

# Lasagna



Prep time: 1 hour 15 minutes

Bake time: 1 hour 10 minutes

Serves 12

## Ingredients

- |                                  |   |
|----------------------------------|---|
| 1 Pound ground venison           | ½ Teaspoon crushed black pepper                 |
| ¼ Cup mushrooms – chopped        | 1 Teaspoon sea salt                             |
| 1 Teaspoon Italian seasoning     | 1 32-ounce container ricotta cheese             |
| 1 Cup onions – chopped           | 2 Eggs  |
| 2 28 ounce cans crushed tomatoes | ¾ Cup parmesan cheese                           |
| 5 Garlic cloves – minced         | ½ Teaspoon sugar                                |
| 1 Tablespoon fresh basil         | 1½ Cup fresh mozzarella cheese                  |
| 1 Tablespoon fresh oregano       | 1 Box lasagna noodles (cook as directed on box) |
| 1 Tablespoon fresh parsley       |   |
| 2 Tablespoons red cooking wine   |   |

## Directions

In large sauce pan combine venison, onions, mushrooms and Italian seasoning, cook until venison is browned. Add crushed tomatoes, garlic, basil, oregano, parsley, wine, pepper and salt and let simmer for 45 minutes to 1 hour.

Meanwhile, prepare noodles as directed on box. Then in large mixing bowl combine ricotta cheese, eggs, parmesan cheese and sugar (I typically use an electric mixer) and set aside.

Once meat sauce is ready spread 1/2 cup into the bottom of 9 x 13 lasagna baking dish. Line pan with layer of lasagna noodles. Spoon layer of cheese mixture over noodles (enough to cover all the noodles) Add layer of meat sauce, sprinkle mozzarella cheese over then add another layer of noodles. Repeat process until pan is filled 3/4 full.

Sprinkle any remaining mozzarella cheese (I usually go light on the top since there is already a lot of cheese inside) on top and cover with aluminum foil and bake at 375° for 35 minutes. Remove foil and bake for an additional 35 minutes.