



BLUE JACKET DAIRY

Angel's Lasagna

Based on a childhood favorite

FOR THE SAUCE:

- 1 pound ground beef
- 1 medium onion, finely chopped
- 2 cloves garlic (or to your taste)
- 1 teaspoon salt
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- 1/4 teaspoon pepper
- 1 tablespoon parsley
- 4 cups canned tomatoes, undrained
- 2 cans (6 oz each) tomato paste

FOR THE LASAGNA:

- 8-10 dry lasagna noodles (3/4 of a 1-pound package)
- 8 oz Sure Shot Garlic Quark (Blue Jacket Dairy)
- 16 oz Fresh Cheese Curds, chopped in food processor (Blue Jacket Dairy)
- 3/4 cup freshly grated Parmesan cheese

TO MAKE THE SAUCE:

In a 5-quart Dutch oven, sauté ground beef, onion and garlic; stirring frequently, until well browned.

Add salt, basil, oregano, pepper and parsley; mix well. Add tomatoes, tomato paste; mashing tomatoes with wooden spoon. Bring to boiling; reduce heat; simmer (covered) and stirring occasionally.

TO PREPARE THE LASAGNA:

In a large pot, cook lasagna noodles until just barely tender. Drain in colander; rinse under cold water.

Preheat oven to 375 degrees F.

In bottom of 13 x 9 x 2-inch baking dish, spoon 1/2 cup sauce. Layer with 4 lasagna noodles, lengthwise and overlapping, to cover. Break quark into small clumps atop the noodles; top with half of the cheese curds. Spoon half of the sauce over cheese; sprinkle with 1/4 cup Parmesan. Repeat layering, starting with 4 lasagna noodles, clumps of remaining quark; rest of the cheese curds and ending with remaining sauce, sprinkled with Parmesan. Cover with foil.

Bake 45-55 minutes; remove foil. Let set 15 minutes before cutting and serving. Enjoy!

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