**MAINE BEAST FEAST CHIPOTLE BBQ LASAGNA**

*Hunting season is here! So many beasts so little time to hunt them. Here is a way to remember many hunts! Combining the beasts.*

*Last year I was center stage at the Annual Maine Harvest Festival in Bangor with Mr. Maine Beast Feast himself, Dana Masters. Each year I incorporate Maine company products in my recipes. Last year was no different as I used Maine Beast Feast Chipotle BBQ Sauce for the lasagna sauce. I made three large pans of lasagna and I still ran out of food for the audience who joined us. The lasagna was such a hit I thought I would share it with all of you who missed it.*

*Remember, if you do not hunt you can substitute meats with like meats; beef, goat, pork sausage or what is most available to you.*

¾ pound venison, ground (or ground chuck)

¾ pound ***Rams Farm*** Goat Spicy sausage

½ pound bear, ground

1 pound ***Smith’s Loghouse Smokehouse*** Black Peppered Bacon, cooked crisp and chopped

2 onions, chopped

5 cloves garlic, minced

3 tablespoons fresh basil, chopped

3 teaspoons oregano, ground

½ teaspoon Chipotle flakes (or red pepper flakes)

½ teaspoon salt

½ teaspoon black pepper

1 cup ***Cellardoor Vineyards*** “**Ned Said Red”**

4 cups roasted tomatoes or 1, 28-ounce can diced tomatoes

1 (18-ounce) ***Maine Beast Feast Chipotle BBQ Sauce***

1 (6-ounce) can tomato paste

2 cups Ricotta cheese

2 tablespoons parsley, freshly chopped

1 tablespoon sugar

2 large eggs, lightly beaten

Oven-ready lasagna noodles

8 ounces Mozzarella, shredded

Cook bacon in large cast iron pan, remove bacon and set aside. Leave 3 tablespoons of bacon grease in pan, reserve rest in glass jar, refrigerated, for another use. Add onions, and cook 5-7 minutes over medium heat until translucent. Add garlic and sauté for 1 minute.

Return all meat to pan and add oregano, basil, pepper flakes, salt, pepper, wine, tomatoes, sauce, BBQ sauce and paste. Bring to a quick boil, reduce heat and simmer, covered, for 45 minutes. Stir occasionally.

Preheat oven to 350 degrees F. Spray 13x9 non-metal baking pan with non-stick spray. (I like stoneware)

Combine Ricotta cheese, parsley, sugar and eggs in bowl.

In making three layers: Spoon sauce in baking pan. Place noodles on top of meat sauce, careful not to overlap noodles. Spread cheese mixture over noodles, top with meat and sauce. Repeat layers, ending with sauce, and topping with Mozzarella cheese.

Bake 50 minutes. Rest 10 minutes before serving. ENJOY!!!