

## Dinner#12

### Lasagna

Dutch Oven



Patrol \_\_\_\_\_  
No. of Campers \_\_\_\_\_

Originated by: Michael Cullen  
Patrol: Black Mamba  
Date: November 20, 2010

*MENU:* Lasagna

*SHOPPING LIST:* 1-1/2 lb. lean ground beef

32 oz spaghetti sauce

1 pkg frozen chopped spinach

8 oz shredded mozzarella cheese

3 eggs

15 oz container cottage or ricotta cheese

1/4 cup grated Parmesan cheese

13 lasagna noodles

1-1/2 tsp. oregano

3/4 c hot water

#### *PLAN:*

**At home:** Brown the ground beef, adding salt and pepper. Add the spaghetti sauce to the beef and mix well.



Thaw spinach and squeeze out excess water. Place spinach in ziplock bag for easy transportation.

**At camp:** 90 minutes before meal: In a large bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for topping), eggs, and oregano, and mix well. Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat/sauce mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Add the spinach in an even layer. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles top with remaining mozzarella. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour and 15 minutes or until done. Rotate dutch oven 1/4 turn every 15 minutes.

This recipe works well with charcoal (12 briquettes on bottom and 12 on top).