Skillet Lasagna

Quart Jar

6 cups casserole lasagna noodles

add / pint cooked ground Sausage

Seasoning Pint

½ c. + 2 T. instant dry milk 2 T. + 2 t. cornstarch 2 t. chicken or beef bouillon

\frac{1}{4} t. dried basil \frac{1}{4} t. dried thyme

½ t. pepper

1 t. dried parsley

½ t. garlic powder

 $\frac{1}{4}$ c. dried minced onion

 $\frac{1}{2}$ c. parmesan cheese

½ c. tomato powder

boullion instead

Directions: Remove oxygen absorber. Cook and drain noodles. Leave noodles in colander. Move seasoning from pint to quart jar (a funnel is helpful for this). Add 2 c. water to quart jar. Put on jar rim & lid & screw tightly closed. Shake and stir jar until sauce is well blended. Add 1 cup more water to jar. Shake. Pour sauce into the pot you cooked the noodles in and whisk out any remaining lumps. Simmer a few minutes until thick, stirring often. Return noodles to pot with beef and mix up. Top individual servings with shredded cheese & sour cream.