

# **DUTCH OVEN COOKING**

14 inch Dutch oven

28 hot coals

## **LASAGNE**

### **Ingredients:**

2 large jars Pasta Sauce (your choice)  
Lasagna noodles  
Ricotta cheese  
Cottage cheese  
1-2 pkgs Morning Star Burger Crumbles  
1 bag fresh Spinach  
Fresh or canned Mushrooms  
Cheddar, Jack, Mozzarella Cheeses  
1 cup water

Coat Dutch oven with olive oil.

**In a bowl:** Combine Ricotta and cottage cheese with Burger crumbles and some cheese and about 2/3 of the pasta sauce.

**Make layers** in order, Starting with sauce, Then noodles- cheese mixture- vegies- noodles again, and so on to the top of pan, finishing with a layer of noodles covered with sauce and cheese. (Leave a 1 inch space between lid and food.

Cover and bake using 10 coals underneath the oven & 18 coals on top.  
Cook approx. 1 hour, until noodles are tender. This is for a 14 inch dutch oven.

Remove lid & let set for a few min. to allow excess water to steam off before serving