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LASAGNE

TOMATO MEAT SAUCE

- 2 Tablespoons Olive Oil
- 1 Clove Garlic
- 1/3 Cup Chopped Celery
- 1/2 Pound Ground Chuck
- 2 Cups Diced Tomatoes
- 3 Tablespoons Tomato Paste
- 1 1/2 Teaspoons Salt
- 1/16 Teaspoon Black Pepper
- 1/4 Teaspoon Oregano

FILLING

- 2 Quarts Boiling Water
- 2 Teaspoons Salt
- 7 Ounces Lasagne Noodles
- 1/4 Pound Mozzarella Cheese
- 6 Ounces Ricotta Cheese
- 1/3 Cup Grated Parmesan Cheese

DIRECTIONS

1. Place olive oil in a 3 quart saucepan.
2. Add chopped garlic and celery.
3. Sauté until soft and yellow.
4. Add meat, stir with a fork to separate.
5. Cook until meat is a gray color.
6. Add tomatoes, tomato paste, salt, pepper and oregano.
7. Cover and cook slowly for 1 hour.
8. Add salt and noodles to boiling water.
9. Boil 7 minutes and drain well. Dice mozzarella.
10. Turn 1/4 of the sauce into a buttered 10x6 inch baking dish.
11. Add a layer of 1/3 of the noodles.
12. Sprinkle with mozzarella.
13. Add another layer of noodles.
14. Spread with ricotta. Add 1/4 of the sauce.
15. Add remaining noodles and sprinkle with parmesan cheese.
16. Bake in a 375 degree oven for 15 minutes. Pour heated remaining sauce over the top to serve.

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12. Add remaining noodles and sprinkle with parmesan cheese.

14. Spread with ricotta. Add 1/4 of the sauce.

13. Add another layer of noodles.