



INTERNATIONAL
DUTCH OVEN SOCIETY

Dutch Oven Quick Lasagna

- 1 lb. ground beef
- 1 lb. ground Italian sausage (hot or mild—your choice)
- 1 Tbs. onion powder
- 1 Tbs. garlic powder
- 2 jars spaghetti sauce
- 2 1 to 1¹/₂ lb. ctn. cottage cheese
- 1 lb. package lasagna noodles
- Italian seasoning
- ¹/₂ lb. sliced mushrooms
- 1 lb. grated mozzarella cheese
- Parmesan cheese

Brown 1 pound ground beef and 1 pound ground sausage. Drain. Add 1 large bottle of spaghetti sauce, 1 Tbs. onion powder and 1 Tbs. garlic powder. Mix well.

Remove half of meat mixture from oven. Spread remaining mixture evenly on the bottom of the oven. Spread 1 carton of cottage cheese over meat mixture. Arrange ¹/₂ the package of uncooked lasagna noodles over cheese and meat. Add the remaining meat mixture. Spread the other carton of cottage cheese over meat. Arrange the remaining uncooked lasagna noodles over meat and cheese. Cover noodles with the other bottle of spaghetti sauce. Sprinkle the top with Italian seasoning.

Bake for at 350° F for about 1 hour or until noodles are done. Top with ¹/₂ pound of sliced mushrooms and 1 pound grated mozzarella cheese; shake Parmesan cheese over top. Bake until cheese is melted, approximately 10 to 15 minutes more.

from the files of