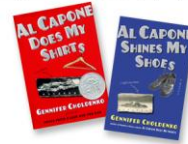


Al Capone on **ALCATRAZ**



books by
Jennifer Choldenko

BeaTrixle's Lasagna

2 (large) onions diced

¼ cup olive oil

3 tablespoons crushed garlic

(Bea gets tired of crushing a billion garlic cloves. If you like to crush them yourself, crush them until your hand hurts. You can't put too much garlic in this.)

2 large (29 oz) cans of tomato sauce

1 small (15 oz) can of tomato sauce

3 bay leaves

1 teaspoon Italian seasoning (spice)

¼ tsp oregano

1/8 cup sugar

1 pound hamburger

3 sweet Italian sausages

(spicy if you prefer; Janet Trixle doesn't like spicy sausage so Bea always uses sweet)



½ box lasagna noodles (About 10 thick noodles)

1 ½ cups ricotta cheese

16 oz mozzarella cheese

½ - ¾ cup parmesan cheese grated

1. Use a 10" x 14" pan with deep sides.
2. Cook sausage and hamburger in a big pot. Cook until slightly underdone (a little pink). Cut up sausage into bite-sized bits. Dispose of excess oil from pot. Set aside sausage and hamburger.
3. Sauté onions in olive oil until slightly brown. (Use the same pot. Bea makes Darby do the dishes and he whines if she dirties too many pans.)
4. Add garlic and sauté another minute or so.
5. Add tomato sauce, bay leaves, Italian seasoning, oregano, sugar, cooked sausage, and hamburger.
6. Let simmer on low heat for about 45 minutes, if possible.
7. When close to ready, boil water for the lasagna noodles, adding a few shakes of salt to the water. Cook as you would any other pasta.
8. Drain noodles and place one layer of noodles on the bottom of the 10" x 14" pan.
9. Add ricotta cheese across the noodle layer.
10. Add sauce for the next layer. (Don't be stingy with the sauce.) Pick out bay leaves and discard.
11. Place another noodle layer.
12. Cut mozzarella in 1/8" thick pieces and form the next layer with mozzarella.
13. Add another generous layer of sauce.
14. Sprinkle parmesan cheese on the top.
15. Place in oven at 350 degrees for about an hour.
16. Serve hot.

Should feed 6-8 adults. Unless one of them is Moose. Then figure maybe 5. (Bea swears that kid has a hollow leg.)

Enjoy the recipe! Enjoy the books!

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