

## **Lazagna Recipe for Winter Camp (usually make two batches)**

For **each batch** you will need

- \_\_\_ 12 oz Ricotta Cheese
- \_\_\_ 3 Cups Shredded Mozzarella cheese (I large package)
- \_\_\_ ½ tsp onion powder
- \_\_\_ 32 oz spaghetti sauce (large jar)
- \_\_\_ 2 lbs browned ground beef (this can be done at home and frozen)
- \_\_\_ 3 eggs
- \_\_\_ 1 box lasagna noodles (uncooked)
- \_\_\_ Aluminum foil (check scout building for leftover)

Preheat oven to 350 degrees

Mix beef and spaghetti sauce (this will be layered in fourths)

Mix Ricotta cheese, eggs, and onion powder (can be done at home and frozen) (this will be in two layers)

Spray rectangular pan (cast alum baking dish) well (about 9 x 13)

Put thin layer of beef mix (1st)

put one layer of noodles

put thin layer of cheese mix (1/2 the mix)

another layer of beef mix (2nd)

another (2nd) layer of noodles

rest of of cheese mix

another layer of beef mix (3rd)

3rd layer of noodles

4th layer of beef mix

Spread shredded cheese over all.

Pour 1 ½ cups water around edge

Cover tightly with Aluminum Foil

Bake for 1 hour

uncover and bake until top lightly brown and noodles are tender

Make about 12 servings

Serve with French Bread

**For WINTER CAMP double this recipe**