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Spaghetti Sauce

1 pound ground beef	3 tablespoons sweet basil
½ pound ground pork or piece of hot sausage	1 teaspoon oregano
3 tablespoons chopped parsley	2 cloves garlic
2 quarts stewed tomatoes	2 bay leaves

Brown beef and pork. Add remaining ingredients. Cook 25 minutes then add 2 cans tomato paste mixed with one cup of water. Cook slowly about 2 hours.

Spaghetti Sauce And Meatballs

1 pound ground beef	½ clove garlic, mashed
½ pound ground pork	1 number 2 can tomatoes
1 cup moistened bread crumbs	1 can tomato paste
1 teaspoon salt	1 cup water
¼ teaspoon black pepper	½ teaspoon sweet basil
1 egg	½ teaspoon salt
1 small onion	½ teaspoon parsley
1 pound spaghetti	

Thoroughly mix meat, bread crumbs, salt, pepper, egg, onion and garlic. Form into meat balls and fry. Cover with remaining ingredients, except spaghetti, and simmer for 3 hours. Add more water if necessary. Serve over cooked spaghetti. Serves six.

Note: At least double the sauce portion of this recipe. It does not make enough sauce.

Tomato-Cheese Spaghetti Sauce

1 small onion, chopped	1 can (4 ounce) sliced mushrooms and liquid
1 medium green pepper, chopped	1 bay leaf
2 tablespoons vegetable oil	½ teaspoon basil
2 cans (8 ounce size) tomato sauce	
1 package (12 ounce) spaghetti	
½ cup grated Cheddar cheese	

Cook onion and green pepper slowly in vegetable oil until tender and translucent. Stir in next 4 ingredients; cover and simmer 10 to 15 minutes. Meanwhile, cook spaghetti in boiling salted water according to package directions, adding 1 tablespoon vegetable oil to the water. (Strands stand apart nicely when you do this.) Stir cheese into sauce just before pouring over drained spaghetti. Serves six.

Quick Meat Variation: Season 1 pound ground beef with ½ teaspoon salt. Brown in vegetable oil, then add onion, etc., proceeding as above. Omit Cheddar cheese. Serve with Parmesan cheese.

Spaghetti & Clams

16 cherry stone clams, chopped up	1 onion, chopped
¼ cup vegetable oil	1 clove garlic, chopped
Few grains seeded hot pepper	Clam juice from the clams
1 pound spaghetti	

Fry the onion and garlic in the oil; add the seeded hot pepper. When done, add the clams and clam juice. Let come to a boil and turn off.

Cook spaghetti and when cooked, drain, and add clam mixture and mix well.

Spaghetti With White Clam Sauce

1 medium onion, chopped fine	¼ cup dry white wine
1 large clove garlic, mashed	2 cans (6½ ounces each) minced clams, undrained
3 tablespoons oil	Salt and pepper to taste
1 tablespoon oleo or butter	1 pound spaghetti, cooked
¼ cup minced parsley	
¼ teaspoon oregano	

In saucepan sauté onion and garlic in oil and butter until tender but not browned, stirring occasionally. Add parsley, oregano and wine; simmer a few minutes to blend flavors. Discard garlic. Add clams just to heat. Season with salt and pepper. Serve over hot spaghetti in bowls. Serves 4.

In Microwave Oven: Cook oil, butter, onion and garlic in bowl 3 minutes. Add parsley, oregano and wine; cook 2 minutes. Add clams; cook until heated, about 1 minute. Add salt and pepper.

Linguine With White Clam Sauce

2 dozen fresh or frozen small clams in shell	2 tablespoons margarine
1 cup dry white wine	Dash pepper
1 large clove garlic, minced	8 ounces hot cooked linguine
2 tablespoons olive or cooking oil	¼ cup snipped parsley
	Grated Parmesan cheese (optional)

Thaw clams, if frozen. Thoroughly wash clams in cold water. Place clams on rack in a kettle. Add the wine. Cover tightly and steam for 5 to 7 minutes or just till clams open. Strain broth through cheesecloth; reserve strained broth. Remove clams from shell (discard any that do not open); cut up clams. Set clams aside.

In large saucepan cook garlic in hot oil and oleo. Stir in the strained clam broth and pepper. Bring to boiling; reduce heat. Boil gently, uncovered, for 10 to 15 minutes or till liquid is reduced to ½ cup. Stir in clams; heat through. Toss clam mixture with linguine and parsley till well coated. If desired, sprinkle with grated Parmesan cheese. Makes 4 servings.

Don't-Cook-The-Pasta Manicotti

1 pound ground beef	1 (15 or 16 ounce) container ricotta cheese
½ cup chopped onion	1 (10 ounce) package frozen chopped spinach, thawed and drained
2 cloves garlic, finely chopped	2 eggs
4 cups tomato juice	½ cup grated Parmesan and Romano cheese
1 (6 ounce) can tomato paste	1 (8 ounce) package manicotti shells, uncooked
2 teaspoons oregano leaves	
1 teaspoon salt	
1 teaspoon sugar	
1/8 teaspoon pepper	
3 cups (12 ounces) shredded Mozzarella cheese	

In large skillet, brown meat with onion and garlic; pour off fat. Stir in two cups tomato juice, tomato paste, oregano, sugar, salt, and pepper; simmer while preparing filling. In large bowl, combine two cups Mozzarella cheese, ricotta cheese, spinach, eggs and grated cheese; mix well. Preheat oven to 350°F. Stuff uncooked shells; arrange in 13x9" baking dish. Spoon meat sauce evenly over shells; pour remaining tomato juice evenly on top. Cover with aluminum foil; place on baking sheet. Bake 1 hour. Remove from oven and remove foil; immediately top with remaining Mozzarella cheese. Let stand 15 minutes before serving. Refrigerate leftovers.

Manicotti

Meat Filling:

1 pound ground beef	½ cup milk
¼ cup chopped onion (about 1 small)	1 tablespoon snipped parsley
3 slices bread, torn into small pieces	1 teaspoon salt
1½ cups shredded mozzarella cheese	¼ teaspoon pepper
1 egg	

Pasta:

1 package (8 ounces) manicotti shells.

Tomato Sauce:

1 can (4 ounces) mushroom stems and pieces	4 cups water
1 can (15 ounces) tomato sauce	1 tablespoon Italian seasoning
1 can (12 ounces) tomato paste	½ teaspoon sugar
¼ cup chopped onion (about 1 small)	½ teaspoon salt
1 clove garlic, minced	1/8 teaspoon pepper
	1/3 cup grated Parmesan cheese

Cook and stir meat and ¼ cup onion in large skillet until meat is brown. Drain off fat. Remove from heat; stir in remaining ingredients for Meat Filling.

Fill **uncooked** manicotti shells, packing the filling into both ends. Place shells in ungreased baking pan, 13x9x2".

Heat oven to 375°F. Heat mushrooms (with liquid) and remaining ingredients for Tomato Sauce except cheese to boiling, stirring occasionally. Reduce heat and simmer uncovered 5 minutes. Pour sauce over shells. Cover with aluminum foil and bake until shells are tender, 1½ to 1¾ hours. Sprinkle with cheese. Cool 5 to 10 minutes before serving. 6 to 8 servings.

Classic Lasagne

1 pound ground beef	1 teaspoon parsley flakes
1 cup chopped onion	½ teaspoon salt
3 cloves garlic, chopped	1/8 teaspoon pepper
4 cups tomato juice	8-ounces lasagne noodles, <u>uncooked</u>
8 ounces fresh mushrooms, sliced	1 pound Ricotta cheese
1 tablespoon Worcestershire sauce	1½ cups grated Parmesan & Romano
1 teaspoon oregano leaves	2 cups (8 ounces) shredded
1 6-ounce can tomato paste	Mozzarella cheese

Preheat oven to 350°F. In large sauce pan, brown meat, onion and garlic; pour off fat. Stir in tomato juice, mushrooms, tomato paste and seasonings. Simmer 30 minutes, stirring occasionally. In 13x9” baking dish, layer ½ each of the uncooked noodles, sauce, Ricotta cheese, grated cheese and Mozzarella cheese. Repeat layering; top with parsley. Cover with aluminum foil; bake 30 minutes. Remove foil; continue baking, uncovered, 15 minutes. Remove from oven; let stand 20 minutes before cutting. Refrigerate leftovers.

Lasagne

1 pound ground beef	1 teaspoon sugar
¾ cup chopped onion	1 teaspoon garlic powder
2 tablespoons salad or olive oil	½ teaspoon pepper
1 can (1 pound) tomatoes	½ teaspoon oregano leaves
2 6-ounce cans tomato paste	½ package (8 ounces) lasagna
2 cups water	1 pound Ricotta cheese
1 tablespoon chopped parsley	8-ounces Mozzarella cheese, shredded or
2 teaspoons salt	thinly sliced
1 cup grated parmesan cheese	

In large heavy pan, lightly brown beef and onion in oil. Add tomatoes (put through blender or cut with edge of spoon), paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano; simmer uncovered, stirring occasionally, about 30 minutes.

Meanwhile, cook lasagne as directed; drain. In 13x9x2” baking pan, spread about 1 cup sauce. Then alternate layers of lasagne, sauce, Ricotta, Mozzarella and Parmesan cheese, ending with sauce, Mozzarella and Parmesan. Bake at 350°F for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut in squares to serve. Makes 8 servings.

Easy-Does-It Lasagna

4 to 5 cups spaghetti sauce	8 ounces Mozzarella cheese, shredded or
8 ounces lasagna	thinly sliced
1 pound Ricotta cheese	1 cup grated Parmesan cheese

In a 13x9x2” baking pan, spread about one cup spaghetti sauce. Arrange a layer of **uncooked** lasagna on top. Top with some more sauce, Ricotta, Mozzarella, Parmesan and sauce. Repeat, gently pressing lasagna pieces into cheese mixture below. Add a final layer of lasagna. Pour remaining sauce over all, making sure all lasagna pieces are covered with sauce. Top with remaining Mozzarella and Parmesan. (Don’t worry about empty space at the ends of the pan; during cooking the lasagna will expand and take up most of the area.) Bake at 350°F 45 to 55 minutes, until lightly browned and bubbling. Allow to stand 15 minutes. Six to eight servings.

Lasagne A La Florence (Tuscany)

1½ pounds ground beef	¼ cup + 2 tablespoons butter or margarine
¾ cup chopped onion	¼ cup + 2 tablespoons flour
1 clove garlic, minced	3/8 teaspoon salt
1 can (16 ounce) tomatoes	¼ teaspoon pepper
1 can (15 ounce) tomato sauce	1½ cups milk
2 tablespoons parsley flakes	1½ pounds Ricotta cheese
2 tablespoons sugar	½ teaspoon nutmeg
1 teaspoon salt	1 teaspoon oregano leaves
1 teaspoon basil leaves	¾ pound Mozzarella cheese, shredded
1 package (8 ounces) lasagne noodles, cooked and well drained	½ cup grated Parmesan cheese
	3 eggs

Meat Sauce

Cook and stir ground beef, onion and garlic in a large sauce pan or Dutch oven until meat is brown and onion tender. Drain off all fat. Add tomatoes and break up with fork. Stir in tomato sauce, 2 tablespoons parsley flakes, the sugar, salt and basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 1 hour or until mixture is the consistency of spaghetti sauce.

White Sauce (thick)

Melt butter in sauce pan over low heat. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Blend in 3 eggs, ½ teaspoon nutmeg, 1½ pounds Ricotta cheese, and the teaspoon of oregano leaves.

Noodles

Prepare according to directions on package.

Heat oven to 350°F. Grease 13x9x2" pan. Reserve ½ cup of meat sauce for thin top layer. Alternate layers of meat sauce, noodles, white sauce mixture, and Mozzarella cheese. Sprinkle top with ½ cup Parmesan cheese and bake uncovered for 45 minutes. For easier cutting let stand 15 minutes after removing from oven.

Hint

The lasagne may be prepared ahead of time, covered and refrigerated. Allow 10-15 minutes more baking time.

Lasagne

Meat Sauce

1 pound bulk Italian sausage or ground beef	1 can (15 ounce) tomato sauce
¾ cup chopped onion	2 tablespoons parsley flakes
1 clove garlic, minced	2 tablespoons sugar
1 can (16 ounce) tomatoes	1 teaspoon salt
	1 teaspoon basil leaves

Cheese Filling

3 cups (two 12-ounce cartons) Ricotta or creamed cottage cheese	1 tablespoon parsley flakes
½ cup grated Parmesan cheese	1½ teaspoon salt
	1½ teaspoon oregano leaves

Base and Topping

1 package (8 ounces) lasagne noodles, cooked and drained	¾ pound Mozzarella cheese, shredded
	½ cup grated Parmesan cheese

Cook and stir meat, onion and garlic in large saucepan or Dutch oven until meat is brown and onion is tender. Spoon off fat.

Add tomatoes and break up with fork. Stir in remaining Meat Sauce ingredients. Heat, stirring occasionally, until mixture boils. Reduce heat; simmer uncovered until mixture is the consistency of spaghetti sauce, about 1 hour. Mix Cheese Filling ingredients.

Heat oven to 350°F. Reserve ½ cup meat sauce for thin top layer. In ungreased baking pan, 13x9x2", layer ¼ each of the noodles, remaining sauce, Mozzarella cheese and Ricotta cheese mixture. Repeat 3 times. Spread reserved meat sauce on top; sprinkle ½ cup Parmesan cheese on meat sauce. Bake uncovered 45 minutes. (Can be served immediately.) Cool quickly. Wrap, label and freeze.

* 1 hour 10 minutes before serving, remove Lasagne from freezer and unwrap. Bake uncovered in 375°F oven until bubbly, about 1 hour.

Fettucini Alfredo

1 cup butter or margarine
1 cup heavy cream
½ cup freshly grated Parmesan cheese

½ cup grated Romano cheese
24 ounces Fettucini

In small mixer bowl, cream butter; beat in cream a little at a time. Beat in Parmesan and Romano. (If prepared in advance, chill mixture, then bring to room temperature again to serve.) Cook fettucini in boiling salted water until tender, about 12 minutes. Drain well. Transfer to warm serving bowl. Add creamed mixture; toss noodles until coated. 10 servings.

Fettuccine Alfredo

1 package Ronzoni Extra
Long Fettuccine
½ cup grated Parmesan cheese
¼ pound butter (preferably sweet)

2/3 cup light cream (sour cream may
be substituted)
1 egg yolk

Cook noodles according to directions on the panel. While noodles are cooking, beat egg yolk lightly with fork and add to cream. Melt butter. Place drained, hot noodles in warm serving bowl or platter. Pour over the noodles egg and cream mixture, melted butter and about half of the grated cheese. Toss noodles with fork and spoon until well blended, adding balance of cheese a little at a time while tossing. Top with additional grated cheese, if desired, and serve immediately.

Fettuccini A L'Ippolito

½ cup butter or margarine, softened
½ pound prosciutto or cooked ham, cut
in strips
½ cup whipping cream
(room temperature)

½ cup grated Parmesan cheese
1 6-ounce can whole mushrooms,
drained
1 pound fettuccini
2 tablespoons butter

Cream butter or margarine. Beat in whipping cream, a little at a time, till well mixed. Beat in Parmesan cheese. Set aside at room temperature. Sauté cooked ham in 2 tablespoons butter for 5 minutes. Stir in mushrooms; season to taste. Cook fettuccini according to package directions, stirring occasionally; drain. Put drained fettuccini in a warm bowl. Add the creamed mixture and toss very well till all fettuccini is coated. Stir in mushrooms and ham. Serve with extra Parmesan cheese. 4 to 6 servings.

Fettucini Alfredo

Melt ¼ pound butter. Add ½ to ¾ cup light cream. Add 1¼ cups grated Parmesan/Romano cheese. 2 to 3 pinches parsley. Salt and pepper.

Rolled Steak And Spaghetti

Flatten a flank steak on a board and season it with salt and pepper. Combine 1 package Pepperidge Farm Stuffing with ½ cup grated Parmesan cheese, 3 tablespoons chopped parsley, and 1 small sweet onion, minced. Spread this stuffing on the flank and roll it tightly, beginning at the narrow end. Tie the roll firmly with kitchen string. Brown the roll on all sides in hot olive oil in a Dutch oven. At the same time, brown ½ pound ground pork shoulder. Add a number 3 can of Italian style plum tomatoes, forced through a strainer to eliminate the seeds, 2 tablespoons sweet basil and ½ teaspoon oregano, both chopped, 1 clove garlic, crushed, and a bay leaf. Cook gently, stirring from time to time, for about 25 minutes. Add a 6 ounce can of concentrated tomato paste mixed with ½ cup water, and cover the pot. Cook very slowly for about 2 hours, until the sauce is thick and the meat tender. Transfer the meat to a serving platter and carve it in slices 1½" thick. Pour a little of the sauce over the meat and sprinkle generously with grated Parmesan cheese. Serve the rest of the sauce with spaghetti cooked until barely tender and still firm.

Baked Macaroni And Cheese

8 ounces elbow macaroni
¼ cup butter or margarine
¼ cup all purpose flour
1 teaspoon salt

1 large tomato, sliced
1/8 teaspoon pepper
2 cups milk
2 cups Cheddar cheese, grated

(1) Preheat oven to 375°F. Cook macaroni as package directs; drain. (2) Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat. (3) Stir in 1½ cups cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. (4) Bake 15 minutes, or until cheese is golden brown.

Fettucini With Shrimp

1 package Good Seasons Cheese/Garlic
Salad Dressing Mix

Approximately $\frac{3}{4}$ to 1 pound shrimp
1 pound fettucini noodles

Make salad dressing according to package directions using a little less vinegar. Heat in frying pan, add peeled and deveined shrimp and cook just until shrimp are done. Serve over cooked fettucini.

Fusilli Tomato Carbonara

8 slices bacon

$\frac{1}{4}$ cup chopped onion

1 clove garlic, minced

$3\frac{1}{2}$ cups (28 ounce can) peeled tomatoes
with liquid, cut into small pieces

1 tablespoon dry basil or 6 fresh
basil leaves

1 teaspoon salt

1 box (16 ounces) cut fusilli

Fry bacon in large skillet until crisp; drain bacon on paper towels, reserving drippings. Cook and stir onion and garlic into bacon drippings until onion is tender, but not browned. Add tomatoes with liquid, basil and salt; bring to boil over medium heat. Reduce heat; simmer 20 minutes stirring occasionally. Cook fusilli according to package directions. Drain well. Crumble bacon and add with cooked tomatoes to fusilli; toss lightly. Serves 6 to 8.

Fusilli Supreme

1 box cut fusilli

1 10-ounce package frozen peas, thawed
and drained

2 cups half and half or light cream

$\frac{1}{3}$ cup grated Parmesan cheese

$\frac{1}{4}$ butter or margarine

2 cups diced, cubed ham, chicken,
or turkey

1 envelope ($\frac{1}{2}$ of 2.75 ounce box) dry
onion-mushroom soup mix

Cook fusilli; drain well. Meanwhile, melt butter in medium saucepan; add ham and peas. Sauté for 3 minutes. Combine soup mix, half and half or light cream and Parmesan cheese; add to sautéed mixture. Heat to serving temperature, but do not boil. Toss lightly with hot fusilli. 6 to 8 servings.

Fettuccine With Ham And Peas

1 12 ounce package fettuccine

$\frac{1}{2}$ cup butter or margarine

1 cup cooked ham, cut in narrow
2" strips

$\frac{1}{2}$ cup cooked green peas

$\frac{1}{2}$ cup light cream

$\frac{1}{2}$ cup grated Parmesan cheese

$\frac{1}{4}$ teaspoon coarsely ground
black pepper

Cook fettuccine as directed on package. Drain. In a medium saucepan melt butter. Add ham, peas and cream. Heat until hot but not boiling. Pour over fettuccine. Sprinkle with cheese and pepper and toss gently. Serves six.

Creamy Pasta Primavera

1 ½ cups thinly sliced carrots	2 cups prepared Hidden Valley Ranch Original Salad Dressing
2 cups bite-size broccoli	¼ cup Parmesan cheese (optional)
1 package (6 ounces) frozen snow peas	2 tablespoons chopped parsley (optional)
1 package (10 ounces) fettucini or medium wide noodles, cooked and drained	

Cook carrots and broccoli in boiling water 3 to 4 minutes or until tender; drain well. Pour warm water over snow peas to thaw; drain.

In a large skillet, warm Hidden Valley salad dressing on moderate heat until almost simmering. **Do not boil.** Add noodles and vegetables. Toss to coat. Remove from heat. Sprinkle with Parmesan cheese and parsley. Makes 6 to 8 servings.

Lasagna

1 pound ground beef	¼ cup grated Parmesan cheese
6 cups spaghetti sauce	4 eggs
1 package (16 ounces) rippled edge lasagna noodles	1 tablespoon parsley
4 cups (2 pounds) Ricotta cheese	1 teaspoon salt
2 cups (8 ounces) shredded Mozzarella cheese	¼ teaspoon pepper

Brown meat in 3-quart saucepan; add sauce and simmer about 10 minutes. Cook lasagna according to package directions for about 10 minutes; drain well. (Separate lasagna and lay out flat on wax paper or aluminum foil to keep them from sticking together as they cool.) Mix together Ricotta, Mozzarella, Parmesan, eggs, parsley, salt and pepper for filling. Pour about ½ cup sauce on bottom of 13x9x2" pan; arrange layer of lasagna over sauce. Spread 1/3 of the cheese filling over lasagna and cover with about 1 cup meat sauce. Repeat layers of lasagna, cheese, and meat sauce twice. Top with a layer of lasagna and 1 cup meat sauce; sprinkle with additional Parmesan cheese, if desired. Bake, covered with aluminum foil, at 350°F for about 30 minutes or until hot and bubbly. Remove foil; bake about 10 minutes longer until lightly browned. Allow to stand about 10 minutes before cutting for easier handling. Serve with additional sauce if desired.

Hunt's Lasagna

2 pounds ground beef or half ground beef and half Italian sausage	1 egg, slightly beaten
1 onion, chopped	2 tablespoons chopped parsley
1 (48 ounce) jar Hunt's Prima Salsa	1½ teaspoon seasoned salt
1 cup water	¼ teaspoon pepper
1 pound Mozzarella cheese	1 pound lasagna noodles, cooked and drained
1 quart small curd cottage cheese	½ cup grated Parmesan cheese

Cook beef and onion in a large skillet until beef loses redness and onion begins to soften; drain excess fat. Stir in Prima Salsa and water and bring to a boil, stirring often; simmer 5 minutes. Cut 12 thin slices of Mozzarella and set aside for topping. Shred remainder of Mozzarella and combine in a bowl with cottage cheese, egg, parsley, salt and pepper. Spread several spoons of meat sauce over bottom of each of 2 (2 quart) baking dishes.* Arrange 3 cooked noodles lengthwise in each. Next add a layer of about 1½ cups meat sauce. Repeat layers of noodles, cheese mixture and meat sauce until all used up. Sprinkle half the Parmesan over each and top with reserved sliced Mozzarella.

For 8 servings, bake one pan at 350°F 30 to 35 minutes until bubbly.

* Prepare it in two baking dishes, each large enough to serve 8 people. Bake and serve one. Cover and freeze the other to bake and serve on a night you don't have time to make lasagna from scratch. Remove from freezer at least 1 hour before baking. Bake, lightly covered with foil, at 375°F 1 hour and 15 minutes.

Ravioli

Raviolis:

4 eggs	¾ cup water
6 cups sifted flour	2 tablespoons oil

Put flour in bowl. Make a well and add oil and eggs. Work in enough water to make a good dough. Put on floured board and knead until smooth. Cover and let rest for 30 minutes.

Ravioli Filling:

3 pounds Ricotta cheese	1½ teaspoon salt
6 eggs	¼ teaspoon pepper
2 tablespoons chopped parsley	1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese	

Roll small amount of dough into thin strips. 2½ inches wide and 3 inches long. Fill with filling on one half and fold over remaining dough. Seal edges together with fork dipped in flour. Cook in salted boiling water (add 1 tablespoon of oil to prevent sticking). Serves 12. NOTE: Ravioli can be frozen for future use.