

Big pan of Vegetarian Lasagne

SAUCE:

2 medium eggplant, cubed (no need to peel)

1 pound of mushrooms, cubed

2 -3 zucchini, cubed

2-3 yellow squash, cubed

2 large sweet onions, coarsely chopped

Handful of garlic cloves, chopped.

Put all ingredients in a LARGE pot. Drizzle about 1/4 cup or so of olive oil over, stir, and gently sweat veggies until they are soft, but not browned.

Add 6 pound 10 oz (commercial size can) or equivalent amount of tomato sauce, 3 1/2 pound can of diced tomatoes and about 1/4 to 1/2 cup of dried Italian seasoning. Simmer very slowly ... or use a large crock pot ... until sauce is nice and thick and tasty. Sauce can be made ahead; in fact, it's better to do it that way as the flavors blend better.

FILLING:

4 pounds ricotta or mix of other soft cheeses

8 eggs

Blend well.

ADDITIONAL INGREDIENTS:

2 pounds baby spinach, washed and dried

3 pounds grated Romano / Mozzarella / Italian cheese blend

About 24 lasagna noodles, uncooked

ASSEMBLY: This recipe will fill a steam table pan, 20" x 12". The deep pan is recommended; the 2 1/2" deep pan is a close fit and might overflow.

Pour some olive oil in bottom of pan, oil bottom and sides to prevent sticking.

Put a thin layer of sauce on bottom of pan. Add a layer of lasagna noodles (they fit crossways perfectly, about 8 per layer).

Add a layer of sauce (about 1/4 of the remaining sauce), about 1/3 of the spinach, and 1/3 of the cheese & eggs, and 1/3 of the grated cheeses. Repeat twice, for three layers of noodles, sauce, spinach and so on, ending with cheese / egg mixture.

Spread remaining sauce on top, add rest of grated cheese and perhaps some Parmesan cheese to taste.

Pour about 1 cup of hot water into pan, 1/4 cup in each of the four corners.

Bake covered at 300 degrees for one hour; then remove cover and bake an additional 20 -30 minutes to melt / lightly brown cheeses.