

# Baked Ziti

*Compliments of Chef Richard's Kitchen*

12 Servings

30 – 32 oz Chef Richard's pasta sauce (recipe below)  
1 lb. dried ziti or penne pasta  
1 lb. sweet or mild Italian sausage.  
1 lb. 85% lean ground beef  
½ C ricotta cheese  
1/3 C pecorino Romano cheese (shredded for casserole)  
3 – 4 Tbsp pecorino Romano cheese (shredded for top)  
10 – 12 oz shredded mozzarella cheese  
1/3 C chopped fresh basil  
crushed cayenne pepper flakes



In large pot, boil water adding 2T oil to the water. Place pasta in boiling water and let it return to a boil. Boil for 10 – 12 minutes until pasta is cooked. Drain and place in large casserole baking dish..

Using the same pot, pour 2T more oil in pot and add beef, sausage mixture. Cook until well done, using a wooden spoon to break up chunks. When cooked, drain through colander as you did with pasta and place into baking dish.

Pour in your pasta sauce. Add Ricotta and pecorino Romano cheese. Stir until blended. Add mozzarella, leaving about 4 ounces for the top. Stir well and taste. Add salt along with black and cayenne flakes to taste. Preheat oven to 350 deg F. Cover baking dish and bake for about an hour. Remove foil and bake an additional 10 minutes to brown the cheese. Remove from oven and let rest about 10 minutes. Serve with Italian bread. Grate parmesan cheese over the top.

## Pasta Sauce

1 28oz can crushed tomatoes  
1 15oz can tomato sauce  
1 beef bouillon (crushed)  
3 tsp sugar

1 ½ tsp dried thyme  
1 ½ tsp dried basil  
1 ½ tsp dried oregano  
1 ½ tsp onion powder  
2 tsp garlic powder  
¼ tsp black pepper  
pinch cayenne pepper  
1 Tbsp chopped parsley  
½ tsp salt (at the end and taste before adding)

Place tomato sauce and crushed tomatoes into medium saucepan. Stir in remaining ingredients except for salt. The bouillon has lots of salt, so don't add any more until the end.

Bring slowly to a boil, stirring constantly. When boiling, lower heat and cover. Let simmer 20 – 30 minutes.