

## Nancy's Lasagna Bolognese Serves 8-10

### MEAT SAUCE BOLOGNESE

1 cup chopped onion  
1 clove garlic, minced  
½ cup chopped celery  
2 tablespoons butter  
1 pound mild sausage  
1 pound ground round beef  
2 tablespoons olive oil  
½ cup dry white wine  
2 cups chopped tomatoes, peeled and seeded  
3 tablespoons tomato paste  
2 cups chicken stock  
1 bay leaf  
½ teaspoon sugar  
½ teaspoon dried oregano  
1/8 teaspoon allspice  
Salt and pepper to taste

### BESCIAMELLA

(Italian Bechamel Sauce)

3 tablespoons butter  
6 tablespoons flour  
2 cups milk  
1 cup heavy cream  
1 teaspoon salt  
Dash nutmeg

1 pound lasagna noodles  
(preferably green)  
1 pound mozzarella cheese, grated  
½ cup freshly grated Parmesan cheese

To prepare meat sauce, combine the onion, garlic, and celery and sauté over low heat in 2 tablespoons butter until golden, 8 – 10 minutes, stirring frequently. Remove to a heavy 3 - 4 quart saucepan. In the same frying pan, sauté the sausage and ground round in the olive oil until lightly browned. Stir to break up lumps. Remove excess grease. Add the wine to the meat and boil, stirring constantly until wine is almost evaporated. Add meat to saucepan with onion mixture and add the tomatoes, tomato paste, stock and seasonings. Simmer, partially covered, for 1 hour, stirring occasionally.

To prepare Besciamella, melt 3 tablespoons butter in a heavy 2 – 3 quart saucepan, over low heat. Stir in the flour and cook slowly 2 – 3 minutes, stirring constantly. Pour in the milk and cream slowly, stirring with a whisk to obtain a smooth sauce. Heat to boiling, stirring constantly, until sauce thickens. Remove from heat and add 1 teaspoon salt and nutmeg. Set aside. (Makes 3 cups)

Butter a 9 x 13 x 3 inch baking dish. In a large 6 – 8 quart pot, cook the lasagna. When cooked, drain and cover lasagna with cold water, then lift out strips and drain on paper towels.

To assemble, spread a layer of meat sauce on bottom of baking dish to about ¼ inch deep. Over this, lay 1/3 of the noodles, then 1/3 of the Besciamella and 1/3 of the mozzarella. Repeat 2 more times; layering the meat sauce, noodles, Besciamella, and ending with the mozzarella. Sprinkle top with grated Parmesan and bakes in a preheated 350° oven until bubbly, about 30 minutes. Can be frozen.