

Lasagna Bechamel



Ingredients

3/4 to 1 lb. lasagna noodles

1/4 cup each butter/margarine and flour

1 cup each milk and chicken broth

1 onion, carrot, and celery stalk, finely chopped

1 tbsp butter/margarine

1/4-1/2 lb. each ground beef and pork

3-4 tbsp each tomato paste and white wine

optional: 4 fine chopped, cooked link sausages

parmesan, grated



Directions

Cook noodles and drain. Melt butter, stir in flour, cook 1-2 minutes. Add broth and milk, cook until thick, reserve. Saute onion, carrot and celery in 1 tbsp butter until crisp-tender. Add ground meats, stirring until browned. Add tomato sauce and wine (and sausage links, if using), cover and simmer 10 minutes. Butter a large baking pan. Layer as follows: lasagna, 1/2 cream sauce, parmesan, lasagna, all meat sauce, lasagna, rest of cream sauce, parmesan. Bake at 350, covered with foil for 20-30 minutes, uncover, and bake an additional 5-10 minutes, until hot. Run under a broiler to lightly brown top. Serve with garlic bread and big salad.
