

A MARIO BATALI RECIPE

"GRAM'S" LASAGNE

Serves 6 to 8 people

INGREDIENTS

1 box dried lasagna sheets
1 container whole milk ricotta cheese
1 pound whole milk mozzarella, grated
2 whole eggs
Grated Parmigiano cheese

For the sauce:

4 tablespoons extra virgin olive oil
3 cloves garlic, crushed
3 cans crushed tomatoes
2 smoked pork hocks

For the meatballs:

1 pound ground chuck, 90% lean
2 tablespoons dried parsley
1 cup grated parmigiano
4 whole eggs
1/4 cup milk
2 slices white bread, soaked in milk and squeezed dry
2 teaspoon garlic powder
1 tablespoon salt
1 teaspoon fresh ground pepper

DIRECTIONS

Make the meatballs:

In a large mixing bowl, combine the Ground Chuck, dried parsley, grated Parmigiano Reggiano, 2 eggs, milk, milk-soaked bread, garlic powder, salt, and pepper. Stir well so that the mixture comes together and it is easy to form into large meatballs. Form the balls, about 4 ounces each (they have to be big so you can cut them up for the lasagna, otherwise Gram won't be happy!). Form the meatballs and set aside.

Make the sauce:

Heat a large sauce pot or Dutch oven over medium heat. Add olive oil then fry the crushed garlic until its golden brown and aromatic. Add the crushed tomatoes. Bring to a boil, then reduce to a simmer. Drop the meatballs into the sauce along with the smoked pork hocks. Simmer for 2-3 hours.

Preheat the oven to 375F.

Once the sauce has been simmering for about 90 minutes, start to cook the lasagna. Bring a large pot of water to a boil, season with salt and cook the lasagna noodles for about 3 minutes, until pliable. Using tongs, remove the noodles from the water and lay flat on a cookie sheet so that they don't stick together. Remove the meatballs from the sauce, let them cool slightly and cut them into rough pieces-- *Gram just used the side of a spoon in a bowl*. At this point, you can start to build the lasagna.

