

Dan's Favorite Lasagna

- ½ lb. ground beef
- ½ lb . bulk Italian sausage (mild or hot)
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 (7 ½ oz) can fire roasted diced tomatoes, undrained
- 1 (8 oz) can tomato sauce
- 1 (6 oz) can tomato paste
- 1/3 cup dry red wine
- Small Splash of red wine vinegar
- 1 tbsp. brown sugar (or more if you want sweeter sauce)
- 2 tsp dried basil, crushed or 1 ½ tbsp. fresh basil, chopped
- 1 tsp dried oregano, crushed
- 1 tsp fennel seed, crushed
- ½ tsp salt or more to taste
- ½ tsp pepper
- 6 lasagna noodles
- 1 beaten egg
- 2 cups ricotta cheese
- 1 cup grated Parmesan cheese, divided
- 2 tbsp fresh parsley flakes, chopped
- 1 (8 oz) pkg sliced mozzarella cheese- can add more to taste
- 4 slices cheddar cheese, broken into pieces

To make the sauce, in a large saucepan cook meat, garlic and onion until the meat is browned and onion is tender. Stir in canned tomatoes, tomato sauce, tomato paste, red wine, red wine vinegar, brown sugar, basil, oregano, fennel seed, salt and pepper. Bring to a boil and then reduce heat. Simmer, covered for 20 minutes, letting flavors blend. Simmer, uncovered for 10 more minutes to thicken sauce. Leave on low heat while assembling lasagna. While sauce is simmering, cook lasagna noodles according to package directions until almost al dente. Drain noodles and place on a kitchen towel or wax paper to dry out most of the excess water. For the filling, combine the egg, ricotta cheese, parsley and 1/2 cup of the Parmesan. To assemble: Spray bottom of 13x9x2 baking dish very lightly with cooking spray. Layer three noodles, half the filling, half the meat sauce and half the mozzarella cheese. Fill in area between mozzarella slices with cheddar cheese slice pieces. Repeat all layers. Sprinkle remaining Parmesan cheese on top. Bake at 375 degrees for 30 minutes or until heated through and brown on edges. Let stand 10-15 minutes before serving. Serves 6-8. *Adapted from Better Homes & Garden New Cook Book, Copyright 1989