

## LASAGNA

1 POUND LASAGNA NOODLES (16 noodles per pound)	
3 QUARTS BOILING WATER	1 POUND COTTAGE CHEESE
1 TBSP SALT	3/4 POUNDS MONTEREY
2 TBSP OIL	CHEESE (GRATED)
1 RECIPE TOMATO MEAT SAUCE	PARMESAN CHEESE

COOK NOODLES IN SALTED WATER & OIL 20 MINUTES, DRAIN AND RINSE WITH COLD WATER. IN A 10 x 15 INCH CASSEROLE PUT A LAYER OF MEAT SAUCE, NOODLES, COTTAGE CHEESE, CHEESE, NOODLES, MEAT SAUCE AND CHEESE

### TOMATO MEAT SAUCE

1 MEDIUM ONION CHOPPED	2 CUPS CATSUP
2 CLOVES GARLIC CRUSHED	1 TBSP WORCHESTERSHIRE
2 POUNDS SAUSAGE	1 TBSP SALT
1 POUND GROUND BEEF	1/4 TEAS PEPPER
16 OZ CAN TOMATO SAUCE	1 BAY LEAF
1 TEAS OREGANO	1 TEAS BASIL

SAUTE ONION, GARLIC AND BEEF & SAUSAGE. COMBINE ALL INGREDIENTS AND SIMMER 1-1/2 HOURS.