

Bacon Colby Lasagna – Makes 2 Pans

2 lbs. ground beef
2 medium onions, chopped
2 lbs. cooked bacon, chopped
2 – 15 oz. cans of tomato sauce
2 – 14 ½ oz. cans diced tomatoes
2 T sugar
1 t salt
8 c. (32 oz.) Colby cheese, shredded
18 lasagna noodles

- Preheat oven to 350°. Cook noodles according to package directions for al dente; drain. Meanwhile, in a 6-qt. stockpot, cook beef and onions over medium heat 10-12 minutes or until beef is no longer pink, breaking up beef into crumbles; drain.
- In same pot, stir in cooked bacon, tomato sauce, tomatoes, sugar, and salt; heat through.
- Spread 1 cup meat sauce in each of two greased 13x9-in. baking dishes. Layer each with 3 noodles, 1-2/3 cups meat sauce and 1-1/3 cups cheese. Repeat layers twice.
- Bake, covered, 40 minutes. Bake, uncovered, 5-10 minutes longer or until bubbly. Let stand 15 minutes before serving. **Yield:** 2 casseroles (12 servings each).

Read more: <http://www.tasteofhome.com/recipes/bacon-colby-lasagna#ixzz3P6iygRiD>