

Seafood Lasagna

Ingredients:

1 ½ sticks butter
Bag of mixed seafood - ~ 5 pounds
5 cups mushrooms
8 tbsp flour
1 qt hot milk
3 cups heavy cream
2 cans (14 oz) chopped tomatoes
4 tbsp shredded fresh basil
16 sheets (or whatever) no-cook lasagna
2 cups grated Parmesan cheese
Salt & pepper (as much or as little as you want)

1. Melt 2 tbsp of the butter in a large, deep sauté pan, add the seafood and sauté over medium to high heat for 2 – 3 minutes. Remove with a slotted spoon and place in a bowl.
2. Add the mushrooms to the pan and sauté for about 5 minutes, until the juices run and the mushrooms are soft. Remove with a slotted spoon and add to the seafood in the bowl.
3. Melt the remaining butter in a saucepan, add the flour and stir over low heat for 1 – 2 minutes. Remove the pan from the heat and gradually whisk in the milk. Return to the heat and bring to a boil, whisking. Lower the heat and simmer for 2 – 3 minutes, whisking occasionally, until thick. Whisk in the cream and cook over low heat for 2 more minutes.
4. Remove the sauce from the heat and stir in the seafood and mushroom mixture with all the juices that have collected in the bowl. Add salt to taste, and plenty of pepper. PREHEAT the oven to 375.
5. Spread half the chopped tomatoes over the bottom of the baking dishes, sprinkle with half the basil and add salt and pepper to taste. Ladle one third of the sauce over the tomatoes.
6. Cover the sauce with 8? lasagne sheets. Spread the remaining tomatoes over the lasagna and sprinkle with the basil and salt and pepper to taste. Arrange the remaining lasagna sheets on top, top with the remaining sauce and cover with the cheese. Bake for 30 – 40 minutes until golden and bubbling.

Serve hot, garnished with basil.

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