

Brian's Winter Short Rib White Lasagna Rolls

- 1 quart Cottage Cheese
- ½ quart ricotta
- 4 cups mozzarella
- 8 – 10 short ribs
- 1 beef bouillon
- 1 box of diced brown mushrooms
- 1 box of diced button mushrooms
- 1 onion finely chopped
- 1-tablespoon garlic powder
- 1-tablespoon kosher salt
- ¼ cup oil
- 1 box of lasagna noodles
- 1-tablespoon black pepper

Béchamel sauce

- 1 box of Swanson's cream starter
- 2 cups of whole milk
- 2 Tablespoons cornstarch
- ¼ cup sherry
- 1-teaspoon nutmeg
- ½ stick of butter

4 3x8x3 foil pans

Instructions:

Season short ribs with garlic powder and salt. Brown the short ribs in a large pot that is oven safe with oil. Cover and put in oven for 1 ½ -2 hours at 350 degrees. Let cool covered. Start prepping mushrooms, chop diced mushrooms and add with onion and minimal amount of oil to pan and sauté reducing liquid off. Let cool. Add a bouillon cube of beef to mushroom mixture.

After cooled mix mushrooms and onions with ricotta, mozzarella, cottage cheese, pepper. Shred the beef from the ribs with a fork and add to the mix.

Prepare the Béchamel sauce and reduce until it is a light gravy consistency.

Lay a 3-4 spoonful's of the mixture onto each noodle and roll up and put in pan (three should fit snugly). Spoon béchamel sauce over top and finish with some mozzarella shredded cheese. Repeat until finished. Bake at 350 for 35 minutes (if freezing) or 50 minutes and serve. If from freezer to table 400 degrees 1 ½ hours covered and then uncover for another 20 minutes. Serve.