

Best Ever Lasagna

Servings : 15

Amount	Measure	Ingredient - Preparation Method
1	medium	onion - chopped
2	tablespoons	olive oil
4	cloves	garlic - minced
6	ounces	tomato paste
2		28 oz cans crushed tomatoes
6	cups	water
1	cup	basil - chopped
2 1/4	teaspoons	sugar
1	teaspoon	salt
1	pound	Italian sausage
4		Italian sausage link
16	ounces	whole milk ricotta cheese
8	cups	mozzarella cheese - shredded
1	large	egg - beaten
1/4	teaspoon	dried basil
12	sheets	no cook lasagna
21	slices	provolone cheese
1/3	cup	parmesan cheese - grated

In a Dutch oven, cook onion in olive oil over medium heat until tender, 4-5 minutes. Add garlic; cook 1 minute. Stir in tomato paste and cook, stirring constantly until fragrant, 3-4 minutes. Add tomatoes, water, fresh basil, 2 tsp sugar and the salt. Bring to boil; reduce heat. Simmer 1 hour, stirring occasionally.

Cook bulk sausage in a skillet over medium heat until no longer pink. Drain. Add meat to sauce and simmer 1 hour more.

Preheat oven to 350. Roast links 35-40 minutes. Cool and slice into 1/4" pieces.

Mix ricotta, 1 cup mozzarella, egg, dried basil and remaining sugar.

In a greased 13x9 baking dish, spread 2 cups sauce. Arrange 4 noodles on top. Spread with a third of the ricotta mixture. Add seven slices of provolone, a third of the sausage links, and 1.5 cups mozzarella. Repeat twice using only 1 cup of sauce. Spread 2 cups sauce on top, and cover with remaining 2.5 cups mozzarella and parmesan.

Place dish on rimmed baking sheet and bake, uncovered, until bubbly and golden brown, 60-65 minutes. Let stand 15 minutes.

Description: "Pasta"