**Lasagna**

**Meat Mixture:**

4# pork, cut into large strips

¼ cup fennel seeds

2 Tbsp. red pepper flakes

3 Tbsp. salt

1 Tbsp. pepper

12 cloves garlic

5# ground beef

**Tomato Sauce:**

¼ cup olive oil

10 cloves garlic, minced

2 cans plum tomatoes

Salt, pepper, and oregano to taste

**Seasoned Ricotta:**

6# ricotta cheese

12 eggs

3 cups parmesan cheese

½ cup chopped fresh parsley

Salt and pepper to taste

**Ingredients:**

Lasagna sheets

Mozzarella cheese

**INSTRUCTIONS**

**Sauce:**

1. Mince the garlic.
2. In a large stock pot, heat the oil over medium high heat. Add the garlic and cook for about 1 minute.
3. Add the tomatoes and turn down to low. Cook for 20-30 minutes. Mash with a potato masher.
4. Season to taste and cook for another 20 minutes. Readjust seasonings.

**Meat Mixture:**

1. Assemble the meat grinder.
2. Cut the pork into large strips, but not to large that they won’t fit in the meat grinder. Toss them with the spices and garlic.
3. Run this mixture through the meat grinder 2 times, and then mix with the ground beef.
4. Cook in a large stock pot. Drain of the fat.

**Seasoned Ricotta:**

1. Mix all ingredients together in a bowl.

**Assembly:**

1. Get 3-2” hotel pans and spray 2 of them lightly with pan spray. The third is in case we have extras.
2. Get chef and he will show you how to assemble the lasagna.