

Pastelon Lasagna



Ingredients

Servings: 36

- 5 pounds ground beef
- 5 pounds pork meat
- 2 tablespoons kosher salt
- 1 tablespoon ground black pepper
- 3 onions, finely chopped
- 1 cup garlic cloves, finely chopped
- 2 tablespoons dried oregano
- 2 cups pimento stuffed olives, chopped
- 1/2 cup capers, rinsed
- 1 cup raisins
- 2 cups white wine
- 1 No. 10 can tomato sauce
- 16 ripe (yellow) plantains
- 2 ounces vegetable oil
- 16 large eggs
- Pam spray to grease the pan
- 5 pounds mozzarella cheese, shredded
- Place a heavy-bottom pan over high heat. Add the beef and pork with half the salt and pepper. Cook until the meat is caramelized, 10 to 15 minutes.
- Add the onions, garlic and oregano, and then cook for 5 minutes.
- Add the olives, capers, raisins and white wine. Cook until the wine is evaporated. Add the tomato sauce. Bring to a simmer, lower the heat and simmer for 30 minutes.
- Peel and cut the plantains lengthwise in slices and fry them in the oil for 2 to 3 minutes. Dry them on paper towels. Let cool.
- Beat the eggs well with the remaining salt and pepper. Set aside.
- Spray two 2-inch hotel pans with Pam spray.
- To create layers, place 1 quart of meat sauce on the bottom of the hotel pan, followed by fried plantains, followed by 2 cups of cheese.
- Repeat the layers 3 times for each hotel pan. Pour the mixture equally into both pans.
- Place in a 350 F oven for 45 minutes.
- Let stand for a while, and then serve.

Side dishes

- Sautéed Green Beans
- Glazed Carrots

