

Lasagna

(Serves 90, Makes 6 Steam Table Pans)

4 lb. lasagna noodles
15 lb. ground beef
3 cups chopped onion
1/2 tsp. anise
3 Tbsp. crushed oregano
1 tsp. garlic powder,
salt and pepper
2 cans Italian Spaghetti Sauce (# 10 cans)
15 eggs
10 lb. cottage cheese,
1 1/4 lb. parmesan cheese grated
1 tsp. each, salt and pepper,
3 Tbsp. parsley flakes
tomato juice, optional
10 lb. grated mozzarella cheese

Four pounds lasagna, use 8 noodles per pan, cook in deep pot. Lots of boiling water, salt and small amount of oil. Do not overcook. Drain and let stand in cold water until ready to assemble.

Cook ground beef. Add chopped onion while cooking. Season with 1/2 teaspoon anise, 3 tablespoons crushed oregano, 1 teaspoon garlic powder, salt and pepper to taste (start with 1 teaspoon pepper and 2 of salt). Keep meat well crumbled as it cooks. Use medium heat and stir often, small amount of water may be added. Do not brown. When nice and crumbly and when pink is gone, add 2 (No. 10) cans Italian or spaghetti sauce. Mix well and set aside.

Beat eggs, add cottage cheese, small curd and Parmesan cheese, add salt, pepper and parsley flakes. Spray coat steam table pans, layer noodles (4 noodles make a layer). Put layer of meat tomato sauce, then layer of cottage cheese mixture, sprinkle with grated Mozzarella cheese on top. Repeat layers, ending with generous layer of Mozzarella cheese. Bake at 375 degrees for 35 minutes. Should be bubbly. Let set 10 or 15 minutes before serving. Each pan serves 15 generously.

This may be frozen and reheated. If you think more liquid is needed, add tomato juice over top while baking