Lasagne

Ingredients

- 1/2 lb hamburger
- 1/2 cup chopped onion
- Pinch of oregano
- Shake of garlic salt
- 1 can tomato sauce
- 3 Tbsp catsup
- 1 Tbsp brown sugar
- 1 Tbsp vinegar
- Salt and pepper, to taste
- 8 oz lasagne noodles

Instructions

1. Brown hamburger in a greased frying pan until all kernels are separate.
2. Add onions and oregano. Brown.
3. Add salt, pepper, catsup, and tomato sauce.
4. Add brown sugar and vinegar.
5. Cook lasagne noodles in 1 qt water until tender. Drain.
6. Alternate layers of lasagne noodles and sauce in a baking dish.
7. Bake 15 minutes at 300°F.
8. Sprinkle with cheese and/or chopped herbs

Lasagne

Lasagne after boiling
½ lb hamburger
½ c. chopped onion
pinch oregano
shake of garlic salt
1 can tomato sauce
3 tablespoons catsup
1 tablespoon brown sugar
1 tablespoon vinegar
salt & pepper
8oz lasagne

cook lasagne in 1 qt water until tender. Drain. alternate lasagne & sauce V. Serve or can bake 15 min. for 300°
Sprinkle

Brown hamburger in greased frying pan until all perticals are seperate. add onions & organo. Brown. Add salt, pepper, catsup, tomato

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