

## Joey's Recipe for Lasagna

### SAUCE

2 packages Pomi boxed Tomatoes  
1 small can Hunt's tomato paste  
1 medium can Progresso tomato sauce  
5 cloves garlic chopped  
½ red onion - chopped  
Fresh basil leaves chopped  
Red pepper flakes, salt and pepper  
1 lb. mushrooms cut into small pieces  
2 cups red wine ( or more as you taste test it)

In bottom of large pasta pot, Sauté garlic and onions in olive oil  
Add fresh basil, red pepper flakes, salt, and pepper  
Pour in tomatoes and stir in paste  
Add wine  
Add chopped mushrooms (no need to cook ahead)  
Simmer for 1 hour. Stir occasionally

### CHEESE/FILLING

2 lbs. fresh ricotta cheese  
1 cup grated romano/parmesan cheese  
2-3 eggs  
Season with salt, pepper, oregano and basil  
1 ½ lbs. whole milk mozzarella sliced

Mix ricotta, parmesan, and eggs together with spices. Set mozzarella aside.

### NOODLES

1 lb. lasagna noodles (I like the boil kind instead of the no-bake)  
Cook according to directions. (Al dente) Drain.

Layer a large casserole dish  
A few teaspoons of olive oil on bottom  
Layer of sauce  
Layer of Noodles  
Layer of Filling  
Layer of Sauce  
Layer of Noodles  
Layer of Mozzarella  
Repeat and end up with noodles and last layer of sauce on top. (Hold a layer of the Mozzarella cheese until lasagna is almost done and melt on top for last 15 minutes.

Cover with foil and bake at 300 degrees for 1 hour. Cool before serving.

*MANGIA! Serve with Italian bread, salad, and a great red wine.*