

Lasagna

{ INGREDIENTS }

1 lb. Vension Sausage
USE HALF A POUND OF GROUND BEEF AND PORK EACH IF VENSION IS UNAVAILABLE.

1 ½ C. Malbec Wine
ALAMOS BRAND IS GREAT

28 oz. Can of Tomato Sauce

14 oz. Can of Diced Tomatoes
FIRESIDE ROASTED GIVES GREAT FLAVOR.

1 package Gluten Free
Lasagna Noodles

2 T. Olive Oil

½ Red Onion

8 oz. Mushrooms

3 cloves Garlic

1 T. Italian Seasoning

2 T. Capers

1 tsp. Sea Salt

Ricotta

{ DIRECTIONS }

Heat oil on stove top over medium heat in a large skillet. While the skillet heats, finely chop the garlic and dice the onion and mushrooms. Cook for 10 minutes or until garlic is golden brown and the onion is transparent. Take out of the pan and set aside.

I FIND THE OIL IS HOT WHEN I FLICK A DROP OF WATER IN AND IT MAKES A POPPING SOUND.

Brown the meat with the Italian seasoning and salt. Drain the fat/grease off the meat. Add back to the skillet with the vegetables and wine. Allow to reduce at a low simmer for 10 minutes.

Drain the diced tomatoes. Add both cans of tomatoes to the skillet with the capers. Let simmer for 20-25 minutes.

Prepare noodles according to package directions.

I USE THE TINKYADI BRAND, AND RUN COOL WATER OVER THEM AFTER STRAINING THE WATER.

Layer all ingredients in a 9"x13" pan: red (meat) sauce, ricotta cheese, noodles. Repeat until all ingredients are used; ending with the sauce.

Preheat your oven to 375°.

Bake for 30 minutes covered; then uncover and sprinkle on favorite allergen friendly cheese if desired and cook for another 5 minutes.

