

Sympathy Lasagna

This recipe is ideal for all the gingers out there who are in need of a recipe that conveys their feelings of kinship, but doesn't require them to attain the heart of the innocent and naive to make the sympathy food. This lasagna has easy to follow instructions that even the most unintelligent ginger can make. It is of the highest quality and will make any friend who doubts you think twice before making generalizations about your disposition to be ginger, ever again.

Ingredients

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

Prep

30 mins.

Cook

130 mins.

Ready In

2 hr.

- 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 pint ricotta cheese
- 1/2 cup grated Parmesan cheese
- 2 tablespoons dried parsley
- 1 teaspoon salt
- 1 pound mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese

Directions

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.

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.

