**Beef Lasagna (Wendy Layne’s Receipe)**

1 lb. lean ground beef 1 garlic clove, crushed

1 T chopped parsley 1 T basil

1 ½ t salt 1 large can diced tomatoes

1 can (13 oz.) tomato paste 1 pkg. sliced mushrooms (or 2 cans) fresh is best

1. Brown meat slowly in large deep dutch frypan or pot, drain off any fat. Mix next 7 ingredients together in bowl then add to meat. Simmer uncovered until thick (approximately 30 min.), stirring occasionally.
2. Noodles – Cook lasagna noodles in boiling salted water according to pkg. directions ( approx. 7 noodles).
3. Cheese Sauce

1 large carton cottage cheese (creamed) 2 eggs beaten

1 t salt ½ t pepper

2 T chopped parsley ½ C grated parmesan cheese

1. Mozzarella cheese 1 ½ lb. shredded

Grease a deep pan with butter. Place a layer of meat sauce, noodles, cheese sauce, mozzarella. Repeat layers. Bake at 375 degrees for 50 minutes (covered with foil). Let sit for 10 minutes before serving.