

## CLASSIC-STYLE LASAGNA WITH HOMEMADE BEEF AND SAUSAGE BOLOGNESE

### INGREDIENTS

6 cups homemade Bolognese sauce

(my recipe is here: <http://www.cupofsugarpinchofsalt.com/2013/01/07/baked-penne-bolognese/>)

9 lasagna noodles (not the no bake kind)

3 eggs, lightly beaten

1/4 cup fresh basil, minced

4 cups ricotta cheese

1/4 cup pesto (optional)

1/2 cup grated Parmesan cheese

6 slices fontina cheese

4 cups mozzarella cheese, shredded and divided

### DIRECTIONS

Make your Bolognese sauce. Because my recipe takes about 3 hours (2 of which are letting it simmer in the oven), I typically make this a day or even two ahead of time. You can use the finished sauce either hot or at room temperature.

Bring 5-6 quarts of water to a rolling boil in a large pot. Cook noodles until al dente. Drain and keep warm. In a large bowl, combine eggs, basil, ricotta, pesto (if using) and Parmesan cheese. Preheat oven to 375F.

To assemble, spread 1 cup of meat sauce in an ungreased 13 x 9-inch baking dish. Layer with three noodles, the 6 slices of fontina, 2 cups ricotta mixture, 1 cup mozzarella, three noodles, 2 cups meat sauce, remaining ricotta mixture, and 1 cup mozzarella. Top with the remaining noodles, meat sauce and mozzarella.

Spray a piece of aluminum foil with baking spray and cover the lasagna, sprayed side down. Bake for 50 minutes. Uncover; bake 20 minutes longer or until the top is bubbly and golden brown. Let stand for a minimum of 10 minutes before cutting and serving (it is screaming hot and if you cut it too soon, it will merely fall apart on you).