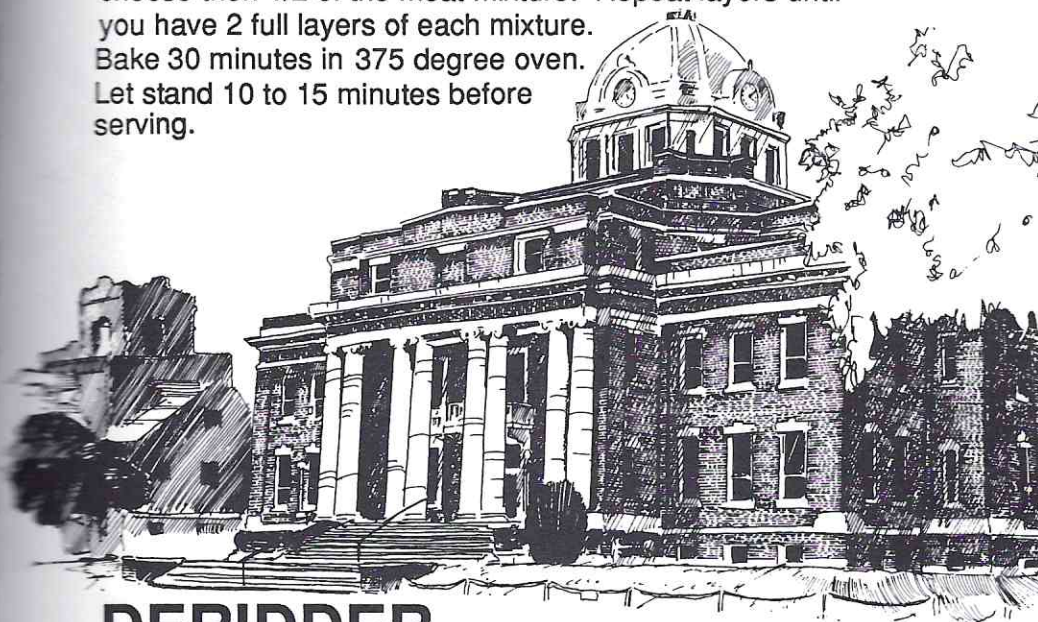


## “My Special” Lasagna

SERVES 12

1 lb. ground chuck	1 lb. Mozzarella cheese, sliced
1 lb. can of stewed tomatoes	1/2 tsp. garlic powder
2 6 oz. cans tomato paste	3 tbsp. parsley, chopped
1 10 oz. package of lasagna noodles	2 1/2 tsp. salt
24 oz. creamstyle cottage cheese	1/2 cup Parmesan cheese
2 eggs, beaten	1/2 tsp. black pepper

Brown meat slowly. Spoon off excess fat. Add garlic powder, 1 tbsp. parsley, 1 1/2 tsp. salt, tomatoes and tomato paste. Simmer covered until thick, about 15 minutes. Meanwhile cook noodles until tender, drain and rinse in cold water. Combine cottage cheese, eggs, 1 tsp. salt, pepper, 2 tbsp. parsley and Parmesan cheese. Grease 9" x 13" x 2" baking dish. Place half the noodles on bottom of dish, spread 1/2 of the cottage cheese mix. Add 1/2 Mozzarella cheese then 1/2 of the meat mixture. Repeat layers until you have 2 full layers of each mixture. Bake 30 minutes in 375 degree oven. Let stand 10 to 15 minutes before serving.



**DERIDDER**

Frances A. Jouban  
BEAUREGARD PARISH