

## **Homemade Chunky Tomato Sauce**

Yields about 6 cups

1 medium onion peeled and chopped

3 tablespoons olive oil

4-5 cloves garlic peeled (and chopped) or left whole for those who want a milder garlic taste

1 tablespoon dried parsley

2 teaspoons thyme

1 teaspoon oregano

1/4 teaspoon black pepper

2 teaspoons salt (taste and adjust if necessary)

2 tablespoons sugar

2 800 grams (28 ounces x 2) cans of crushed tomatoes

240 grams (8.4 ounces) tomato paste

A note. You can add 1/4 cup of white wine to this along with the tomatoes if you choose. No need to adjust ingredients.

Directions:

In a stainless pan place olive oil and chopped onion, sauteeing lightly till golden. Add garlic and stir briefly into oil and onion just till golden. Pull pot off flame, add parsley, thyme, oregano, pepper, salt and sugar and stir into pot adding the crushed tomatoes and tomato paste. Put back on fire and cook on low simmer for about 40 minutes or till somewhat thickened. Set aside to cool.

## **Lasagna with Homemade Chunky Tomato Sauce**

15 lasagna noodles (approximately)

500 grams dry farmer cheese (or ricotta), crumbled into a bowl

2 1/2 cups (about 200 grams) grated cheese

1 egg

Oil spray

Parchment paper

Tin Foil

Rectangular lasagna pan

6 cups (approximately 1,440 ml) chunky homemade tomato sauce (recipe above) (alternatively, measure out the 6 cups from bottled sauce)

Directions:

Preheat oven to 375 F/190 C.

Mix together the crumbled farmer cheese or the ricotta (no need to crumble) with the egg. Set aside.

Make sure the tomato sauce isn't too thick, enough liquidy so the noodles cook properly. If need be, add half a cup of water to the sauce before using. Take a lasagna rectangular pan and ladle about a cup to a cup and a half of the sauce directly onto the bottom of the pan. Lay the noodles in a row, barely overlapping in three lines. If you need to break a noodle or so to cover edges, do so. Layer about half the farmer cheese egg mixture on top and about 3/4 cup of grated cheese on top. Do another layer of noodles, sauce and the two cheeses. Put the last layer of noodles on top and slather the remaining amount of sauce over all. Sprinkle the rest of the grated cheese on top. Heavily oil spray a piece of parchment paper. Lightly cover top of pan with parchment paper, oil side down and tightly cover the top with tin foil.

Bake covered for about 1 hour. Uncover and continue baking for about 15 minutes. If top doesn't brown sufficiently to your liking, turn on low broil and broil about 3 minutes or till top browns - keep an eye on it so it doesn't burn! Allow to sit about 10 or so minutes to set up and slice into generous slices. Nice with lettuce salad and honey mustard dressing.

Note - can sit a few hours uncooked till an hour and a half or so before you plan to serve it. Also can be fully cooked, cooled and sliced and reheated till bubbly and hot. Very easy to cut cooled lasagna.