

Here's what's cookin':

Lasagna + Chili

Serves: 6-8

Recipe from the
kitchen of:

Mungy



2 T. Oil

1 clove garlic (minced)

1 large onion (chopped)

2 lb. lean ground beef

Cook in heavy skillet until onions are soft + beef crumbly.

Add:

2 tsp. salt

1 T. vinegar

1/4 tsp. pepper

1 T. sugar

1/2 tsp. each of ginger, nutmeg, dry mustard.

2 T. Worcestershire sauce

1 large can tomato paste + 1 can water

1 large can tomato sauce + 1 can water

2 C. tomato juice

5 stalks celery cut into 2 pieces each.

Simmer - simmer - at least 4 hours.

1/2 lb. lasagna noodles cooked + drained

1 c. cottage cheese with 1 egg

beaten in.

1/2 lb. mozzarella cheese or more ("I like

a lot")

Discard the celery stalks from the sauce. Place sauce to



Cover bottom of pan. Then noodles,
Cottage cheese, then mozzarella cheese,
& so on until you have 3 layers of
noodles & sauce etc. Sprinkle a lot
of Parmesan cheese on top. Bake at
350 for 30 min. or until bubbling hot.
Let stand 20 min.

For chili:

Add:

2 T. chili powder

3 C. kidney or pinto beans - drained.