

Donald's lasagne

Makes 4 lasagnes (7-1/2" x 5-1/2" x 2" pans)

Ingredients:

- 6 to 7 medium onions
- 1,8kg-2kg / 4 lbs ground beef
- Salt to taste
- 500g / 1 lb mozzarella cheese
- 4 x 600ml jars of commercial tomato sauce, or about 2-1/2 litres of sauce, about 10 cups of sauce
 - this will make a very saucy lasagne; adjust as desired
 - making of fresh tomato sauce beyond the scope of this recipe; it is designed around use of commercially available tomato sauces (for ease of preparation)
- 22 lasagne pasta sheets (10" x 2") (about 500g) or equivalent
- Water to fill pot to approximately 8cm / 3" depth
- Vegetable oil

Equipment:

- Cutting board
- Knife
- Egg flipper / spatula
- Electric frypan / griddle / large frypan
- Colander
- Plate
- Tongs (long enough to safely use to take pasta out of boiling water)
- Four baking pans 7-1/2" x 5-1/2" x 2", or equivalent
- Pot -- at least 12" (30cm) diameter
- Scissors
- Cheese shredder
- Large bowl for shredded cheese
- Freezer bags

How to make the lasagnes:

- If using homemade tomato sauce, prepare tomato sauce.
 - Provenance of tomato sauce is beyond the scope of this recipe; originally, the recipe was conceived around "ease of preparation" and use of commercial bottled tomato sauce.

Cooking meat:

- Take out electric frypan.
- Take out onions.
- Take out cutting board.
- Take out kitchen knife.
- Clean and trim onions.
- Chop onions somewhat medium fine to medium coarse.
- Add chopped onions to electric fry pan.

- Take out ground beef.
- Add ground beef to electric frypan.
- Turn on electric frypan.
- Break up ground beef and onions using the egg flipper / spatula.
- Add salt to taste to cooking meat.
- Cook until all meat is browned, the water fraction has boiled off, and the meat begins to caramelize to the pan.
- Continue to occasionally break up meat while it is cooking.
- Optionally, divide cooked meat and onion mixture four ways.
- Put cooked meat aside.

Cooking lasagne sheets:

- Take out a pot.
- Fill a pot with approximately 8cm / 3" of water.
- Add a small amount of cooking oil to water.
- Add a small amount of salt to water.
- Place on stove.
- Turn on stove burner.
- Bring water to a boil.
- Add 5 to 6 lasagne sheets at a time to water.
- Boil lasagne sheets for 5 minutes.
- While lasagne is boiling, take out colander.
- Take out plate.
- Place colander on plate, near the stove.
- Take out tongs and place near the stove.
- After five minutes of boiling, remove lasagne sheets from boiling water using tongs.
- Place boiled lasagne sheets into colander.
- Bring plate and colander with lasagne to work surface.

Mounting lasagnes:

- Take out tomato sauce, about 600mL, a bit less than about 2-1/4 cups.
- Spread some tomato sauce, about +/- 120ml in base of baking pan, between 1/3 and 1/2 cup.
- If more convenient, divide cooked beef and onion mix in four (1/4 for each lasagne).
- Sprinkle cooked ground beef and onion mixture (approximately 1/5th of one of above-mentioned divisions) on tomato sauce.
- Cover with cooked lasagne sheets, cut to length of container; some layers can consist of multiple pieces of cut sheets.
- Repeat from tomato sauce instruction until there are four layers of lasagne.
- Depending on amount of lasagne cooked, cook more lasagne as needed.
- Cover with tomato sauce.
- Sprinkle with more ground beef.
- Put dish of lasagne aside.

Mounting other lasagnes:

- Repeat "Cooking lasagnes" and "Mounting lasagnes" sections for other lasagnes (three other units per this recipe).

Cheese topping:

- Take out cheese shredder (typically a hand held box shredder).

- Take out a large bowl.
- Take out cheese.
- Shred cheese into bowl, about 125g / 1/4lb per lasagne (this recipe 500g / 1lb).

Finishing lasagnes:

- Divide shredded cheese into four piles.
- Spread shredded cheese over each lasagne.

Bagging and freezing lasagnes:

- Take out appropriately sized freezer bags.
 - Identify bags with contents and date.
- Place a lasagne in freezer bag.
- Seal freezer bag.
- Place lasagnes in freezer for future use.

Baking lasagnes:

- For above mentioned pan size:
- Defrost lasagnes (as necessary).
- Preheat countertop convection oven to 350F.
- If microwave safe pans were used, optionally preheat lasagnes in microwave oven (1100 watts) for two minutes.
- Place lasagne on a metal tray.
- Place lasagne in countertop convection oven for up to 45 minutes.
- Lasagnes are ready when desired level of cheese browning has occurred.