

Lasagna

Yields 2 - 2" full Hotel Pans

- Eggs 15 eggs
- Cottage Cheese 5 pounds
- Parmesan Cheese 8 ounces
- Mozzarella Cheese 2 pounds
- Parsley flakes 3 Tablespoons

Combine eggs, cheeses, and parsley. Mix well; place in shallow pans; refrigerate for later use

- Lasagna Noodles 3 pounds
- Parmesan Cheese 3/4 cup

- 1-1/2 gallons Meat sauce

- Panning procedures
 1. 3 cups meat sauce
 2. Noodles, flat and in rows
 3. 1 quart chilled filling
 4. 1 quart meat sauce
 5. Noodles, flat and in rows
 6. 1 quart chilled filling
 7. Noodles, flat and in rows
 8. 1-1/2 quarts meat sauce
 9. Sprinkle with Parmesan cheese

- Bake covered at 310 degrees for 1 hour
- Uncover; bake 10-15 minutes.