

## Ingredients

1 lb. Sweet Italian Sausage

1/2 lb. Hot Italian sausage

1 medium onion -chopped

2 garlic cloves -minced

1 (15 oz.) can tomato sauce

1 (15 oz.) can crushed tomatoes

2 (6 oz.) cans tomato paste

1/2 cup water

2 tablespoons sugar

3 teaspoons Italian seasoning

1 1/2 teaspoons dried basil leaves

1/4 teaspoon ground black pepper

1/4 cup minced fresh flat-leaf parsley

2 cups shredded mozzarella cheese

15 oz. (1 3/4 cups) whole milk Ricotta cheese

1/2 cup grated parmesan cheese

4 large egg

### Instructions

Preheat oven to 350 degrees F.

Make the meat sauce. Add sausage to a large skillet over medium-high heat, breaking it apart with a wooden spoon. Add the onion and garlic. Cook until meat is browned, about 6-8 minutes. Drain the fat from the meat. Return the meat to the skillet.

Add the tomato sauce, crushed tomatoes, tomato paste, water, sugar, 2 teaspoons salt, 2 teaspoons Italian seasoning, 1 teaspoon basil, and the black pepper. Stir until well combined. Cover and reduce the heat to low. Simmer the sauce for 30 minutes. Stir in 2 tablespoons of the minced parsley.

As the sauce cooks, make the ricotta mixture. In a large bowl, add 1 cup mozzarella, the ricotta, 1/4 cup parmesan, 2 tablespoons of the parsley, the eggs, 1 teaspoon salt, 1 teaspoon Italian seasoning, and 1/2 teaspoon basil. Stir until well incorporated.

Assemble the lasagna. In a 13x9 inch baking dish, add a very thin layer of meat sauce (about 1/4 cup). Layer 3 lasagna noodles, 1/3 of the ricotta mixture, and 1 1/2 (level) cups of meat sauce. Repeat the layers twice.

Add a final layer of the remaining noodles, meat sauce, 1 cup mozzarella, and 1/4 cup parmesan.

Cover with foil that has been sprayed with nonstick cooking spray. Bake for 45 minutes. Remove the foil. Bake 15 more minutes.

Let the lasagna cool for 15-20 minutes before cutting.

I dont cook my Lasagna noodles, I put them in raw and it seems to work out better for my tastes. if you wanted to cook them, only cook them to al dente or it will be mushy when building your lasagna