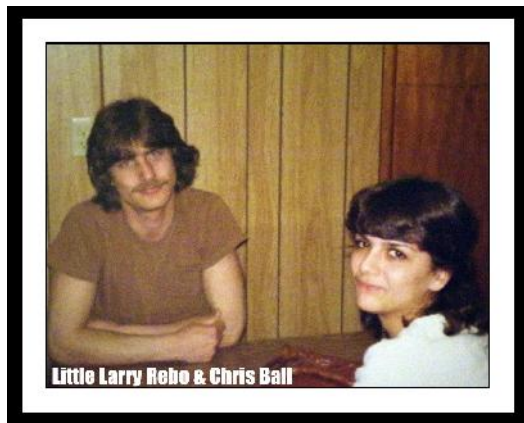


## Entrees

# Jiffy Lasagna



"Photo taken in April, 1979, at Gram & Gramp's Lake Stevens farm house. Over for a visit, Little Larry and Chris are sitting at the kitchen table. They have that look of "leave us alone already with that annoying camera!" on their face. I was always known to be the one to have a camera and insist on taking pictures, often to the annoyance of those within range. Long before the digital era, back then the only way of knowing if the photos had turned out was to take your roll of film to the store and pay to have it developed (unless you had a Polaroid, like Grandpa had, and loved). In my case, only about half did. The rest would be blurry due to low light or have some other problem. Let's just say I didn't have the best quality camera. Or, maybe the problem was the photographer. :- )

Six months after this picture was taken Little Larry and Chris became the first of the grandkids to get married." Teresa Rebo

**2 Tablespoons Butter**  
**2 Pounds Hamburger**  
**Garlic Powder, to Taste**  
**1 Tablespoon Salt**  
**1 Tablespoon Sugar**  
**16 Ounces Tomato Sauce**  
**8 Ounces Lasagna Noodles**  
**6 Green Onions**  
**3 Ounces Cream Cheese**  
**1 Cup Sour Cream**  
**1/2 Cup Cheese, Grated**

Brown hamburger in melted butter. Add garlic, salt and pepper, sugar and tomato sauce. Cover and cook slowly for 15 - 20 minutes.

Cook noodles and drain. Chop green onions. Mix with cream cheese and sour cream. Arrange in layers and cover with meat sauce. Sprinkle with cheese. Bake at 350 degrees for about 20 minutes.

Note: The salt quantity seems high...proceed with caution.

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*Bless the Cook Who Serves Love and Laughter*