**1Dutch Oven Lasagna**

Serves 6-8 (more if you serve it with a side salad and garlic bread)

**The meat mixture:** Brown and drain the meat.

 1⁄2 lb ground beef (can use 1 lb ground beef)

 1 lb Italian sausage

Add the meat mixture to the sauce and let simmer until thickened.

**Sauce** – 2 jars of spaghetti sauce (or one large 67 ounce jar)

**The cheese mixture**: Mix the following

 15 oz. container ricotta cheese

 3eggs

 4 cups mozzarella cheese, shredded

 1⁄4 cup parmesan cheese, freshly grated

**Build the lasagna** in a 12 inch Dutch oven. Layer 1/3 sauce, 1/3 noodles and 1/3 cheese, repeat till all ingredients are layered. then top with mushrooms and a little extra cheese

 10 oven-ready lasagna noodles (no need to pre-boil, just break them to fit the shape of the oven)

 8 oz. package fresh mushrooms, sliced

 1⁄2 cup mozzarella cheese, shredded

**Bake** at 350 degrees (24 total briquettes= 8 bottom, 16 top) 40 minutes, let stand 15 minutes before serving

**Top and serve**

1⁄4 c fresh parsley, chopped. 4 large fresh basil leaves, torn. 2 T fresh parmesan cheese, shredded.

**See the entire blog post with camp cooking tips at**

**http://www.campingforfoodies.com/lasagna-dutch-oven-camp-recipe/**