, 1 T. parsley flakes, 1-1/2 tsp. salt and the oregano.

In ungreased 13"x9" baking pan, layer 1/4 each of the noodles, meat sauce, the mozzarella cheese and cottage cheese mixture; repeat 3 times. Sprinkle with 1/2 cup Parmesan cheese. (If desired, lasagna can be covered and refrigerated several hours at this point.)

Bake uncovered 45 minutes. (Allow additional 10 to 15 minutes if lasagna has been refrigerated.) For easier cutting, let stand 15 minutes after removing from oven.