

Bacon Lasagna

Amount	Measure	Ingredient - Preparation Method
1	pound	new york steak
4	cloves	garlic
		salt and pepper
1	pound	bacon
1		poblano pepper
2		serrano pepper
1		onion - chopped
28	ounces	tomatoes
2	teaspoons	mexican oregano
2	teaspoons	ground coriander
1	teaspoon	cumin - toasted and ground
2	teaspoons	chimayo chile powder
1	teaspoon	sugar
		olive oil
16	ounces	monterey jack cheese

Roast poblano pepper, peel and cut into small strips.

Rub steak all over with 2 cloves garlic, salt and pepper. Broil or grill to desired doneness. Slice into thin strips.

Preheat oven to 375.

Lay out bacon strips on baking sheet. Brush lightly with oil and sprinkle with chile powder. Bake for 10 minutes, then turn bacon and bake for 5 more minutes.

Heat 2 tbsps oil in a saucepan and add chopped onion. Cook until translucent, about 5 minutes. Add garlic and peppers and cook for 2 more minutes. Add tomatoes and bring to a boil. Add oregano, coriander, cumin, chile powder and sugar and simmer for about 30 minutes.

Coat the bottom of a 9x13 pan with sauce. Layer 1/2 of the bacon strips on top. Cover with 1/2 of the remaining sauce, all of the steak, and 1/2 of the cheese. Cover with remaining bacon, sauce and cheese. Sprinkle mexican oregano and chile powder on top.

Bake for 30 minutes, until cheese is golden and bubbly. Cool for at least 10 minutes before eating.