

Main Course

The Last Lasagna

This lasagna could get the trump card. The use of spicy Italian sausage and red wine takes this lasagna to the next level.

For the Sauce You'll Need:

- 1 pound spicy Italian sausage
- 1 onion, chopped
- 4 garlic cloves, minced
- 1 large can whole tomatoes (approximately 28 ounces)
- 1 medium can tomato sauce (approximately 15 ounces)
- Salt and pepper to taste
- 1 to 2 bay leaves
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 pinch cayenne
- ½ cup red wine

For the Ricotta Cheese Mix You'll Need:

- 1, 16-ounce container of ricotta cheese
- 1 large egg
- ¼ cup Parmesan cheese, grated
- Salt and pepper to taste
- 1 teaspoon dried oregano
- 12 lasagna noodles
- 1 pound whole milk Mozzarella cheese, grated

Directions

- Preheat the oven to 350F

Make the Sauce:

- In a large frying pan, cook the Italian sausage over medium heat with the chopped onions and minced garlic.
- After it's browned, add the whole tomatoes and tomato sauce right into the frying pan. Cut up the whole tomatoes into bite sized pieces. Add the bay leaves, oregano, basil, and cayenne. Throw in a half-cup of red wine. Simmer for at least 10 minutes. Taste and adjust seasonings.
- When you think you've got it, let it sit and simmer on low heat for a while, because it only gets better as it cooks.
- While the sauce is bubbling its way into its various stages of perfection, continue below.



The Last Lasagna Continued...

Make the Ricotta Mix:

- In a large bowl, mix the ricotta, egg, Parmesan, salt, pepper, and oregano.

Prepare Noodles

- Boil 12 lasagna noodles in a pot of salty water and a splash of olive oil.
- Drain when done.

In a Standard Lasagna Pan

- Place a layer of pasta on bottom of baking dish.
- Spread a third of the ricotta mix onto the pasta. Spread a third of the sauce on the ricotta mix.
- Sprinkle a third of the mozzarella onto the sauce.
- Repeat the process for the remaining ingredients.

Into the Oven

- Bake for 45 minutes – you'll smell it when it is getting close.
- When it's crisping a bit on the top and bubbling up on the sides pull it out.
- Allow another 30 minutes for it to cool and set.

Play with Your Food

- Try using a red onion or a sweet onion.
- Try using ground beef instead of sausage.

Medwell Kitchen Tested

Pic Ref:

http://weblogs.baltimoresun.com/entertainment/dining/reviews/blog/2008/07/welcome_to_lasagna_awareness_m.html