

Chef from the Hood Recipes



Chef:
Tony Grillo

Restaurant:
Santa Rosa's Pizzeria Grillo

Recipe:
Lasagna Classica!

Ingredients

Tony Grillo remembers Sunday dinners in Buffalo New York. "I was impatient. So I hung around the kitchen watching Grandma cook." A pot of sauce softly ker-popping on the stove; lasagna in the oven... lovely memories for those fortunate enough to have had an Italian grandmother in the kitchen!

5 cups of Sicilian sugu
1 box lasagna noodles
1 pound ground beef
1 & 1/4 teaspoon white pepper
1 teaspoon Kosher salt
1/2 tablespoon granulated garlic
1/2 tablespoon basil
1/4 cup dried parsley
1 lb. container Ricotta cheese
2 eggs
3 cups shredded mozzarella
1/4 cup grated Romano cheese

Basic Sicilian Sugu (makes 4 quarts sauce, freeze extra) 1/2 cup extra virgin olive oil
2 sm/med yellow onions fine chop
4 cloves finely chopped garlic
32 oz. can crushed tomatoes
32 oz. can tomato puree
small can tomato paste
6 cups cold water
1/2 tablespoon Kosher salt
1/2 teaspoon white pepper
1 tablespoon dried basil
1/2 tablespoon dried oregano

... **Prep:** Cook lasagna noodles in a large pot of salted
... boiling water for about 5 to 6 minutes, or until al dente.
... While the noodles cook, heat a sauté pan over medium
... heat. Add ground beef, 1/4 teaspoon of the salt, 1/2
... teaspoon of the pepper, garlic and basil. Drain and rinse
... noodles in cold water to stop cooking process, set aside.
... Finish browning meat, drain excess fat and set aside.

... **Assemble & bake:** Preheat oven to 400°. In a bowl, mix
... the ricotta cheese with remaining salt & pepper, parsley
... and eggs. Cover the bottom of a 13 X 9 inch baking pan
... with sugu. Position a layer of lasagna noodles over the
... sugu, then add the ground beef in a layer, then cover
... with more sugu. Position another layer of noodles, then
... spread the ricotta cheese on top. Add another layer of
... sugu, cover with final layer of noodles and cover with
... more sugu. Finally add the Romano and mozzarella
... cheese to the top. Cover with foil and bake for 45 to 50
... minutes. Remove foil and bake another 10 to 15 minutes
... or until cheese is nice and bubbly. Slice and serve! (6 to
... 8 servings).

... Heat oil in large pot over medium heat. Sauté onions 5
... minutes. Add garlic, sauté until soft and golden - don't
... burn! Reduce heat to low. Add 3 cans tomatoes and
... water. If you like thinner sauce add more water. Add
... remaining spices. Simmer uncovered, stirring frequently
... for 2.5 to 3 hours. Add more spices if needed as the
... sauce thickens.