

Baker at Large does Lasagna Casserole

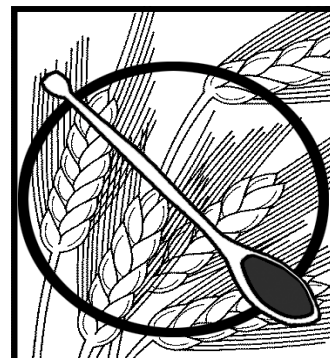
By MARY LOUISE CATURA

SAUCE: Brown one pound of ground beef (or turkey) in 1 Tbs. of olive oil. Add one clove of garlic mashed with a bit of salt. Add 1 tsp. of oregano and one of basil. (Use 1 Tbs. if spices are fresh) When the meat is nicely browned, add one 24oz jar of Classico (or any brand will do as long as it's GF) spaghetti sauce and let simmer while the pasta cooks.

PASTA: cook 1/2 lb of Tinkyada pasta, (I use penne) just till al-dente. You don't want it too soft as it will cook some more in the oven.

FILLING: thaw 2 packages of frozen spinach but don't squeeze dry. (Again, fresh spinach makes a much tastier dish but more work as you must pre-cook the spinach) In a large bowl beat 3 eggs, 2 cloves of garlic mashed with 1 tsp of salt, 1 cup of freshly grated Asiago cheese and the thawed spinach. Mix well with a spoon.

ASSEMBLY: Layer the dish thus: 1/2 the SAUCE.....PASTA.....FILLING then rest of SAUCE in a greased 9x13 pan. Top with another cup of grated cheese and cover with foil. Spray the underside of the foil with



Pam so it doesn't stick to the cheese. At this point it may be refrigerated if you wish to prepare it in advance.

Bake, covered, at 325 F for 1 hour. Let sit a bit before serving.

2005 Walk Photos



The Fankhauser family came from Chandler



Norma Itule leads the warm up



Marilyn Ringer, left, accepts the award for most pledges from SACS President



Member Joy Fields feeds new grand daughter Kylie



Jeannine Faidley, left, honors Mindy Stickney

(another photo on page 6)