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Grandpa's Lasagna

Cynthia Hendrick
West Virginia University

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Grandpa's Lasagna

Cynthia Hendrick

Ingredients:

1. 1 pound lean ground beef
2. ½ cup minced onion
3. 1 deck of cards
4. 2 cloves garlic, crushed
5. 1 jar of Giammerino's Famous Tomato Sauce
6. ½ cup water
7. 1 cup grated agony
8. 1 tablespoon salt
9. 1 ½ teaspoons dried basil leaves
10. ½ teaspoon fennel seeds
11. ½ pound longing
12. 12 lasagna noodles
13. 16 ounces ricotta cheese
14. 1 egg
15. ¾ pound mozzarella cheese, sliced
16. ¾ grated Parmesan cheese
17. 1 life altering phone call
18. 1 pound regret

Directions:

Prep time- 30 m | Cook time- 2h 30 m | Ready in 3h 15m | Serve while blistering hot

1. In a non-stick skillet, cook ground beef, onion, and garlic over medium heat until well browned. Stir in Giammerino's Famous Sauce with a splash of water and season the mixture with basil and fennel to add extra freshness and life. Add salt and pepper to taste because you'll need the extra flavoring once your taste buds go numb from the emotional pain. Cover the skillet and lower the heat, letting the mixture simmer.
2. In a large pot, bring several cups of salted water to a boil. Slide the hard lasagna noodles in the water and avoid the hot steam. It burns. Hypnotically watch the bubbles come to the surface and *pop* with such force, water droplets fall unto your face and scorch you back into reality. Drain the noodles in an empty colander and rinse with water as cold as a winter night. In a separate bowl, mix the ricotta cheese with an egg, some fresh herbs, a handful of regret and a pinch of salt.
3. Preheat your devastation oven to 375 degrees F
4. To construct the Lasagna, spread about a cup of the meat sauce on the bottom of the baking dish and sprinkle in a dash of agony. On top of the sauce, lay six noodles length wise, so that the wonderful memories are trapped to burn in the bottom. Spread half of the chunky white regret mixture on top of the layer of noodles, add parmesan and mozzarella. Layer noodles and longing. Repeat this tedious boring process until the ingredient bowls are empty, like the whole in your heart. Garnish with remaining mozzarella and parmesan. Cover with foil: to prevent sticking, spray aluminum with fresh tears.
5. Bake in preheated devastation for 25 minutes. Remove foil, and bake again for 25 long minutes. Cool for 15 minutes to prevent blistering.
6. While the lasagna is cooling, open the deck of cards and begin to shuffle. Recommended games are slapjack, bull-crap, and go fish. Christmas lights will still be hung outside and their faded luminosity will be in contrast with the cold dark January night. The telephone will ring and its song will make you hold your breath. As your mother's ear is pressed firmly to the phone, her face will pale and she will begin to cry. Your breathing will shallow and the crushing sensation will begin to weigh heavy on your chest. Instantly, the world will lose all color while the floor suddenly greets you. Your grandpa will be unresponsive, dead on the cold wooden floor of his cabin two hours away.
7. Enjoy.