

# Fogcrawler's Hearty Meat Lasagna

## Ingredients:

2 lbs. ground beef  
2 lbs. sausage  
2 tbs. minced garlic  
1 large chopped onion  
2 - 24 oz. jars spaghetti sauce  
1 1/2 cups water  
2 tbs. sugar  
1 1/2 tbs. oregano  
1 tbs. basil  
2 tsp. thyme  
1 tsp. sage  
salt and pepper  
16 oz. carton cottage cheese  
2 - 6 oz. cartons plain yogurt  
1 cup parmesan cheese  
3 eggs  
3 cups mozzarella cheese  
16 oz. package uncooked lasagna noodles

## Meat Mixture

Brown the meat, garlic, onion over medium heat, stirring occasionally. When the meat is crumbly and the garlic and onion are clear, remove heat and stir in spaghetti sauce, water, sugar, oregano, basil, thyme and sage. Salt and pepper to taste and set aside.

## Cheese Mixture

Beat eggs and combine cottage cheese, yogurt, parmesan cheese in large mixing bowl and set aside.

## Layering

Spray 14" dutch oven with olive oil spray. Place thin layer of meat mixture on the bottom of the oven. (This will keep noodles from sticking)

Add a layer of uncooked lasagna noodles, 1/3 of the meat mixture, 1/3 of the cheese mixture, and 1/3 of the grated mozzarella cheese. Repeat the layers and top with the remaining cheese mixture, meat mixture and mozzarella. (Additional parmesan and cheddar cheese may also be used for added color and flavor)

Bake for one hour with one ring of briquettes on the lid (21-22 briquettes) and 1 loose ring (8-10 briquettes) under the oven.

Check and if needed, bake and additional 15-20 minutes with two rings of briquettes on the lid to brown the toppings. Let stand 15 minutes before serving.