

## Baileigh's 2<sup>nd</sup> Best Lasagna

### INGREDIENTS:

1 1lb hamburger meat  
1 (16oz) Jimmy Dean Sage Sausage  
Lasagna Noodles  
1 (15 oz) Ricotta Cheese  
2 Large Eggs  
2 Packages of Good's Seasoning  
1 (32 oz) bag of Mozzarella Cheese, about 8  
Cups  
2 (8 oz) bags of Grated Parmesan Cheese  
2 (14 oz) Jars of Red Sauce, (It can be any kind because it gets doctored)  
Brown Sugar  
Fresh Parsley



### INSTRUCTIONS:

First, Preheat oven to 350 degrees.

Next, In a large stock pot, boil water for lasagna noodles. Be sure to add a little butter or olive oil to keep them from sticking. Use the cooking instructions on the package.

In another skillet, brown both the sausage and the ground beef until completely done. There should be no pink.

While you are waiting for your water to boil, and your meat to finish, pour out the contents of your ricotta container into a mixing bowl. Add the two packages of Good's seasoning and the two eggs. Mix until it is light and fluffy. It will be the color of butter.

After your lasagna noodles are ready dump them into your colander and be sure to run cold water over them to separate and cool them off. Then lay them out on either paper towels or clean kitchen dish cloths to make sure they are cool and dry. They will be easier to work with if they are both dry and cool.

When your meat is finished, you will need to use your same colander to drain the fat and add back to the skillet. Once it is drained and back in your skillet you will add your red sauce and brown sugar. I usually do this to taste but it usually falls somewhere between  $\frac{1}{4}$  or  $\frac{1}{2}$  cup brown sugar. I know this sounds strange but it will all make sense when the flavors are together.

Now it's time for layering! Grab your 9 by 13 glass pan and take a heaping spoonful, I like to use a ladle, of your meat sauce and spread it around the bottom to keep it from sticking. This does not have to be pretty, it's for function. Then add your first layer of lasagna noodles. Be sure

they overlap a bit when you lay them out so you keep nice and clean layers. I like to do 4 noodles a layer so it holds up better to cutting. After your noodles layer, spread about a ½ cup of your ricotta mixture, I like to use a spatula or an icing knife to get the ricotta to go on evenly. Then sprinkle that with mozzarella. Cover that with another layer of noodles, then a red sauce layer. I use about 2-3 ladle scoops so it comes out even every layer. You will do this until you reach the top of the dish, about 3-4 more layers. You want to stop when you get to a meat sauce layer close to the top, leave a little room because you will cover it with mozzarella and parmesan to finish it off. After you cover it in cheese, sprinkle it with the fresh cut parsley.

Wrap your lasagna in foil and bake for 30 minutes at 350. After 30 minutes, take the foil off and switch your oven broil. My family likes the top nice and crispy! Watch it brown and bubble on top and take it out when you just can't wait any longer. You will want to let it cool 15-30 minutes so that you can cut it cleanly and not have a soupy mess.

This is a great dish for sharing, doubling or freezing for later!