

Smoked Lasagna

1/2 lb sweet italian sausage
1/2 chopped onion
4 chopped mushrooms
1/2 bell pepper chopped
1 roma tomato chopped
1 TBL chopped garlic
fresh basil leaves minced
fresh oregano minced
1 TBL italian seasoning
1 small can sliced black olives
1 can diced tomatoes 14.5oz
1 can tomato sauce 15oz

9 cooked lasagna noodles
2 C shredded mozzarella cheese
1 small container of ricotta
Parmesan cheese

Cook sausage until done in a sauce pan. Add all chopped veggies & herbs– sautee until done. Add diced tomatoes, sauce & olives. Stir thoroughly. Let simmer for a few hours. Ensure heat is at a low temp to prevent burning. Stir frequently.

Cook noodles per instructions on package. Spray a 10x10x2 3/4 disposable aluminum dish with cooking spray. Add one layer of sauce, noodles, ricotta, sauce, mozzarella & parmesan. Repeat layers and top with mozzarella & parmesan. Sprinkle with parsley if desired. Set aside.

Start charcoal grill with coals on one side of grill. Not in the middle. When coals are ready and temp gauge reads 375 add mesquite chunks (not chips) on the coals directly (one to two depending on size). Place lasagna on opposite side of the coals, directly on the grill. Close grill and cook for 15 min. After 15 minutes cover with foil and grill for an additional 15 minutes. You can wrap a loaf of garlic bread in foil & grill that as well for the last 15 minutes.