

Main Dishes

Pasta

White Lasagna

This recipe is very different and delicious. I like to make it for the Christmas holidays. Usually I make the Easy Baked Lasagna and this White Lasagna with my Italian Salad.

8 oz. lasagna noodles
1 lb. ground beef
1 cup finely chopped celery
3/4 cup finely chopped onion
1 clove garlic, minced
2 tsp. dried basil, crushed
1 tsp. dried oregano, crushed
salt and pepper
1/2 tsp. Italian herb seasoning
1 cup light cream
1 3 oz. cream cheese, cubed
1/2 cup dry white wine
2 cups shredded cheddar cheese
1-1/2 cup shredded Gouda cheese
12 oz. cottage cheese
1 beaten egg
12 oz. sliced Mozzarella cheese



Cook lasagna noodles according to directions and set aside.
Fry beef, celery, onion and garlic until meat is browned. Drain off fat.
Stir in basil, oregano, salt, pepper, and Italian seasoning.
Add cream and cream cheese.
Over low heat, stir in wine and gradually add cheddar and gouda cheese.
When nearly melted; remove from heat.
Mix cottage cheese and egg together.
Layer half the noodles in a greased, 13-inch x 9-inch x 2-inch pan.
Top with half of the meat sauce and half of the cottage cheese and half of the Mozzarella.
Repeat layers.
Bake un-covered at 375 degrees for 30 - 35 minutes.
Let stand 10 minutes.

Yield: 12 servings.