

Crocksagna

A.k.a. Crockpot Lasagna

Compiled by Lindsey Lewis and Bethan Rogers

*NOTE: I make this the night before I cook it, and let it sit over night. This way, the dry noodles absorb the liquid from the sauce, and cook the next day.

INGREDIENTS

1 pound sweet Italian sausage

1 pound lean ground beef

1 small-medium minced onion

2 cloves garlic, crushed (*at least 2 cloves, depending on your taste*)

1 (28 ounce) can crushed tomatoes

2 (6 ounce) cans tomato paste

2 (6.5 ounce) cans canned tomato sauce

1/2 cup water

2 tablespoons white sugar

1 1/2 teaspoons dried basil leaves

1/2 teaspoon fennel seeds

1 teaspoon Italian seasoning

1 tablespoon salt

1/4 teaspoon ground black pepper

4 tablespoons chopped fresh parsley

12 lasagna noodles (*amount will vary depending on the size of your crockpot*)

16 ounces ricotta cheese

1 tsp. ground nutmeg

1 egg

1/2 teaspoon salt

2 Cups shredded mozzarella cheese

3/4 cup grated Parmesan cheese

**Note: Use seasonings to taste...I am pretty sure I use a different amount every time. Fresh herbs always taste better if you can use them...but they are pretty pricey at times.*

DIRECTIONS

1. Make tomato sauce: In a Dutch oven or large pot, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 tablespoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

2. Make ricotta mixture: In a large bowl, mix ricotta cheese and egg until combined. Mix in ground nutmeg and salt, then the mozzarella cheese and remaining parsley.

3. To assemble: Spray crock pot bowl with cooking spray. Spread 1 1/2 Cups tomato sauce on the bottom of the crock pot. Cover the sauce with a layer of dry noodles. *You may have to break the noodles into pieces to make them fit, but don't stress about making the noodles cover the sauce perfectly.* Spread a layer of the ricotta mixture over the noodles (*use about 1/3 of the mixture*). Spread 1 1/2 Cups of the tomato sauce over the ricotta mixture and sprinkle with Parmesan cheese. Repeat layers, ending with tomato sauce on top. Sprinkle with Parmesan and mozzarella cheese and some parsley (purely to look nice!)

4. **THIS IS IMPORTANT!** Assemble the lasagna the night before and place it in the fridge overnight. The next day, put the crock pot bowl into the heating mechanism, and turn it on high for four hours or so. Note: I have not been able to figure out how to keep the edges of the lasagna from burning a little during the cooking process. I think ideally it would work best to set it for high for four hours and then turn it off. I usually turn on the crock pot before work, so by the time I get home it has been cooking for a while. So, for ideal turn out: High for four hours, then serve.