

## Main Dishes

Pasta

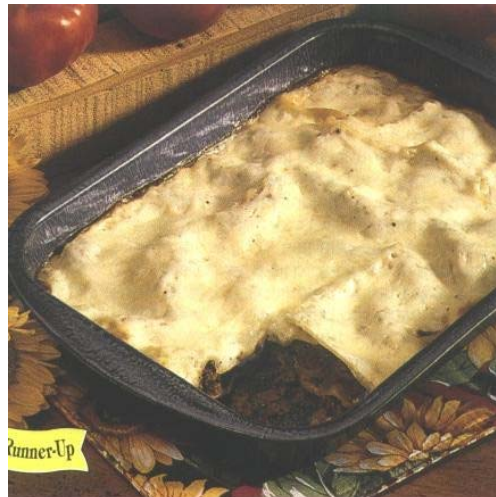
### Lasagna with White Sauce

No pre-cooking of lasagna. Tip: Drop remainder of tomato paste by tablespoons on waxed paper and place in freezer. When frozen, remove and place in freezer bag.

1 lb. ground beef  
1 large onion, chopped  
1 can (14-1/2 oz.) tomatoes with liquid, cut up  
2 Tb. tomato paste  
1 beef bouillon cube  
1-1/2 tsp. Italian seasoning  
salt and pepper  
1/4 tsp. ground red or cayenne pepper

#### WHITE SAUCE:

2 Tb. butter  
3 Tb. all-purpose flour  
salt and pepper  
2 cups milk  
1-1/4 cups shredded mozzarella cheese  
10 to 12 uncooked lasagna noodles



In a Dutch oven, cook beef and onion until meat is browned and onion is tender; drain. Add tomatoes, tomato paste, bouillon and seasonings. Cover and cook over medium-low heat for 20 minutes, stirring occasionally.

WHITE SAUCE: melt butter in a saucepan; stir in flour, salt and pepper.

Add milk gradually; bring to a boil, stirring constantly.

Reduce heat and cook for 1 minute.

Remove from heat and stir in half of the cheese; set aside.

Pour half of the meat sauce into an un-greased 13-inch x 9-inch x 2-inch baking dish.

Cover with half of the lasagna noodles.

Cover with remaining meat sauce.

Top with remaining noodles.

Pour white sauce over noodles.

Sprinkle with remaining cheese.

Cover and bake at 400 degrees for 40 minutes or until noodles are done.

Let stand for 10 minutes.

Yield: 10-12 servings.