

Dutch Oven Lasagna

Serves 6-8

(Directions provided for easy cooking at campsite.)

Ingredients:

- 2 lbs. lean ground beef, browned
- 45 oz. spaghetti sauce, divided (reserve 1/3 cup sauce for covering bottom of Dutch oven) (one large or two small jars of *Prego* sauce, or your favorite will suffice)
- 3 eggs, beaten
- 2 tsp. oregano
- 15 oz. or small size ricotta cheese
- 2 c. shredded mozzarella cheese, divided (reserve 1/2 c. for sprinkling on top)
- 13 lasagna noodles, uncooked
- 1/4 c. grated parmesan cheese
- 1/4 c. water

At Home or ahead of time:

-Brown beef in skillet; drain extra grease.

-In disposable food storage bowl or heavy gallon-size zipper plastic food storage bag, mix all but 1/3 c. sauce with ground beef. Refrigerate until ready to use.

At campsite:

- Preheat Dutch oven (DO), placing 12 coals on bottom.

-In another bowl or large food storage bag, mix the beaten eggs, oregano, ricotta, and mozzarella cheese. (Reserve 1/2 c. of the mozzarella cheese to put on top.) Stir until smooth and eggs are incorporated.

-In a 3-qt. disposable aluminum round casserole pan (9 1/4 " diameter), place the layers in the oven in the following order:

- 1/3 c. reserved spaghetti sauce and 1/4 c. water (this will keep the dish from burning on the bottom.
- 4 lasagna noodles (you may need to break the noodles to make them fit).
- 1/3 of the meat/sauce mixture
- 1/2 of the cheese mixture
- 5 lasagna noodles
- 1/2 the **remaining** meat/sauce mixture (1/4 of original amount)
- remainder of cheese mixture (1/2 of original amount)
- 4 remaining noodles, broken into pieces
- remainder of meat/sauce mixture

-Place lid on oven and bake 1 hour or until done. **Place 12 charcoal briquettes on the top and 12 on the bottom of the DO.** (Lasagna is done when heated through and noodles are soft.)

-Check frequently and rotate the DO and lid (90 degrees in opposite directions) every 20 minutes to ensure even cooking. Replenish charcoal as needed to maintain temperature.

-During last 15 minutes of cooking time, sprinkle reserved mozzarella cheese and Parmesan on top.

-Estimated cook time is 45 minutes to one hour.

Helpful Tips:

- *Put a layer of tin foil in the bottom of DO and fold extend edges of foil over the top edge of the DO to protect from spills and for easier cleanup.*
- *Pre-measure and label the oregano and store in zipper food storage bag for easier transport.*

Cooking Materials Needed

- DO and tools/fuel (3-quart, large DO)
- heavy-duty aluminum foil
- disposable aluminum 3-quart round casserole pan (9 ¼" diameter, 2" depth or size to fit your DO)
- mixing bowl or gallon-size heavy-duty zipper food storage bag
- large spoon (heat-proof is best)
- measuring cup (¾ c. size or larger; plastic)
- measuring spoon (1 tsp. size, if not premeasuring oregano)