**Kane family lasagna recipe**

 **from the Handcrafted Mystery series**

* 9 lasagna noodles
* ½ lb. hot jimmy dean sausage
* 3/4 pound ground beef
* 1 medium onion, diced
* ½ of a green pepper
* 3 garlic cloves, minced
* 2 cans (one 28 ounces, one 15 ounces) crushed tomatoes or 2 mason jars of Aunt B’s stewed tomatoes
* 2 cans (6 ounces each) tomato paste
* 2/3 cup water
* 2 to 3 tablespoons sugar (helps reduce acid)
* 1 teaspoon dried oregano
* 2 teaspoons dried basil
* 1/4 teaspoon salt
* 1/4 teaspoon coarsely ground pepper
* 1 large egg, lightly beaten
* 1 carton small curd cottage cheese
* 4 cups shredded part-skim mozzarella cheese
* 3/4 cup grated Parmesan cheese

Preheat oven to 375°

1. Cook noodles according to package directions; drain. Meanwhile, in a large pot, cook sausage, beef and onion over medium heat 8-10 minutes or until meat is no longer pink, breaking up meat into crumbles. Add garlic; cook 1 minute. Drain.

2. Stir in tomatoes, tomato paste, water, sugar, seasonings, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, 30 minutes, stirring occasionally.

3. In a small bowl, mix egg, cottage cheese, and a dash of basil.

4. Spread 2 cups meat sauce into an ungreased 13x9-in. baking dish. Layer with three noodles and a third of the cottage cheese mixture. Sprinkle with 1 cup mozzarella cheese and 2 tablespoons Parmesan cheese. Repeat layers twice. Top with remaining meat sauce and cheeses (dish will be full). Bake, covered, 25 minutes. Bake, uncovered, 25 minutes longer or until bubbly. Let stand 15 minutes before serving.