Spencer McKay

Lasagna Verde a la Raleighwood Ragù



Servings and Serving Size

- **Servings:** 12 servings
- **Serving Size:** 1 square (approximately 3x4 inches)

Ingredient List

For the Sfoglia Verde (Spinach Pasta Sheets):

- 454 grams "00" flour
- 250 grams fresh spinach
- 250 grams beaten eggs
- 1 tablespoon kosher salt (for blanching water)

For the Homemade Sausage Meat Blend (Yields 2 pounds):

- 1.57 pounds pork shoulder butt, cut into chunks
- 0.35 pound beef brisket trim
- 0.09 pound pork fat cap trim
- 2.75 tablespoons Meat Church Holy Voodoo
- 2.75 tablespoons nonfat dry milk powder
- 1 tablespoon coarse black pepper
- 2 teaspoons ground paprika
- 1 teaspoon ground chipotle powder
- 1 teaspoon jalapeno powder
- 1 teaspoon dry mustard powder

For the Ragù and White Béchamel Layers:

- 4 cups whole milk
- 1 (28-ounce) can San Marzano crushed tomatoes
- 1 cup cubed cheddar cheese (0.25-inch cubes)
- 4 medium fresh jalapeños, seeded and finely diced
- 5 tablespoons unsalted butter
- 5 tablespoons all-purpose flour
- 1 tablespoon olive oil
- 1 medium yellow onion, finely chopped
- 1 cup grated Parmigiano-Reggiano cheese, divided
- 0.5 cup shredded fresh cheddar cheese
- 1 pinch salt
- 1 pinch black pepper

Preparation Method

Bring a large pot of water to a rolling boil over high heat. Dissolve the kosher salt into the boiling water, add the fresh spinach, and boil until the stems soften. Drain the spinach immediately, spread it onto a baking sheet to cool, then wrap it tightly in a clean dish towel and squeeze out all excess water until completely dry. Combine the dry spinach and beaten eggs in a food processor and process on high speed until completely smooth and bright green.

Sift the "00" flour onto a clean wooden work surface and form an 8-inch well in the center. Pour the green spinach-egg mixture into the well. Gradually incorporate the flour into the wet mixture using a bench scraper until a shaggy dough forms. Knead the dough vigorously by hand until smooth, elastic, and slightly tacky. Wrap the dough ball tightly in plastic wrap and let it rest at room temperature.

Place the pork shoulder butt chunks, beef brisket trim, and pork fat cap trim into a large mixing bowl. Pass the unseasoned meat chunks through a meat grinder equipped with a coarse 10-millimeter plate for the first grind. Add the Meat Church Holy Voodoo, coarse black pepper, ground paprika, ground chipotle powder, jalapeno powder, and dry mustard powder directly to the coarsely ground meat base. Massage the dry seasonings evenly into the ground meat by hand, then pass the seasoned mixture through the meat grinder a second and final time to completely incorporate the spices.

Transfer the final ground meat blend back into the large mixing bowl. Add the cubed cheddar cheese, finely diced fresh jalapeños, and nonfat dry milk powder directly to the meat. Mix the blend rapidly by hand just until the mixture becomes sticky, tacky, and well-bound.

Melt the unsalted butter in a medium saucepan over medium heat. Whisk in the all-purpose flour and cook without letting it brown. Gradually pour in the whole milk, whisking constantly to eliminate lumps. Bring the sauce to a gentle simmer, then reduce heat to low and cook until thick. Whisk in a pinch of salt and a pinch of black pepper, then remove from heat.

Heat the olive oil in a large skillet over medium heat. Add all 2 pounds of your loose, homemade jalapeño cheddar meat blend and the chopped yellow onion to the skillet. Cook until the meat is thoroughly browned and the internal cheddar cheese pockets begin to melt slightly into the base, stirring frequently to break up chunks. Pour off any excessive pooled grease. Remove exactly 1 pound of the browned meat mixture from the skillet and set it aside in a medium mixing bowl to use later as a topping.

Stir the San Marzano crushed tomatoes directly into the remaining 1 pound of meat in the large skillet. Simmer over low heat to allow the smoky sausage spices to meld completely into the ragù base.

Roll the rested pasta dough using a heavy wooden rolling pin into wide, paper-thin sheets. Cut the dough into rectangular sheets sized to fit your baking dish. Bring a clean pot of salted water to a boil, parboil the fresh pasta sheets, plunge them briefly into a bowl of ice water, and lay them flat on clean kitchen towels to dry.

Preheat the oven to 375 degrees Fahrenheit. Grease a 9x13-inch baking dish lightly with butter. Lay down a thin layer of your spicy jalapeño cheddar ragù on the bottom, followed by a single layer of spinach pasta sheets. Spread a layer of white béchamel sauce over the pasta, top with a layer of meat ragù, and sprinkle with 0.25 cup of grated Parmigiano-Reggiano cheese. Repeat this layering process to build at least 5 layers, ensuring the

top layer is finished with a generous coating of béchamel, a few spoonfuls of ragù, a final thin layer of the reserved browned meat topping, the remaining Parmigiano-Reggiano cheese, and 0.5 cup of shredded fresh cheddar cheese.

Cover the baking dish loosely with aluminum foil. Bake in the preheated oven for 30 minutes while covered. Remove the foil and continue baking uncovered for 20 minutes or until the top is bubbling, golden brown, and slightly charred at the edges.

Remove the lasagna from the oven and let it rest on a wire rack before slicing so the layers set perfectly. Cut into 12 squares, lift each slice cleanly with a spatula onto a flat plate, and serve hot.

Allow any leftover lasagna to cool completely at room temperature. Cover the baking dish tightly with plastic wrap and store in the refrigerator, or freeze separate slices in airtight containers.

Jennifer Currie



Rise and Shine Breakfast Lasagna

Sausage and gravy lasagna with four cheese yumminess!

Ingredients:

- 8 oz lasagna noodles
- 4 Tbsp olive oil
- 2 pounds breakfast sausage
- 1 bunch green onions – cut thin (separate whites and greens)
- ½ cup AP flour
- 4 cups whole milk
- ½ tsp smoked paprika
- 2 cups mozzarella cheese – shredded
- 8 ounces white cheddar cheese – shredded
- ½ cup grated Parmesan cheese
- 4 ounces crumbled goat cheese
- 10 ounce pkg frozen chopped spinach – thawed and squeezed to remove liquid
- [redacted]
- Salt and pepper to taste

Directions:

1. In a large pot, bring 6 cups of water to a boil. Add lasagna noodles and cook according to package. Drain in a colander and hang over the edges to cool.
2. While noodles are cooling, heat olive oil in a large skillet over medium heat. Add the sausage and whites of the onions. Cook, stirring and breaking up the sausage into bite size pieces. Cook until sausage is browned and cooked through – about 10 minutes.
3. Sprinkle the flour over the sausage and stir until completely absorbed. Add 2 cups of milk, whisking until starts to thicken – about 2 minutes. Stir in 2 tsp each salt and pepper, and the paprika. Remove from heat and cool.
4. In a medium bowl, mix the mozzarella, white cheddar, Parmesan, and goat cheese together.
5. Spray a 8x12 casserole dish with oil. Spread ¼ cup of sauce over the bottom. Arrange 3-4 noodles on top of sauce – overlapping if needed. Spread 1/3 cup of sauce over noodles. Spread ½ the spinach in an even layer on top of sauce. Sprinkle with ¼ cup onion greens and 1/3 of cheese mixture. Reserve ¼ cup onion greens for garnish. Continue layering noodles, sauce, spinach, onions, and cheese. The final layer will be noodles, sauce, and cheese. Cover with foil and refrigerate overnight.
6. The next morning, preheat oven to 350 degrees. Bake (covered) for about 45 minutes. Then uncover and continue to bake until lasagna is browned – about 15 minutes.

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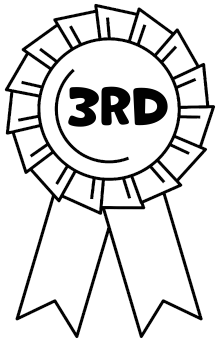
Yvonne Payton-Davis

3-Cheese Philly Cheesesteak Lasagna



Ingredients

1 ½ pounds thin sliced ribeye steak
1 T steak seasoning
1 t garlic powder
1 t cajun seasoning
½ t black pepper
1 medium sweet onion, chopped
1 medium green pepper, chopped
4T butter
4 cups heavy cream
8 oz provolone cheese, divided
15 oz fresh grated parmesan cheese
8 oz mozzarella cheese
6 oz cheddar cheese
1 15 oz box oven ready lasagna noodles
Fresh italian parsley for garnish

Directions

1. Chop the ribeye steak into small strips. Place in a bowl and add next 4 ingredients. Set a side to marinate for 30 minutes
2. Heat skillet to high. Sear steak for 4 minutes until seared and almost cooked through. Remove to plate
3. In same skillet, add onions and peppers with a dash of salt and pepper. Cook until soft and slightly browned. Remove to a plate
4. Reduce heat to medium. Add butter to pan and heat until melted. Add heavy cream and heat until bubbly and thickened. Remove from heat and add parmesan and half of the provolone cheese. Stir until melted.
5. Layer lasagna in pan in this order- sauce, noodles, steak, onion and pepper mixture, sauce, remaining provolone, noodles, steak, onion and pepper mix, sauce, cheddar cheese, noodles, sauce, mozzarella cheese
6. Cook in 400 degree oven, covered for 30 minutes, remove for last 15 minutes of cooking.

Michaela Rappleyea

Pottsfield Lasagne

Serves 6-8 | Adapted from the Sloane's Kitchen Recipe

Ingredients

- 3 lbs butternut Squash
- 3 bulbs of garlic
- 1 cup white wine
- 2 cups chicken broth
- 2 teaspoon paprika
- 2 teaspoons mustard powder
- Pinch nutmeg
- Salt and black pepper to taste
- 1/2 cup Greek yogurt
- 2 sprigs of fresh sage
- 2 sprigs of fresh thyme
- 1 lb ground turkey sausage
- Vegetable oil & 1tbs butter
- 1 cup grated parmesan
- 4oz honey and lemon goat cheese
- 16 oz ricotta
- Pinch salt
- Uncooked lasagne noodles, your choice
- Smoke Gouda

To Make

Preheat the oven to 450°F. Peel and cube squash, and chop off the heads of the garlic. On a baking sheet place squash and garlic and cover with a light coating of oil and sprinkle with paprika. Roast in the oven for 30 minutes or until squash is soft.

While the squash is cooking, preheat a large pan on medium heat and cook the turkey sausage until there is no pink left. Drain grease, and then add the mustard powder, nutmeg, sage, and thyme. Cook until fragrant. Add in the white wine and broth.

If using uncooked lasagne noodles, boil them now in water and a little salt for five minutes, until barely beginning to soften. The noodles will finish cooking once assembled for the final bake.

Combine the cooked squash, garlic, greek yogurt, and parmesan into a blender and blend until smooth. Add this mixture to the sausage and stir to combine, creating a sauce. In a separate bowl, whip ricotta and goat cheese together.

To assemble in a 9 x 13 pan, layer sauce, noodles, ricotta cheese mixture, the smoked gouda (shredded) and repeat. Save the bulk of the shredded gouda for the top of the lasagne, which should be a light layer of sauce over the final layer of noodles, with no ricotta mixture. Bake the lasagne at 400 F for 35 minutes. The cheese on top should be slightly golden and bubbling. Wait until the lasagne is cooled slightly to eat, or don't!

Emerald Lasagna Bolognese

Inspired by the traditional Lasagna Verdi alla Bolognese of Bologna and adapted from Marcella Hazan's Lasagne Verdi al Forno and Bolognese Meat Sauce in *Essentials of Classic Italian Cooking*

Servings: 8
Serving Size: 1/8 of one 9 × 13-inch lasagna

Bolognese Ragù

Ingredients
3/4 pound ground beef chuck
1 1/2 cups canned whole peeled San Marzano tomatoes with juices, crushed
1 cup whole milk
1 cup dry white wine
2/3 cup finely chopped celery
2/3 cup finely chopped carrot
1/2 cup finely chopped yellow onion
3 tablespoons unsalted butter
1 tablespoon extra virgin olive oil
1 teaspoon kosher salt, plus additional to taste
1/4 teaspoon freshly ground black pepper
1/8 teaspoon ground nutmeg

Preparation
In a heavy 4- to 5-quart saucepan or Dutch oven, heat the butter and vegetable oil over medium heat. Add the onion and cook, stirring frequently, until softened and translucent, about 4 minutes.
Add the celery and carrot. Cook for 2 to 3 minutes, stirring frequently.
Add the ground beef, salt and black pepper. Break the beef into small pieces with a spoon and cook until the meat has lost its raw color, about 5 minutes.
Add the milk. Reduce the heat to medium-low and simmer gently, stirring occasionally, until the milk has cooked away, about 20 to 30 minutes. Stir in the nutmeg.
Add the white wine and continue simmering until the wine has cooked away, about 20 to 30

minutes.
Add the crushed tomatoes and their juices. When the sauce begins to simmer, reduce the heat to very low. Cook uncovered at a gentle simmer for approximately 3 hours, stirring occasionally. If the sauce begins to stick before cooking is complete, add water a few tablespoons at a time as needed.
When finished, the ragù should be thick and concentrated with no excess watery liquid. Taste and adjust salt if necessary.
If preparing in advance, cool the ragù, cover and refrigerate until ready to assemble the lasagna.

Spinach Pasta

Ingredients
1 1/2 cups all-purpose flour, plus additional as needed for rolling
5 ounces frozen spinach, thawed and squeezed very dry
2 large eggs
1/4 teaspoon salt

Preparation
Finely chop the drained spinach.
Place the spinach and eggs in a large mixing bowl. Gradually incorporate the flour and salt until a cohesive dough forms.
Transfer the dough to a lightly floured work surface. Knead until smooth and elastic, about 8 to 10 minutes, adding only enough additional flour to prevent sticking.
Wrap the dough and allow it to rest at room temperature for at least 30 minutes.
Divide the dough into several pieces. Working with one piece at a time, flatten the dough and pass it through a pasta machine. Continue rolling at progressively thinner settings until the pasta is very thin but remains sturdy enough to handle.
Cut the pasta into sheets sized to fit a 9 × 13-inch baking dish.
Bring a large stockpot of salted water to a boil over high heat. Prepare a large bowl of cold water and spread clean kitchen towels on a work surface.
Cook the pasta sheets a few at a time for approximately 10 to 20 seconds. Transfer immediately to the cold water. Once cool, remove the sheets and lay them flat on the kitchen towels. Blot dry.

Béchamel Sauce

Ingredients
3 cups whole milk
6 tablespoons unsalted butter
4 1/2 tablespoons all-purpose flour
1/4 teaspoon salt

Preparation
Heat the milk in a medium saucepan over medium-low heat until hot but not boiling.
In a separate 3-quart saucepan, melt the butter over low heat. Add the flour and whisk continuously for about 2 minutes without allowing the mixture to brown.
Add the warm milk gradually, whisking continuously until smooth.
Increase the heat to medium-low and cook, whisking frequently, until the sauce has thickened enough to lightly coat a spoon while remaining easily spreadable, about 8 to 10 minutes.
Stir in the salt. Remove from the heat and use while warm.

Assembly and Baking

Ingredients
Prepared Bolognese ragù
Prepared spinach pasta sheets
Prepared béchamel sauce
3/4 cup finely grated Parmigiano-Reggiano cheese
2 tablespoons unsalted butter, divided

Preparation
Position an oven rack in the upper portion of the oven. Preheat the oven to 450°F.
Use approximately 1 tablespoon of the butter to lightly grease a 9 × 13-inch baking dish.
Spread a thin layer of Bolognese ragù over the bottom of the baking dish. Cover with a single layer of spinach pasta, trimming or arranging the sheets as necessary to cover the surface without excessive overlap.
Spread a thin, even layer of ragù over the pasta. Add a thin layer of béchamel and sprinkle lightly with Parmigiano-Reggiano.

Continue layering pasta, ragù, béchamel and Parmigiano-Reggiano, keeping the fillings thin and evenly distributed. Continue until approximately six layers of pasta have been assembled.

Finish the top with béchamel and Parmigiano-Reggiano. Dot the surface with the remaining butter.

Bake on the upper oven rack for approximately 10 to 15 minutes, or until the lasagna is hot throughout and the top is lightly golden and bubbling around the edges.

Remove from the oven and allow the lasagna to rest for at least 10 minutes before serving.

To serve, cut into 8 portions and serve directly from the baking dish.

Cover and refrigerate leftovers promptly.

Wyoma Moses

Bloody Mary Lasagna

ENJOY, ENJOY, ENJOY

INGREDIENTS

18 servings, prep time 1 hour, cook time 40 minutes/ oven 375F

2 lbs. lasagna noodles

10 cups of Bloody Mary sauce

(Generational recipe of my great-grandmother, grandmother, and mother)

5 lbs. of ripe tomatoes, Roma tomatoes, cored and chopped

3 cups of sugar

1 red onion, chopped

1 cup lemon juice

3 Tbsp Worcestershire sauce

3 tsp prepared horseradish

2 tsp salt (kosher)

1 tsp celery seeds

½ cup hot pepper sauce or ¼ cup red pepper flakes

½ cup black pepper

½ cup good vodka

4 lbs. mozzarella, finely shredded

4 cups freshly grated Parmigiano Reggiano

Ricotta Filing

5 cups ricotta cheese, creamy (Belgioioso)

2 cups freshly grated Parmigiano Reggiano

8 cloves of garlic, minced

4 eggs

0.5 cup fresh basil, finely chopped

0.5 cup fresh parsley, finely chopped

0.5 tsp kosher salt

0.5 tsp black pepper

Instructions

Preheat oven to 375F

Cook lasagna noodles; cook pasta until al dente, stirring to keep pasta from sticking, and drain. To keep noodles from sticking to each other, place in ice-cold water until ready to use.

Make ricotta filling, mix all ingredients, and set aside.

In a ceramic or glass baking dish, spread a thin layer of meat sauce on the bottom. Layer lasagna noodles; spread a thin layer of ricotta filling; spread another layer of meat sauce; sprinkle with freshly grated mozzarella cheese and Parmigiano Reggiano. Repeat in layers until you use all the ingredients: lasagna noodles, ricotta, meat sauce, and freshly grated cheese.

Bake: Cover lasagna with foil, spray with cooking oil so that the foil does not stick to the cheese; bake for 40 minutes at 375°F; the first 20 minutes covered with foil, last 20 minutes bake uncovered. I like to broil on high for the last minute to brown the cheese. Cool and serve.

Freezing tips: freeze before baking, cover with plastic wrap, and I use foil to really protect my dish. Freeze up to 2-3 months. Thaw overnight in the fridge, then bake following the recipe.

Keep leftovers in the fridge for 4 to 5 days.

Bertha Young

Bam my vegetable lasagna!

Serving size: 12

Cooking time: 2 ½ hours

Ingredients:

1 ½- (24 oz.) box Lasagna Noddles

One of each: green, yellow, red, orange bell peppers

2 yellow onions

4 yellow squashes

4 zucchinis

2 carrots

2 heads of fresh broccoli

1-(8oz.) mushrooms

18 ounces of heavy cream

9 ounces of half & half milk

16 ounces of grated blue cheese

Vegetables oil for sautéing

Salt and pepper to taste

Preparation Method: Wash all vegetables well!

In an ex-large frying pan slightly cook each vegetable separately using your choice of oil and seasoning to taste.

Using a med. Sauce pan add heavy cream, half & half milk and cheese simmering over low heat until cheese has melted.

Assembly Method: While still hot pour a little milk mixture over bottom of pan, place noddle. You are going to make three layers. Place vegetables one layer at a time ending with the sauce.

Bake for 30-35 minutes at 350 degrees

Plating:

Storage: Can store in Frig. one day in advance.

Josiah Ilgenfritz

Better than Mama's lasagna

Sweet Italian sausage, rich marinara & layers of cheese

cook time: 40-45 minutes | yields: 12 servings | Serving Size: one piece

INGREDIENTS

Meat Sauce

- 1½ lbs sweet Italian sausage
- 1 (67 oz) jar marinara sauce
- 2 tbsp brown sugar
- 1 tsp dried basil

Cheese Mixture

- 32 oz ricotta cheese
- 2 eggs
- 1 tbsp parsley
- 1 tsp salt
- 1 tsp pepper

Assembly & Garnish

- 1 (16 oz) box lasagna noodles
- 8 cups mozzarella cheese
- Fresh parsley, chopped, for garnish

DIRECTIONS

1. Make the Sauce

Brown sausage in a large pot. Add marinara, brown sugar, and basil. Simmer over low heat until slightly thickened.

2. Cook the Noodles

Boil noodles according to package directions until soft. Drain.

3. Mix the Cheese

Combine ricotta, eggs, parsley, salt, and pepper in a large bowl.

4. Assemble

Spread a thin layer of sauce in a 9 x 13-inch baking dish. Layer noodles, ricotta mixture, Sauce and mozzarella. Repeat these layers two more times, finishing with mozzarella.

5. Bake

Bake at 350°F for 40–45 minutes, until bubbling and cheese is melted.

6. Serve

Rest for a minimum of 15 minutes, cut into 12 portions, and garnish with fresh parsley.

Christian Horton

Mary Had a Little Lasagna

A rich, smoky beef & lamb lasagna

Ingredients

Meat & Tomato Sauce

- ½ lb ground beef (round)
- ½ lb ground lamb
- 1 lb peeled tomatoes
- 1 can fire-roasted tomatoes
- ⅓ cup sugar
- 1 tablespoon Herb & Garlic seasoning
- 1 tablespoon chipotle seasoning
- Crushed black pepper, to taste

Pasta

- 1 box oven-ready lasagna noodles

Cheese Mixture

- ⅓ mozzarella
- ⅓ mixed cheddar cheese
- Ricotta cheese
- 1 egg (to mix with ricotta)

Preparation

1. Brown the ground beef and ground lamb.
2. Prepare the tomato sauce with the peeled tomatoes, fire-roasted tomatoes, sugar, seasonings, and black pepper.
3. Combine the ricotta cheese with 1 egg.
4. Layer sauce, oven-ready lasagna noodles, and cheese mixtures.
5. Repeat the layers and finish with sauce and cheese.

Baking Instructions

Preheat oven to 400°F.

Bake at 400°F for 40 minutes, until the noodles are tender and the cheese is melted and golden.

Julianna Fager

A Lasagna Worth Baking

This lasagna is a cherished family Christmas tradition passed down through my dad's side of the family for generations. It celebrates both family heritage and the flavors of North Carolina. The ground beef and pork come from Corner Post Farm, a local farm and farmers' market favorite in Mount Airy, North Carolina. The garlic, onions, and herbs are grown at home, while the tomatoes are locally grown and the eggs come from a nearby family farm. Together, these ingredients create a homemade meal rooted in family memories, generations of tradition, and an appreciation for the local farms and gardens that make it possible.

Ingredients

Homemade Pasta

- 720 grams Italian "Tipo 00" extra fine flour
- 4 large eggs
- 1 egg yolk
- 1 tablespoon olive oil
- 1 teaspoon water
- 1 teaspoon salt

Meat Sauce

- 1 pound ground beef
- ¾ pound hot Italian sausage
- 1 medium onion, diced
- 4 garlic cloves, minced
- 2 tablespoons tomato paste
- 1 tablespoon oregano
- 1 tablespoon basil
- Salt, to taste
- ½ cup beef broth
- 16 ounces tomato sauce
- 28 ounces crushed tomatoes, made from locally grown tomatoes

Ricotta Filling and Cheese

- 16 ounces ricotta cheese
- 1 large egg

- 1 cup shaved Parmesan cheese
- 1 tablespoon Italian parsley, chopped
- 1 pound mozzarella cheese, sliced
- Freshly grated Parmesan, for topping (about ½ cup)

Directions

1. Make the Pasta Dough

1. Pour the flour onto a clean counter and make a well in the middle.
2. Add the eggs, egg yolk, olive oil, water, and a little salt to the well.
3. Using a fork, slowly work the flour into the eggs until a dough begins to come together.
4. Knead the dough for 6–8 minutes, until smooth.
5. Cover the dough and let it rest for 30 minutes.

2. Make the Meat Sauce

1. In a large pot, brown the ground beef and sausage, breaking the meat into small pieces as it cooks.
2. Add the diced onion and cook until softened. Stir in the garlic and let it cook until fragrant.
3. Stir in the tomato paste, then add the beef broth, tomato sauce, and crushed tomatoes.
4. Season with oregano, basil, and salt to taste.
5. Bring the sauce to a gentle simmer, then lower the heat and let it cook uncovered for at least 3 hours. Give it a stir every now and then, making sure it stays at a gentle simmer.

3. Roll the Pasta

1. Divide the rested dough into small portions, keeping the pieces you aren't using covered so they don't dry out.
2. Roll each portion through a pasta machine or with a rolling pin until very thin.
3. Cut the pasta into even sheets that will fit your baking dish.
4. Bring a large pot of salted water to a boil. Cook the pasta sheets in small batches for about 30 seconds.
5. Carefully lift out the noodles and lay them flat on a drying rack until you're ready to assemble the lasagna.

4. Prepare the Ricotta Filling

In a medium bowl, mix together the ricotta, egg, shaved Parmesan, and chopped Italian parsley until everything is well combined. Set aside.

5. Layer the Lasagna

1. Preheat the oven to 375°F.
2. Spread a generous layer of meat sauce over the bottom of a large baking dish.
3. Add a layer of pasta noodles.
4. Gently spread the ricotta mixture over the noodles.
5. Arrange a layer of sliced mozzarella over the ricotta, then spoon more meat sauce over the cheese.
6. Repeat the layers until you've used the remaining ingredients.
7. Finish with a layer of meat sauce and about ½ cup of freshly grated Parmesan.

6. Bake and Let It Rest

1. Cover the baking dish loosely with aluminum foil.
2. Bake at 375°F for 30 minutes.
3. Remove the foil and bake for another 20–25 minutes, until the cheese is golden and the sauce is bubbling around the edges.
4. Take the lasagna out of the oven and let it rest for 20–30 minutes before serving.

Yield: One large family-style lasagna, serving approximately 8–10 people.

Linda Grimsrud

Garfield's Favorite Lasagna

Serves 8-12
Serving size 3.5 x 3.5 inches square

Sauce

3/4 of a pound of mild Italian sausage
¼ of a pound of hot Italian sausage
1 quart of unsalted quartered tomatoes
2 ½ cups of water
2 (6 ounce) cans of tomato paste
1 large onion diced
4 cloves of garlic minced
1 teaspoon salt
1 teaspoon fresh cracked pepper
1 teaspoon dried oregano
¾ teaspoon dried thyme
½ teaspoon dried marjoram
½ teaspoon basil
¼ teaspoon rosemary
2 tablespoons olive oil

Ricotta cheese mixture

1 (32 ounce) container of ricotta cheese
3 eggs

Cheeses

2 pounds of mozzarella cheese shredded
1 cup parmesan cheese finely shredded

Noodles

25 lasagna noodles – 1.5 (16 ounce) packages of dried lasagna noodles

Sauce Prep

In an 11.25" x 3.5" frying pan saute chopped onion and minced garlic on medium low to medium heat until translucent and fragrant – about 5-10 minutes. Add sausage – both mild and hot and break up into very small pieces with a flat bottom wooden spoon. Cook under medium heat until sausage is no longer pink. Drain fat from pan by pushing sausage to one side of pan and removing fat with a spoon. Next add both cans of tomato paste, 2 ½ cups of water, and the undrained tomatoes. Mix completely, then add salt, pepper and spices as seen above. Let sauce simmer on low heat for approximately 1.5-3 hours.

Cheese prep
Mix ricotta cheese with 3 eggs in a large bowl with a whip.

Noodle prep

Cook lasagna noodles according to package instructions – I used 25 in this recipe in a 20" x 5" deep pot filled 2/3 with boiling water – salted if desired.
When noodles finish cooking, rinse immediately with cold water in a colander, separating the noodles to prevent them from sticking together.

Lasagna assembly

Spray a 13"x 9" x 4" baking pan with non- stick cooking spray. Spread 1.25 cups of sauce in the bottom of the pan. Next, take 3-4 lasagna noodles and lay them on top of the sauce. Next spread 2/3 cup of ricotta cheese mixture evenly over the noodles, then spread 1.25 cups of shredded mozzarella cheese evenly over ricotta cheese mixture, then sprinkle ¼ cup of finely shredded parmesan cheese evenly of the mozzarella cheese. Add next layer of noodles approximately 3. Then add 1.5 cups of sauce mixture and spread evenly over noodles. Next, spread 1-1.25 cups of mozzarella cheese over sauce. Add next layer of noodles as before, repeat ricotta and parmesan cheese layers in the same amounts in first layer, then repeat sauce mixture and mozzarella cheese in same amounts. Repeat layers, ending with ricotta and parmesan cheese layers and finish with remaining sauce. Spread remaining mozzarella cheese over the sauce. Cover baking pan with aluminum foil and bake at 375 degrees in a pre-heated oven for 45-60 minutes. Garnish with fresh parsley if desired. Refrigerate leftovers in an air tight container. Enjoy.

Rhonda Haynes

Popeye's Lasagna

Serving Size: 10-12

Ingredients

1 stick of butter

½ cup flour

1 cup of water or white wine or Vermouth

2 cups of milk or broth

Salt and white pepper to taste

Add:

1 cup Italian cheese

1 cup chicken broth

1 lb. frozen spinach, cooked, drained, and dried

1 cup sliced mushrooms, sauteed

4 cups of shredded chicken

1 package lasagna pasta

1 cup mozzarella/parmesan cheese

Instructions

Melt butter in medium-size pot. Wisk in flour, forming a roux. Stir over medium heat. Add water or wine, a little at a time. Stir in other liquids after thickening. Season to taste. Add Italian cheese. Slowly add broth. Stir in prepared spinach and mushrooms. Set aside.

Cook pasta according to package directions. Preheat oven to 350 degrees.

To assemble:

In a 9x13 dish, start with a thin layer of the spinach cream sauce, add a layer of pasta, then 1/3 of chicken, then ¼ of cream sauce. Repeat layers 2 more times. Top with mozzarella/parmesan cheese. Bake for 1 hour. Top each serving with fried basil leaf and parmesan tuile.

Refrigerate leftovers for 5-6 days or freeze for 2-3 weeks.

The Hogfather: A Carolina BBQ Lasagna

Brian Howard

Makes 4-6 servings in a 9" cast iron pan. Or double it and put it in a 9x13 pan.

Ingredients:

8 Oz Cream cheese - divided
4 Tbs your favorite brown sugar based rub
2 1/2 Cups smoked pulled pork
3 Heads garlic - roasted and divided
2 Red bell peppers - roasted and finely diced
1 Yellow bell pepper - roasted and finely diced
1 Yellow onion - roasted and finely diced
1/4 Cup your favorite sweet BBQ sauce
1/4 Cup your favorite Carolina gold BBQ sauce
2 Oz. extra sharp Cheddar
1 Tbsp mayo
.5 oz jarred pimentos
8 Lasagna noodles - halved and cooked al dente
3 Tbsp salted butter
1 1/2 Cup milk
2 Slices White American cheese
16 Oz monterey jack - shredded and divided
2 Tbsp Grated parmesan cheese
8 Cherry tomatoes - roasted and halved

Instructions:

1. Start the smoked cream cheese by scoring the block of cream cheese, sprinkling the entire surface with the BBQ rub, and put it the smoker at 250° for 2 hours.
2. Combine in a large bowl the pulled pork, diced peppers and onions, both BBQ sauces, and put about 1 Tbsp of the roasted garlic.
3. When cream cheese is done smoking, combine 1/4 of the block with the extra sharp cheddar, mayo, pimentos to make a smoked pimento cheese.
4. Start the lasagna noodles by boiling water in a large pot. After it comes to a boil, add a generous amount of salt to the water and then drop in the halved noodles. Remove when al dente,

about 8 minutes.

5. To make the smokey cheese sauce, melt butter in a medium sauce pan on medium heat. Add the remaining smoked cream cheese and whisk until smooth again. Add the American cheese and stir until melted. Reduce heat to low. Add half the monterey jack and the parmesan and stir until smooth and melted. Remove from heat immediately and put aside. Do not overheat the sauce or it will get oily.

6. Assemble in a 9 inch cast iron skillet by putting a thin layer of the meat concoction on the bottom followed by a layer of shredded monterey jack, a smattering of pimento cheese dollops, then 8 halves of lasagna noodles.

The noodles should be 2 layers. Add about half the cheese sauce, then repeat all layers. Top with the last of the monterey jack, a few dollops of pimento cheese, and the cherry tomatoes. Cover with foil and bake at 350° for about 40-50 minutes. Remove the foil and bake for another 10-15 minutes until the cheese starts to brown a bit.

Note: To roast veggies, cut the peppers and onions into quarters and the tomatoes in half and place them on a cookie sheet. For the garlic, cut the tip end off and pull away the "paper" and place the cut side up in a piece of foil. Drizzle everything with olive oil, sprinkle with a little salt, and place in the oven at 400° for about 30 minutes.

Amy May

"LAYER IT UP" Lasagna Home Chef Challenge

Apple-sagna

Don't serve me with a salad & smelly garlic bread.

I'm the grande finale with a place of honor on the dessert table.

Ingredients:

1 box Lasagna Noodles

1 carton Apple Juice/ Apple Cider

3 Apples, thinly sliced

2 cups pureed apples, shortcut- use applesauce

2 Tbsp. Crystallized Ginger, finely chopped

12 oz Cream Cheese

1 cup Whipped Topping

½ cup Brown Sugar

2 Tbsp. Half & Half

2 tsp. Cinnamon

¼ tsp Nutmeg

Chopped Pecans & Crushed Pretzels, if desired

Pour apple juice/cider in a large pot & cook noodles until tender. Remove noodles & cool.

Mix pureed apples/ applesauce with crystallized ginger & set aside.

In a separate bowl, whip cream cheese with half & half, brown sugar, cinnamon and nutmeg. Fold in whipped topping & set aside.

In a deep dish (I use a loaf pan), layer apple puree, cooled noodles, cream cheese mixture and apple slices. Repeat layers until all parts are used. Cool in refrigerator to solidify. If desired, garnish with chopped pecans & crushed pretzels for a salty crunch.

Arwilla McCary

Dress '2' Impress chicken Lasagna

8-10 Servings

^ *Instructions & Ingredients*

Mix in a bowl
2 lb Wegman's fresh ground chicken
¼ c Grape seed oil

Seasonings:

1 tsp kosher salt
½ tbsp Italian dry seasoning
½ tsp dried basil
½ tsp dried oregano
1/8 tsp ground sage
1-tsp onion powder
1 tsp garlic powder
½ tsp white pepper
mix
cook in stainless steal 3qt sauce pan
over med heat
Chopping while stirring w/metal med size spatula til done
drain and put in a lg bowl to cooling down

Pasta type

1-1/2 lb Bow Tie pasta (follow directions on the box)
add 1-1/2 oz unsalted butter (after draining)

fresh Vegetables to blended

½ c chopped green onions
½ c chopped yellow sweet peppers
½ c chopped red sweet peppers
½ Jalapeno
¼ c white onions
¼ c celery
5 cloves fresh garlic
1 med carrots
¼ c white wine vin

Sauces:

*add in a sauce pan
12 oz can tomato paste
10 oz can tomato soup (undulated)
10 oz can fire roasted diced tomatoes
10 oz Wegman's Margherita Italian sauce
¼ c Merlot
1tbsp unsalted butter

Cont.

mix well
add fresh vegetable blend mixture
to sauces over low heat for 10 mins
remove let cool

Cheeses & eggs mixture
3 shredded Parmesan cheese
10 oz ricotta cheese
2 lg eggs beaten
mix
2 c Italian shredded cheese (divided)
3 c Shredded mozzarella (divided)
1-1/2 c shredded mozzarella & 1 c shredded Italian cheese (topping)

4 qt casserole dish
1) 1 tbsp thin sliced unsalted butter to place in the bottom of the dish
2) ¼ c sauce mixture spread all over the bottom as well
3) add 1-1/2 c bow tie pasta layering the bottom over sauce
4) 1c cheese and egg mixture over the pasta
5) add 1-1/2 c seasoned cooked ground chicken
6) 1 c sauce mixture over chicken

Repeat order (x2)
after last sauce mixture on pasta
cover with foil
bake at 350 55mins
uncover add remaining mozzarella
& Italian shredded cheeses
return to oven 10 mins
til cheese bubbles & brown slightly
Let rest 15 mins
cut & serve

Levant Layers Lasagna

Mediterranean inspired lasagna layered with roasted red pepper sauce, ricotta feta filling and shawarma-spiced chicken sausage, finished with cucumber dill sauce, mozzarella, & cucumber salsa.

Yield: 12 Servings

Ingredients

Ricotta Feta Mix

Ingredient	Amount
Ricotta Cheese	9 oz
Feta Cheese, Crumbled	3½ oz
Parmesan Cheese, Grated	2½ oz
Heavy Cream	1 oz
Egg	1
Garlic Clove, Minced	1
Fresh Italian Parsley, Fine Diced	2 tsp
Dried Oregano	¾ tsp
Kosher Salt	½ tsp
Ground Black Pepper	¼ tsp

Shawarma Chicken Sausage

Ingredient	Amount
Olive Oil	2 tsp
Yellow Onion, Diced	2½ oz
Mild Italian Chicken Sausage	12 oz
Shawarma Base (Recipe Below)	1 batch

Shawarma Base:

Ingredient	Amount
Greek Yogurt	2 tbsp
Olive Oil	1 tbsp
Shawarma Spice Blend	2 tbsp

Levant Layers Lasagna

Roasted Red Pepper Sauce

Ingredient	Amount
Olive Oil	1 tbsp
Garlic Clove, Minced	3
Tomato Pasta Sauce	15 oz
Roasted Red Pepper, Diced	10 oz
Dried Oregano	¾ tsp
Ground Black Pepper	¼ tsp
Kosher Salt	¼ tsp
Fresh Italian Parsley, Fine Diced	1 tbsp

Cucumber Dill Sauce

Ingredient	Amount
Fresh Dill	6 tbsp
Cucumber, Peeled and De-Seeded	5 tbsp
Mayonnaise	7 tbsp
Greek Yogurt	3½ tbsp
Kosher Salt	⅛ tsp

Cucumber Salsa (Garnish)

Ingredient	Amount
Cucumber, Peeled, De-Seeded and Diced	5 tbsp
Roma Tomato, Diced	3 tbsp
Feta Cheese, Crumbled	2 tbsp
Kalamata Olive, Diced	1 ½ tbsp
Red Onion, Diced	1 ½ tbsp
Fresh Parsley, Fine Diced	2 tsp
Olive Oil	½ tbsp
Red Wine Vinegar	1 tsp
Dried Oregano	¼ tsp
Kosher Salt	⅛ tsp

Levant Layers Lasagna

Assembly

Ingredient	Amount
Oven-Ready Pasta Sheets	11
Ricotta Feta Mix	18 oz
Shawarma Chicken Sausage	14½ oz
Roasted Red Pepper Sauce	14½ oz
Cucumber Dill Sauce	7 oz
Mozzarella Cheese	16 oz
Cucumber Salsa	1 cup

Method

1 — Ricotta Feta Mix

1. In a large bowl, combine ricotta, feta, parmesan, and cream.
2. Add eggs, garlic, parsley, salt, oregano, and black pepper.
3. Mix until uniform. Cover and refrigerate until ready to assemble.

2 — Shawarma Chicken Sausage

1. In a small bowl, stir together all of the shawarma base ingredients (oil, yogurt, and shawarma spice blend) into a paste.
2. In a large skillet over medium heat, add oil and yellow onion. Cook until softened.
3. Add chicken sausage (casings removed). Break into crumbles and cook until browned and cooked through.
4. Stir in the shawarma base. Cook until fragrant and evenly coated.
5. Remove from heat. Set aside to cool slightly.

3 — Roasted Red Pepper Sauce

1. In a saucepan over medium heat, add oil and garlic. Cook until fragrant.
2. Add tomato sauce, roasted red pepper, oregano, black pepper, and salt.
3. Simmer briefly, then blend until smooth.
4. Stir in fresh parsley. Set aside.

4 — Cucumber Dill Sauce

1. Add dill and cucumber to a food processor. Pulse until finely chopped.
2. Add mayonnaise, yogurt, and salt.
3. Blend until smooth.
4. Taste and adjust. Chill until ready to assemble.

Levant Layers Lasagna

5 — Cucumber Salsa (Garnish)

1. In a medium bowl, whisk together oil, vinegar, oregano, and salt.
2. Add the cucumber and tomato, then the olives, red onion, and parsley. Toss gently to coat.
3. Fold in the crumbled feta last so it stays in pieces.
4. Cover and chill at least 15 min so the flavors come together.
5. Taste and adjust the salt. Drain off any liquid that collects before serving.

6 — Assembly

1. Preheat oven to 350°F.
2. Spread a layer of roasted red pepper sauce on the bottom of a 9x13-inch baking dish.
3. Lay 4 oven-ready pasta sheets over the sauce in a single layer.
4. Spread half of the ricotta feta mix over the pasta.
5. Top with half of the shawarma chicken sausage.
6. Spread half of the cucumber dill sauce over the sausage.
7. Sprinkle with a quarter of the mozzarella.
8. Layer once more: red pepper sauce, 3 pasta sheets, ricotta feta mix, shawarma chicken sausage, cucumber dill sauce, and mozzarella.
9. Top with a final layer of 4 pasta sheets and finish with roasted red pepper sauce.
10. Cover tightly with foil.

7 — Bake

1. Place the baking dish on a rimmed sheet pan to catch any sauce that bubbles over.
2. Bake covered at 350°F for 50–55 min.
3. Remove the foil and top with remaining mozzarella.
4. Bake uncovered for 15–20 min, until the cheese is melted and golden and the sauce is bubbling at the edges.
5. Doneness test: the center should read 165°F+. If not, re-cover loosely with foil and bake 10 more min.

8 — Plating

1. Let the lasagna rest 10–15 min after baking so the layers set.
2. Cut into portions and transfer to plates.
3. Finish with a spoonful of roasted red pepper sauce and a drizzle of cucumber dill sauce.
4. Garnish with a spoonful of the cucumber salsa.

Place any remaining lasagna in a sealed container.
Store in refrigerator. Reheat and enjoy within 3-4 days.

Got to be NC Gnocchi Lasagna Bob Brescia

Everything you need to make potato-based lasagna is right here in our own backyard. The only items not sourced from NC are the plates and pine nuts. Be sure to support your local farmer's and shop local for the freshest ingredients!

Ingredients:

Goat Cheese from Francee Farms (Rocky Mount, NC State Farmer Mkt)
Whole Milk from Ran-Lew Farms (Snow Camp, NC State Farmers Mkt)
Potato (Cary Farmers Mkt)
Eggs (Cary Farmer Mkt)
Lindley Mills Flour (online from Graham NC)
Butter (NC State Farmers Mkt)
Salt (Wilmington NC)
Pine Nuts (Italy)

Directions:

1. Cut 4 potatoes (~2 lbs) into quarters and boil until fork tender, about 15-20 minutes.
2. Using a ricer, smash potatoes or put them through a food mill.
3. Gently mix potatoes, 1 egg and 1 cup flour together to form a dough. Add more flour if dough feels loose and sticky. Do not over work or use a hand mixer as this will create a gummy noodle.
4. Make a large dough ball, wrap with plastic wrap and rest about 15 minutes.
5. Break off a piece and roll out dough into thin sheets (1/8 inch), cutting into strips about 3 inches wide. Set aside being careful not to stack as they will stick together.
6. Prepare the bechamel sauce by melting 2 TB butter in saucepan and whisk in 2 TB flour.
7. Once completely mixed (do not allow to brown), slowly whisk in 1 to ¼ cups of milk.
8. Cook about 3-5 minutes over medium heat to thicken.
9. Add 6 oz of goat cheese, thoroughly melt and remove from heat.
10. Assemble lasagna by layering noodles with bechamel sauce and add small spoonfuls of goat cheese in each layer.
11. Once desired number of layers is met, cover dish and bake @ 350 degrees for 20 minutes.
12. Uncover and bake another 10-15 minutes until bubbly.
13. Remove from oven, cover and allow to rest 15 minutes before slicing.
14. Toast pine nuts, crush and sprinkle on top with a little more goat cheese before serving.

Anna Brescia

Let's Get (Butter)Nutty

Enjoy a little slice of fall with these butternut squash and ricotta lasagna roll-ups.

Prep Time: 20 minutes
Cook Time: 1 hour, 10 minutes
Servings: 6

Ingredients

Butternut Squash Sauce

- 1 medium butternut squash, peeled and cut into 1-inch cubes
- 1 medium white onion, julienned
- 2 garlic cloves, peeled
- 1 tablespoon olive oil
- Water, as needed
- Salt and black pepper, to taste
-

Spinach and Ricotta Filling

- 5 ounces fresh spinach
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon red pepper flakes (optional)
- 8 ounces whole-milk ricotta cheese
- 1/4 cup Parmigiano-Reggiano, finely grated
- Salt and black pepper, to taste

Pasta and Assembly

- 12 lasagna noodles
- Olive oil, as needed
- Additional Parmigiano-Reggiano, for topping (optional)

Instructions

1. **Make the Butternut Squash Sauce**
    1. Bring a large pot of water to a boil. Add the cubed butternut squash and cook until fork-tender, about 10 minutes.
    2. While the squash cooks, julienne the onion and peel the garlic cloves.
    3. Drain the squash and set aside.
    4. Return the pot to the stove over medium-low heat. Add 1 tablespoon of olive oil, followed by the onion and whole garlic cloves. Season with salt and black pepper.
    5. Sauté, stirring occasionally, until the onion is very soft, about 8–10 minutes. Add a splash of water as needed to prevent the vegetables from sticking or burning.
    6. Remove the garlic cloves and return the cooked squash to the pot.
    7. Add a small amount of water and blend with an immersion blender until smooth. Gradually add more water as needed until the sauce reaches your desired consistency.
    8. Season with additional salt and black pepper to taste. Set aside.
2. **Prepare the Spinach and Ricotta Filling**
    1. Heat 1 tablespoon of olive oil in a medium skillet over medium heat.
    2. Add the spinach and sauté until wilted and reduced in volume, about 3–5 minutes.
    3. Season with garlic powder and red pepper flakes, if desired. Remove from the heat and allow the spinach to cool.

4. Once cooled, squeeze out as much excess liquid as possible to prevent the filling from becoming watery.
5. In a medium bowl, combine the spinach, ricotta, and grated Parmigiano-Reggiano. Season with salt and black pepper to taste. Mix until evenly combined.

3. Cook the Lasagna Noodles

1. Preheat the oven to 350°F.
2. Bring a large pot of salted water to a boil. Cook the lasagna noodles according to the package instructions until al dente.
3. Carefully remove the noodles from the water and lay them flat on a lightly oiled baking sheet or clean work surface. Brush lightly with olive oil to prevent them from sticking together.

4. Assemble the Roll-Ups

1. Spread a spoonful of butternut squash sauce across the bottom of each ramekin.
2. Lay a lasagna noodle flat on your work surface. Spread a thin, even layer of the spinach and ricotta mixture along the noodle, leaving a small border at the edges.
3. Starting at one end, gently roll the noodle into a spiral.
4. Place the roll-up seam-side down in a ramekin. Repeat with the remaining noodles and filling.
5. Spoon additional butternut squash sauce over the roll-ups, covering the tops generously.
6. If desired, sprinkle additional grated Parmigiano-Reggiano over the sauce.

5. Bake and Serve

1. Arrange the filled ramekins on a baking sheet to make them easier to transfer to and from the oven.
2. Bake uncovered at 350°F for 25–30 minutes, or until the sauce is bubbling and the roll-ups are heated through.
3. Allow to rest for 5 minutes before serving.

Enjoy your little slice of fall!

Lisa Brescia

Viva la Espana!!
Patatas Bravas Lasagna

Ingredients:

"Noodles"
2 russet potatoes cut into 1/8 inch thick slices

8 oz ricotta mixed with 3 oz of grated parmesan

Salsa Brava:
2 tablespoons olive oil
1 small onion, finely diced
3 cloves garlic, minced
2 tablespoons tomato paste
1 can (14 oz) crushed tomatoes
3 tablespoons smoked paprika
1/2 teaspoon cayenne pepper
1teaspoon red wine vinegar
1 pound chorizo

Garlic Bechamel:
2 tablespoons butter
2 tablespoons all purpose flour
1.5 cups warm milk
3 cloves garlic, minced
a pinch of nutmeg
1 cup Manchego and 1 cup malon

Directions:
Preheat oven to 400
Slice the potatoes 1/8 inch thick.
place on parchment paper and bake for 12 minutes
remove from oven and let cool

salsa brava:
In an sauce pan add the olive oil, onions, chorizo and garlic and cook until the onions are soft and the chorizo is cooked
add in the tomato paste, smoked paprika, red wine vinegar and cayenne pepper
saute for 1 minute
add the crush tomatoes and simmer for 10 minutes

garlic bechamel:
in another sauce pan melt butter. whisk in the flour and cook for 1 minute. Gradually pour in the warm milk, whisking constantly to avoid lumps. Stir in garlic, nutmeg and cheese. Keep stirring until the sauce is smooth and thick.

assemble the lasagna, layering the potatoes with ricotta, salsa brava and garlic bechamel. Cook for 45 minutes at 400 degrees

Neva Brescia

Lasagna at the Delicatessan Counter:
Reuben-Inspired Lasagna!

Serving Size: 6 individual small ramekins

Ingredients:

For the Bechamel:
- 1½ tbsp. unsalted butter
- 1½ tbsp. all-purpose flour
- 1 cup milk
- ⅛ tsp. kosher salt, plus more to taste
- ⅛ tsp. ground pepper

For the Lasagna:
- 3-4 slices of rye bread, diced into small cubes
- 1 cup sauerkraut, drained and patted dry
- ½ lb. corned beef, roughly chopped into small pieces
- 1 cup Swiss cheese, shredded
- ⅓ cup thousand island dressing (plus extra for drizzling)

Instructions:

Prep the Oven and Ramekins
1. Preheat the oven to 375°F
2. Lightly grease 6 oz. oven-safe ramekins or small baking dishes with cooking spray

Prep the Layers:
1. Optional: for the rye bread "noodles" toast them in the air fryer to give a nice crunch.
2. For the bechamel:
    a. In a medium saucepan, heat the butter over medium-low heat until the butter is fully melted. Whisk in the flour until well combined, cooking constantly until the raw flour smell is gone (~1-2 minutes).
    b. Slowly pour the milk into the pan, whisking constantly, until there are no lumps. Increase the heat to medium and keep whisking until the sauce thickens and resembles a white gravy (~4-5 minutes). Add salt and pepper to taste!

Assembly:
1. Place a dollop of thousand island dressing and bechamel on the bottom of the dish.
2. Place down a thin layer of the rye bread croutons.
3. Sprinkle a layer of corned beef and then sauerkraut on top.
4. Finish with a layer of Swiss cheese and then repeat!

(The layering is not necessarily important and can be done in any order)

Finishing Up:

1. Place the ramekins on a baking sheet (in case of overflow from the dish) and cook for 20 minutes, until the lasagna is bubbly and gooey!
2. Drizzle with some extra thousand island dressing and serve!

David Moon

Southern-Italian Four-Tomato Farmhouse Lasagna

With Handmade Free-Range Egg Pasta

One 9 × 12 × 2½-inch dish • 10–12 servings • Oven: 350°F

INGREDIENTS

Handmade egg pasta: 400 g Italian Tipo 00 flour (plus dusting); 3 large whole free-range eggs; 3 additional egg yolks; 1–2 tsp water, only if needed.

Four-tomato meat sauce: 5 lb homegrown tomatoes (2 lb Roma, 1½ lb German Johnson, 1 lb Better Boy, ½ lb yellow cherry); 1 lb locally raised ground beef; ½ lb mild farm sausage; 2 tbsp organic cold-pressed olive oil; 2 medium shallots, chopped (½ cup); 5 garlic cloves, chopped and divided; 3 tbsp organic tomato paste; 2 tbsp chopped fresh basil, plus garnish; 2 tsp chopped fresh oregano; ½ tsp fresh thyme leaves; 1¼ tsp kosher salt and ¾ tsp black pepper, both divided.

Cheese filling and layers: 15 oz whole-milk Italian ricotta; 1 large free-range egg; 2 oz grated 18-month-aged Italian Parmesan; 2 oz grated 10-month-aged Wisconsin Parmesan; 6 oz thinly sliced Italian mozzarella; 6 oz thinly sliced Amish mozzarella.

METHOD

1. Make pasta. Combine flour, 3 whole eggs and 3 yolks. Add water only if needed. Knead 8–10 minutes until smooth; cover and rest 30–45 minutes. Roll 0.6–1 mm thin; cut enough sheets for four pasta layers.

2. Blend tomatoes. Wash and core all four varieties; blend completely smooth with skins and seeds included.

3. Brown meat. Cook beef and sausage together over medium heat in fine crumbles. Season with ½ tsp salt and ¼ tsp pepper; add thyme and 2 garlic cloves for the last 1–2 minutes. Cook thoroughly; drain excess fat.

4. Prepare sauce. Warm olive oil in a heavy pot. Soften shallots 3–4 minutes; cook remaining 3 garlic cloves for 30 seconds. Stir in tomato paste for 1 minute. Add blended tomatoes, remaining ¾ tsp salt and ½ tsp pepper. Simmer uncovered 45–75 minutes, stirring, to about 4½–5 cups of tomato sauce. Add meat, basil and oregano; simmer gently 30–45 minutes more. Adjust seasoning; keep sauce moist and spoonable.

5. Mix filling. Combine ricotta, egg and 1½ oz of each Parmesan. Reserve remaining ½ oz of each Parmesan for topping.

6. Blanch pasta. Boil fresh sheets in salted water for 30–60 seconds until pliable. Cool briefly in water; drain on clean towels.

7. Assemble. Spread a thin layer of meat sauce in the dish. Add pasta layer 1, then one-third of ricotta filling, some of both mozzarellas and meat sauce. Repeat for pasta layers 2 and 3. Finish with pasta layer 4, remaining sauce, mozzarella and reserved Parmesan. Keep below rim.

8. Bake. Cover tightly with lightly oiled foil; bake at 350°F for about 40–50 minutes. Uncover and bake 10–15 minutes more, until bubbling and golden. Verify center reaches 165°F.

9. Finish. Rest 20–30 minutes before slicing. Garnish lightly with finely chopped fresh basil just before presentation.

A Southern-Italian farmhouse interpretation featuring four homegrown tomato varieties, local farm meats, fresh herbs, handmade egg pasta and Italian, Wisconsin and Amish cheeses.