

Baked Lasagne

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| 1/4 cup. olive oil | 1 tsp. more salt |
| 1 lb ground beef | 1 1/2 tsp. oregano |
| 1 tsp. salt | 1 lb lasagne pasta |
| 1/4 tsp. pepper | 6 qts boiling water |
| 1 medium onion, finely chopped | 3 tbsp more salt |
| 3 1/2 cups tomatoes sauce | 1/2 lb mozzarella cheese, thinly sliced |
| 1 8oz can tomato sauce | 1/2 cup parmesian or ricotta |
| 1/2 lb mozzarella cheese, grated | cheese, grated. |
| 1 clove garlic, finely minced | |

Sauté ground beef, seasoned with salt and pepper, in olive oil until it loses its redness. Remove from pan, add onion and garlic and sauté until light brown. Add Tomatoes and tomato sauce, and simmer about 10 min. Add browned meat and simmer about 30 min or until thickened. While sauce is simmering, cook lasagne in water that is boiling and salted w/ 3 tbsp salt for 10 min. Drain and rinse with cold water and drain well. Arrange ingredients in a greased 8x12x2 in. casserole as follows: Place a layer of lasagne in the bottom of the casserole; add 1/3 of the sliced mozzarella cheese and 1/3 of the grated Parmesan or ricotta; then spread with 1/3 of the meat sauce. Repeat layers twice ~~and~~, ending with meat sauce and topping with a few slices of mozzarella. Bake 20 to 30 min. in a moderate oven, 350°F. Serves 8.

Pedernales River ~~Chili~~ Chili

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| 4 lbs. Hamburger | 2 cloves garlic, crushed |
| 1 large onion, chopped | 2 tsp Salt |
| 2 tbsp. Chili powder | 1 tsp. Comin seed |
| 1 tsp. oregano | 2 cups Hot water |
| 2-1 lb. cans tomatoes | (Chili beans) |

In large skillet, cook together meat, onion & garlic until meat changes color. Add chili powder, salt, oregano, comin seed, tomatoes and hot water; mix well. Simmer about 1 hr., Skimming fat. Yields 2 1/2 qts - Half recipe for family.