

Just a Pinch

Sharing Hometown Recipes, Cooking Tips and Coupons



By Janet Tharpe

Lasagna Made 'Famous' By Special Cheese Sauce

'I call this my 'famous' lasagna because every time I have made it, it became someone's favorite....'

Jannette Dellanos-Poland

Islamorada, FL
(Pop. 3,485)



Jannette Dellanos-Poland



I can see why this lasagna is famous: it is simply one of the best lasagnas I've ever had! Its white sauce is a tasty departure from the typical ricotta cheese sauce, and it's bursting with a wonderful combination of sweet and tangy flavors. See step-by-step photos of Jannette's Famous Lasagna and thousands of recipes from other hometown Americans at:

www.justapinch.com/famouslasagna

You'll also find coupons for recipe ingredients! Enjoy and remember, use "just a pinch"...

- Janet

Famous Lasagna

What You Need

2 lb ground sirloin
1 1/2 jars meat-flavored spaghetti sauce
1/2 tsp each salt and pepper
1/2 tsp garlic powder
12 lasagna noodles, cooked
8 oz sour cream
8 oz small curd cottage cheese
6 oz cream cheese, room temperature
6 tbsp grated parmesan cheese
2 c shredded sharp cheddar cheese
2 c shredded mozzarella cheese

Directions

- Preheat oven to 375°.
- In a large frying pan, brown ground beef with salt, pepper and garlic powder. Drain meat when done and add back to the pan. Add enough spaghetti sauce to wet the meat. (You don't want more sauce than meat). Simmer until ready to assemble lasagna.
- In a large mixing bowl, thoroughly mix sour cream, cottage cheese and cream cheese with 3 tbsp of parmesan and 1 tsp of salt.
- Boil apx 12 lasagna noodles. Drain when done (usually about 10 minutes).
- Using a lasagna pan deep enough for 3 layers, layer a small amount of meat mixture on bottom of pan. Top with 3 noodles, then add another layer of meat mixture.
- Add a layer of white cheese mixture, lightly dropping spoonfulls and then smoothing. Layer on shredded cheddar (enough to coat white sauce), then sprinkle with parmesan. Repeat this layer 2 more times, with cheddar being the top layer. Lastly, sprinkle enough shredded mozzarella to cover the cheddar.
- Bake at 375° for about 40 minutes, then broil on low for 8 minutes or until golden brown.
- Let sit for at least 30 minutes before serving.

Submitted by: Jannette Dellanos-Poland, Islamorada, FL

www.justapinch.com/famouslasagna