Baked Ziti

Quantity: 2 large aluminum steamer pans of ziti, serves about 50 people

INGREDIENTS
5 32-oz cans or jars of spaghetti sauce with no meat (and preferably no corn syrup)
4 lbs. ziti or penne pasta
3 large containers cottage cheese
5 6-oz packages of shredded parmesan cheese
2 lbs. shredded mozzarella cheese

INSTRUCTIONS
Cook pasta
- Fill the largest pot with water (about 2/3), add a big shake of salt and a little bit of oil
- Cover and cook on high heat until boiling
- Add 4 pounds of ziti or penne pasta and stir
- Cook uncovered for a few minutes — you want to slightly undercook the pasta (al dente) so it doesn’t get mushy
- Drain the pasta in the colander, and put back in the pot. Mix the pasta with a little bit of oil so it doesn’t stick together

Make the big pasta/cheese/sauce mixture
- In a big pot mix together the cottage cheese, 3 packages of parmesan cheese, and 6 eggs
- Stir in 3 jars of spaghetti sauce
- Add about 1 pound of mozzarella cheese and all the pasta and stir, tossing gently to coat.

Prepare the baked ziti pan
- Coat the bottom and sides of the ziti pan with spray oil

FILL THE ZITI PANS
- Divide the pasta/sauce/cheese mixture evenly between the two 1/2 steamer pans.
- Pour the remaining 1/2 of the spaghetti sauce evenly over the ziti mixture (saving some for the dairy-free ziti)
- Sprinkle remaining mozzarella cheese on top.

Bake
- Preheat ovens to 375 degrees
- Bake for about 20-30 minutes or until hot and bubbly.

Let the ziti cool and settle a bit before serving.