


Pinch
of
Nerd
Comics

Rose City
Comic Con
2021

LIEUTENANT LASAGNA

Is He
Man...

... Or
Food?



Get that dough!



What do you need?

8 oz All Purpose Flour
1/4 Tsp Salt
2 Eggs
1 Tbsp Olive Oil
Water as needed

How do you do it?

- Place flour and salt in a large bowl or in a mound on the table.
- Make a well in the middle of the flour and add the eggs and oil.
- Gradually mix the eggs into the flour with your fingers.
- As the dough starts coming together, you may need to add water. Wet your hands and knead the dough as needed, until dough is smooth and elastic.
- Wrap the dough in plastic and rest for at least 30 minutes.
- Once the dough has rested, run through a pasta machine or use a rolling pin to make the sheets.





Cheese it, it's the cops!

What do you need?

- 1 Gallon Milk
- 1 Cup White Vinegar
- 1 Tsp Salt

How do you do it?

- Pour milk into a large saucepan set over medium high heat.

- Bring the milk up to 180-190 degrees.

- Strain into a large bowl to remove any solid and stir in the vinegar and salt. Let sit for 5 minutes.

- Drain into a large collander lined with cheesecloth and drain for one hour.

- Gather up the edges and twist to squeeze out any remaining liquid.



Chef Aaron Says:

Try adding different flavors to your ricotta. Lemon, Garlic, Habanero are all flavors that will elevate your cheese. Just add them to your milk as you heat it up!

What do you need?

1/4 C Olive Oil
3 Tbsp Garlic, minced
2 Tbsp Red Pepper Flakes
2 Can Anchovy
2 Can (28 oz) Crushed Tomato
1/2 Cup Red Wine
2 Tsp Dried Oregano
2 Tbsp Dried Basil
2 Tbsp Black Pepper

How do you do it?

- Add olive oil to a large saute pan over medium heat.
- Add garlic, red pepper flakes and anchovies. Saute together, breaking up the anchovies as they cook.
- Add tomato, red wine, oregano and black pepper.
- Cover and let simmer for 20 minutes.



Get saucy





Put it all together

What do you need?

- 8 Sheets Fresh Pasta
- 3 Qts Water
- 1/4 C Salt
- 2 Tbsp Olive Oil
- 1 Lbs Italian sausage, bulk
- 1 Onion, diced
- 1 Batch Pinch of Nerd Tomato Sauce
- 1 Batch Pinch of Nerd Ricotta
- 1 Tbsp Dried Basil
- 1 Tbsp Dried Oregano
- 2 Tsp Dried Thyme
- 1 Tsp Salt
- 2 Tsp Black Pepper
- 2 Eggs
- 2 C Mozzarella Cheese, Shredded

How do you do it?

- Preheat oven to 350.
- Add water and 1/4 c salt to a large pot and bring to a boil. Add pasta sheets and cook for 8 minutes. Drain and set aside.
- Add oil to a large saute pan over

medium heat. Add onions and cook, stirring occasionally, until translucent. Add sausage and crumble as it cooks. When the sausage is cooked through, remove the pan from the heat and stir in the Tomato Sauce.

-Combine Ricotta, basil, oregano, thyme, salt, pepper and eggs in a medium bowl.

- Grease a 9x13 inch casserole dish and add enough sauce to cover the bottom. Lay two sheets of the pasta over the sauce and top with 1/2 c of the cheese mixture, spread evenly over the pasta. Add 1/2 c sauce, spreading it over the cheese.

- Repeat the last step until you have 4 layers. Cover the top with sauce and sprinkle on the mozzarella.

- Cover with foil and bake for 30 minutes. Remove foil and bake for an extra 30 minutes. Remove from the oven and let stand for 10-15 minutes before cutting.

Pinch of Nerd Presents: *LIEUTNANT LASAGNA*

A Rose City Comic-Con 2021 Exclusive

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Shopping List:

- Flour - 8 oz
- Eggs - 4
- Olive Oil - 1/2 cup
- Salt - 2 1/4 tsp
- Milk - 1 Gallon
- White Vinegar - 1 cup
- Garlic, minced - 3 tbsp
- Red Pepper Flakes - 2 tbsp
- Anchovy - 1 can
- Crushed Tomato - 2 (28 oz) cans
- Red Wine - 1/2 cup
- Dried Oregano - 6 tsp
- Dried Basil - 1/4 cup
- Dried Thyme - 2 tsp
- Black Pepper - 2 1/2 tbsp
- Italian Sausage - 1 lbs
- Onion - 1
- Mozzarella - 2 cups