



## DECORATING TIPS

# LASAGNA WITH VIRGINIA HAM AND ZUCCHINI

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### LASAGNA WITH VIRGINIA HAM AND ZUCCHINI

- 1 cup onions, finely chopped
- 4 cloves garlic, minced
- 4 tablespoons peanut oil, divided
- 2 cans (28 ounces each) crushed Italian plum tomatoes
- 1 can (6 ounces) tomato paste
- 2 teaspoons basil
- 2 teaspoons thyme
- 1 tablespoon oregano
- 1/2 cup parsley, chopped
- 2 tablespoons sun-dried tomatoes packed in olive oil, chopped
- 1 teaspoon pepper
- 8 ounces lasagna noodles
- 2 medium zucchini, grated
- 1 1/2 pounds mushrooms, thinly sliced
- 2 tablespoons lemon juice
- 1/4 pound Virginia ham, thinly sliced
- 8 ounces goat cheese
- 8 ounces mozzarella cheese, grated
- 1 1/2 cups Parmesan cheese, grated



Soften the onions and garlic in 2 tablespoons of peanut oil over medium heat. Stir in the tomatoes, tomato paste, basil, thyme, oregano, parsley, sun-dried tomatoes, and pepper. Bring the sauce to a boil, reduce the heat, and simmer, uncovered, for 30 minutes, stirring occasionally. Meanwhile, cook the noodles according to the package directions. Preheat the oven to 350°F. Sauté the zucchini in 1 tablespoon of peanut oil and reserve. Sauté the mushrooms in the remaining tablespoon of oil and the lemon juice and reserve. Cover the bottom of a 13-inch x 9-inch x 2-inch baking pan with 1 cup of sauce. Alternate layers of 1/3 of the noodles and remaining sauce, 1/2 of the ham, mushrooms, and goat cheese, and 1/3 of the mozzarella and Parmesan. Repeat, adding all the zucchini after the second layer of sauce. End with a layer of noodles and sauce and top with the remaining mozzarella and Parmesan. Bake at 350°F. for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 20 minutes before serving. Serves 8.



*An old toleware bread tray filled with bright lemons, King's Arms Tavern china, shell pattern silver, red napkins tied with tartan ribbon, rolls in a basket, a crisp salad of fresh mixed greens, mushrooms, and walnuts, and a piping hot southern version of lasagna are assembled on a tartan cloth. A cheerful fire burns in the background.*