

Cook once. Eat twice. That's Italian!



Tonight, make lasagne with Ragù Spaghetti Sauce. Prepare it in two pans, each enough for a complete dinner. Bake one. Freeze one.

Then, on a night when you don't feel up to starting an entire meal from scratch, take it out of the freezer. Heat it up. And soon you'll be serving another great homemade Italian meal. Which, as any true lasagne lover will testify, tastes even better the second time around.

That's "Cook once. Eat twice."

There are lots of ways to "Cook once. Eat twice" with Ragù Spaghetti Sauce. Try any baked dish which includes pasta, cheese, rice, meat, vegetables. Write for our free "Cook once. Eat twice" recipe booklet, to Ragù Foods, 1680 Lyell Ave., Rochester, N.Y. 14606.

Meanwhile, to get you started, here's our Old World recipe for lasagne.



COOK ONCE EAT TWICE LASAGNE

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| 2 lbs. ground beef | 1 egg, beaten |
| 2 1/2 oz. jars Ragù Spaghetti Sauce | 1 lbs. parsley flakes |
| 1 lb. ricotta cheese | Salt and pepper to taste |
| 1/2 lb. mozzarella cheese | 1 lb. lasagne noodles, cooked |
| | 1 cup grated Parmesan cheese |

Brown beef in large skillet. Drain fat. Add Ragù Spaghetti Sauce; heat to just boiling. Cut 12 thin slices mozzarella for topping. Shred remainder and mix with ricotta, egg, parsley, salt and pepper. Ladle 1 cup meat sauce into bottom of each pan; dish into 12" x 8" 1/2. Layer 3 noodles, then about 1 cup cheese mixture and 1 cup meat sauce in each pan; repeat twice. Sprinkle 1/2 Parmesan onto each. Top with mozzarella slices. Bake one pan at 350°F. for 20 minutes until bubbly. Remove and freeze the other pan. To use, defrost overnight at 400°F. Bake frozen lasagne for 20 minutes; remove; heat 15 minutes more.

Freeze lasagne in freezer to ship out look like you made it.