

Lasagna McGee

Submitted by
Jae McGee

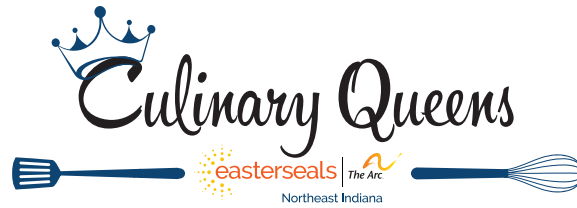
Ingredients

1 box of Barilla oven-ready lasagna noodles
Bolognese sauce
8 ounces grated mozzarella cheese
2 cups whole milk
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
4 ounces grated Parmigiano-Reggiano
2 cloves of garlic, minced from a microplane
¼ teaspoon grated nutmeg
2 tablespoons fresh basil
Kosher salt & ground pepper

Bolognese Sauce Ingredients

4 ounces of chicken livers
4 anchovy fillets
1 tablespoon soy sauce
2 cups whole milk
½ cup heavy cream
2 cups homemade beef stock
¼ ounce powdered gelatin
¼ cup extra-virgin olive oil
4 cloves garlic, minced from a microplane
2 teaspoons dried oregano
A large pinch red pepper flakes
28-ounce can whole tomatoes packed in juice
4 ounces pancetta cut into ½-inch chunks
Two carrots peeled and cut into ¼-inch pieces
4 tablespoons unsalted butter
1 pound of 85/15 ground beef
1 pound of ground pork
1 pound of ground veal
½ cup fresh sage leaves finely chopped
1 bottle of dry red wine

Continued on next page



- 2 bay leaves
- ½ cup minced fresh basil
- ½ cup minced fresh parsley
- 1 tablespoon Asian fish sauce
- 5 ounces Parmigiano-Reggiano, finely grated

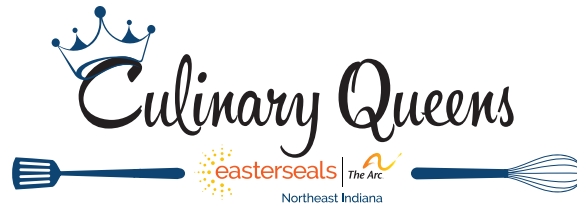
First the Bolognese Sauce

1. In a food processor, combine the chicken livers and anchovies with the soy sauce and pulse until finely ground. Transfer to a bowl and set aside.
2. In a bowl, combine the milk, heavy cream, and beef stock,, sprinkle with the gelatin, and set aside.
3. In a saucepan, heat 2 tablespoons of the oil over medium-high heat until simmering. Add the garlic, oregano, and red pepper flakes, cooking and stirring until fragrant for about a minute.
4. Add the tomatoes with the juice and bring the pan to a boil over high heat. Reduce to a simmer and cook, stirring occasionally until the sauce thickens and reduces to 4 cups. Remove from heat.
5. In a large Dutch oven, while the tomato sauce simmers, combine the remaining 2 tablespoons of olive oil and pancetta and cook over medium-high heat, stirring occasionally until the pancetta is softened, and the fat is translucent.
6. Add the onion, carrots, and celery, and cook until softened but not brown. Transfer to a large bowl.
7. Turn the heat on the Dutch oven back to medium-high, add the butter, and heat until the foaming subsides. Add the lamb, pork, veal, and sage. Cook, stirring occasionally until the meat is no longer pink, but do not brown it.
8. Add the anchovy mixture, and stir to homogenous. Cook, stirring occasionally for 5 minutes.
9. Add the pancetta/vegetable mixture and stir to combine, then add the wine and bring to a boil. Reduce to a simmer and cook until all the wine is reduced by half.
10. While the wine simmers, blend the tomato sauce with an immersion blender until completely smooth.
11. Add the tomato sauce, milk/cream mixture, bay leaves, half of the basil, and half of the parsley to the Dutch oven and stir to combine. Bring to a boil over high heat, then reduce to a bare simmer, and cover with the lid set slightly ajar. Cook, stirring occasionally until the sauce is thick and rich (about 2 hours).
12. Add the fish sauce and Parmigiano-Reggiano to the sauce and stir vigorously until completely emulsified.
13. Season to taste with salt and pepper. Remove from the heat and allow to cool for 30 minutes.
14. Stir in the remaining parsley and basil.

Then the Lasagna

1. Adjust the oven racks to the lower middle and lowest positions and preheat the oven to 375 degrees.
2. Place lasagna noodles in a 9-by-13 inch baking dish and cover with warm water. Let soak, shaking the sheets gently every few minutes to prevent sticking, until lightly softened.

Continued on next page



3. Heat the butter in a saucepan over medium-high heat, stirring occasionally.
4. Add the flour and whisk until the mixture is light blonde. Add the garlic and stir to combine.
5. Whisking constantly, add the milk in a steady stream until fully incorporated. Bring to a simmer, reduce the heat to low, add the cheese and nutmeg, and whisk until the cheese is fully melted. Whisking constantly return to a simmer, then remove from the heat and season to your taste with salt and pepper. Set aside.
6. Drain the soaked lasagna noodles and arrange them in a single layer on paper towels to dry.
7. Spread $\frac{1}{6}$ of the Bolognese sauce over the bottom of the baking dish. Drizzle with $\frac{1}{6}$ of the cream sauce mixture and sprinkle with $\frac{1}{3}$ cup of the Parmigiano. Place three noodles in a single layer on top. Repeat with the remaining ingredients. It will be full.
8. Place foil-lined baking sheet on lower oven rack to catch any drips. Place the lasagna on the rack above it and bake, rotating the pan halfway through baking, until the edges start to crisp and the top is bubbly, golden brown, about 45 minutes.
9. Remove from the oven and allow to cool for 10 minutes.
- 10. Enjoy yourself!**