

Bacon and Egg Lasagna

Kathie Gerstner
Yankton

12 lasagna noodles, cooked and drained
1-1/2 lbs. bacon cut in 1 inch strips
1 lb. sausage, cooked, drained and crumbled
1 c. chopped onion
1/3 c. bacon drippings
1/3 c. flour
1/2 tsp. salt
1/4 tsp. pepper
4 c. milk
12 hard-cooked eggs, sliced
8 oz. (2c.) shredded Swiss cheese
1/3 c. Parmesan cheese
2 T. chopped parsley

In a large skillet, cook bacon until crisp. Drain, reserving 1/3 cup drippings. Set bacon aside. Cook onions in bacon drippings until tender. Add flour, salt and pepper: stir until paste forms. Add milk; cook and stir until mixture comes to a boil and thickens. Cook sausage. Heat oven to 350. Grease a 13x9-inch pan. Spoon small amount of white sauce into bottom of pan. Divide lasagna noodles, bacon, sausage, white sauce, eggs and Swiss cheese into thirds. Layer in pan. Sprinkle with Parmesan cheese and parsley. Bake at 350 for 25 to 30 minutes or until thoroughly heated. Let stand for 10 minutes before serving. Cut into squares. If making ahead, assemble, cover and refrigerate. Bake covered at 350 for 25 minutes. Uncover and bake for 15 to 20 minutes longer. Serves 15.



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