

The supplies you will need to make your eight serving sympathy lasagna. Prep

Cook

Ready In

- 1 1/2 pounds lean ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 1 teaspoon dried oregano
- 2 tablespoons brown sugar
- 1 1/2 teaspoons salt
- 1 (29 ounce) can diced tomatoes
- 2 (6 ounce) cans tomato paste
- 12 dry lasagna noodles
- 2 eggs, beaten

1/2 cup grated Parmesan cheese

- 2 tablespoons dried parsley
- 1 teaspoon salt
- 1 pound mozzarella cheese, shredded
- 2 tablespoons grated

1 pint ricotta cheese Parmesan cheese



In a skillet over medium heat, brown ground beef, onion and garlic; drain fat. Mix in basil, oregano, brown sugar, 1 1/2 teaspoons salt, diced tomatoes and tomato paste. Simmer for 30 to 45 minutes, stirring occasionally.

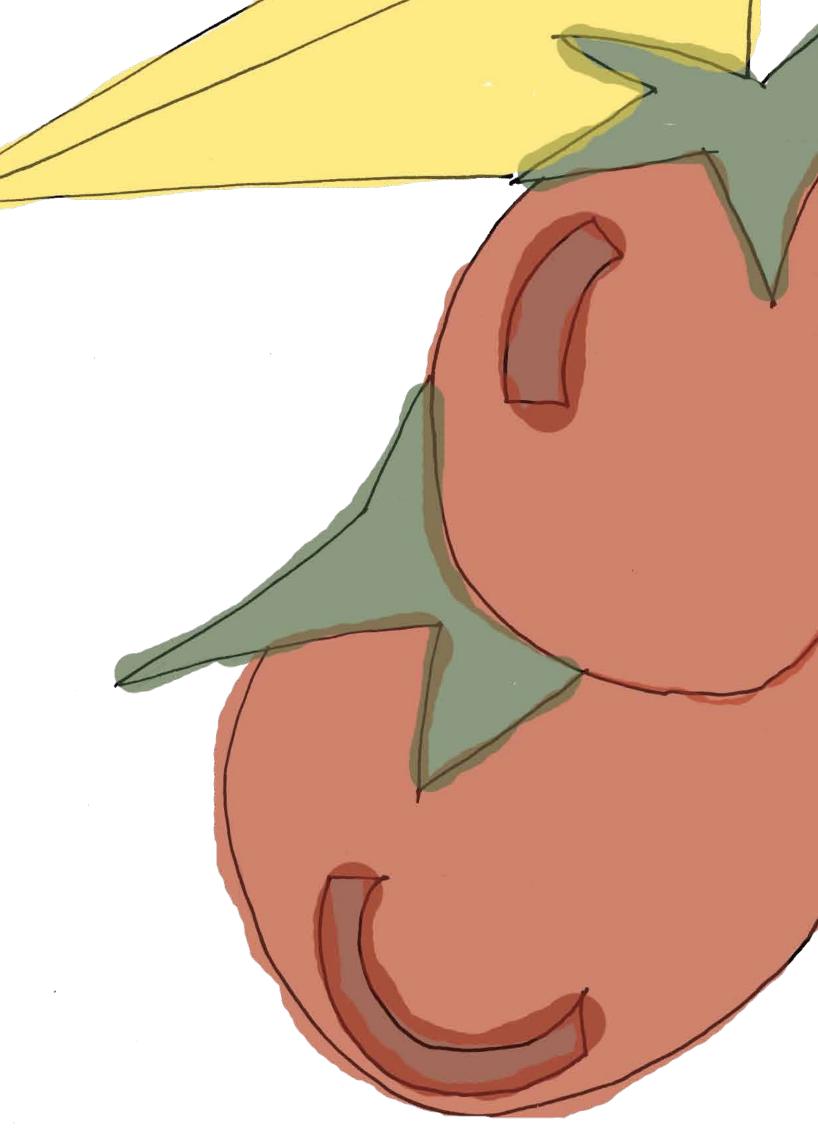
Preheat oven to 375 F (190 C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles, and cook for 5 to 8 minutes, or until al dente; drain. Lay noodles flat on towels, and blot dry.

In a medium bowl, mix together eggs, ricotta, Parmesan cheese, parsley and 1 teaspoon salt.



Layer 1/3 of the lasagna noodles in the bottom of a 9x13 inch baking dish. Cover noodles with 1/2 ricotta mixture, 1/2 of the mozzarella cheese and 1/3 of the sauce. Repeat. Top with remaining noodles and sauce. Sprinkle additional Parmesan cheese over the top.

Bake in the preheated oven for 30 minutes. Let stand 10 minutes before serving.



Follow these simple steps and you will have sympathy lasagna

in no time, and remember, sympathy lasagna is only for those

friends you really like that have lost someone close.