

Dutch Oven Lasagna

Serves 8-10

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Las Vegas Good Sams

Ingredients:

1 lb ground beef
½ lb hot Italian sausage
1 23-oz jar spaghetti sauce (I use Prego Traditional)
1 lb shredded mozzarella cheese
3 eggs
2 ¼ cups cottage cheese or ricotta cheese
¼ cup grated parmesan cheese
13 lasagna noodles
1 ½ tsp crushed oregano
1 cup hot water

You can substitute 1 ½ lbs ground beef for the combination of beef and sausage.

Preparation:

Preheat a 12' dutch oven over 20 coals until very hot. Brown the ground beef and Italian sausage. When done, transfer the browned meat into a mixing bowl, add the spaghetti sauce and mix well.

Hold a few ounces of the mozzarella cheese to one side till later. In another mixing bowl, beat the three eggs. Add the cottage or ricotta cheese, parmesan cheese, mozzarella cheese and oregano. Mix well.

Layer the lasagna in the dutch oven as follows:

Break up four lasagna noodles and spread them out in the bottom of the dutch oven. Spread about one third of the meat mixture over the noodles. Spread half of the cheese mixture over the meat mixture. Break up five lasagna noodles and distribute them evenly over the cheese mixture. Spread half of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the four remaining lasagna noodles and distribute them evenly over the cheese mixture. Top with the remaining meat mixture. Pour the hot water around the inside edge of the dutch oven.

Cover the dutch oven and bake with 12 briquettes bottom heat and 12 briquettes top heat for approximately 60-75 minutes, or until noodles are soft and the lasagna is hot and bubbly.

In the last 15 minutes, sprinkle the reserved mozzarella cheese over the top of the lasagna to melt. Replace the lid.

To reduce cooking time, pre-cook the lasagna noodles and omit the water from the recipe. (This will result in a runnier lasagna.)



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