

EMERIL'S LASAGNA

The worst part of making lasagna: positioning slippery noodles before they stick together - this avoids that by cooking everything all at once longer & at lower temperatures - also, the meat sauce is good over any pasta - serve it with a light dusting of Parmesan.

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: a bit more than 2 hours

INGREDIENTS:

2 tsp unsalted butter	1 lb ricotta cheese
2 C grated Provolone (about 8 oz)	2 C grated Mozzarella (about 8 oz)
2 C freshly grated Pecorino (about 8 oz)	1/4 C milk
1 large egg	1 TBS mince fresh basil
1 TBS minced garlic	1 tsp salt
1/2 tsp freshly ground black pepper	Meat Sauce (see recipe)
1 pkg dried lasagna noodles (about 1 lb)	
2 C freshly grated Parmigiano-Reggiano (about 8 oz)	

DIRECTIONS:

Preheat oven to 375 - butter 15x10" baking dish or roasting pan. Stir in Ricotta, Provolone, Mozzarella, Romano, milk, egg, basil & garlic in large mixing bowl - add salt & pepper & mix well.

Spoon 1/2 C meat sauce over bottom of baking dish - top with layer of uncooked noodles - cover noodles with layer of meat sauce & then a layer of cheese mixture - repeat layering till everything has been used, ending with a topping of cheese mixture. Top lasagna with grated Parmesan. Cover tightly with foil & bake 1 1/2 hours - uncover and continue baking till golden & bubbly (about 15 minutes more) - let stand 10 minutes before serving.

Servings: 8