

 Daviness Community Hospital  
*An Affiliate of Ascension St. Vincent*

# 2025 COOKBOOK



# *WELCOME.*

At Daviess Community Hospital, we are more than just colleagues — we are a family. And if there's one thing that brings people together, it's food. A shared meal has the power to comfort, to celebrate, and to create lasting memories. This cookbook is a reflection of that connection, a collection of recipes submitted by our incredible staff who not only dedicate their lives to caring for others but also know the value of nourishing the body and soul.

Each page holds more than just ingredients and instructions—it holds stories, traditions, and a piece of the hearts of those who make DCH such a special place. Whether it's a beloved family recipe passed down through generations or a go-to dish for busy weeknights, every submission is a testament to the diverse and caring individuals who make up our hospital community.

I invite you to explore these recipes, try something new, and celebrate the people behind them. May this cookbook serve as a reminder of the warmth and camaraderie that define our team, both inside and outside the walls of DCH.

With appreciation,

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# *BLUEBERRY BANANA MUFFINS*

1 ¼ cup sugar  
1 stick of butter (I used Kerrygold)  
2 large eggs  
2 over ripped banana's  
3 cups blueberries or more if you like  
½ cup vanilla almond milk  
1 teaspoon vanilla  
1 teaspoon baking soda  
1 teaspoon salt  
2 ½ cups flour

Cream together the butter, sugar, vanilla and eggs until smooth, add milk, banana's and blueberries, then dry ingredients. Spray muffin tin with butter flavored spray put in a 350 degree oven for 30 minutes or until golden brown.



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## *CREAM CHEESE BANANA BREAD*

¾ cup butter, softened  
1 8 oz cream cheese, softened  
2 cups sugar  
3 cups all purpose flour  
½ tsp salt  
½ tsp baking soda  
2 eggs  
½ tsp vanilla  
1 ½ cup mashed bananas (about 4 medium)  
Toasted pecans (optional)

Beat butter and cream cheese until creamy. Gradually add eggs and sugar, beating until light and fluffy. In another bowl, combine flour, baking powder, soda and salt and gradually add to the butter mixture, beating just until blended. **DO NOT OVERBEAT.** Stir in bananas and vanilla. Add nuts if desired.

Spoon into 2 greased loaf pans. Bake at 350 degrees for approx. 55 minutes.

Cool for 30 minutes on wire rack.



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# *CREAMY ALFREDO MARINARA SPAGHETTI BAKE*

½ pound ground beef  
½ pound Italian sausage  
½ cup chopped onion  
1 teaspoon minced garlic  
1 pound spaghetti  
24 ounces marinara sauce  
15 ounces Alfredo sauce  
2 cups mozzarella cheese

Preheat oven to 350°F and prepare a 9x13 inch baking dish (or a large casserole dish) with nonstick spray.

In a large skillet, cook the ground beef and Italian sausage over medium heat until fully cooked. Drain excess grease.

Meanwhile, cook the spaghetti in a large pot of boiling water according to package directions. Drain and set aside.

In a large bowl, combine the Alfredo sauce with the cooked spaghetti and mix well.

Pour the Alfredo spaghetti into the prepared 9x13 inch casserole dish.

In another bowl, mix the marinara sauce with the cooked meat. Pour this meat mixture over the top of the Alfredo spaghetti.

Sprinkle mozzarella cheese evenly on top.

Cover the dish with aluminum foil and bake for 20-25 minutes.

Remove the foil and bake for another 10 minutes, or until the cheese is melted and bubbly.



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# *GRANDMOTHER'S AMISH CHURCH COOKIES*

2 cups Crisco shortening Butter Flavor  
3 cups sugar  
2 cups buttermilk  
4 eggs  
4 tsp baking soda  
1 tsp vanilla  
5 cups soft wheat flour

## **Mixing Instructions:**

Beat sugar and shortening, add eggs, beat well. Add buttermilk and vanilla, mix well.

Bake at 400 degrees for 8-10 minutes

They are done when lightly browned and don't dent when touched on top.

Do a test cookie to check for flour, if there is not enough flour they will spread out flat.

Usually end up adding about  $\frac{3}{4}$  cup more flour.

Bake on parchment paper, keep dough in refrigerator between batches.

Allow cookie sheets to cool between batches.

## **Frosting:**

2lbs powdered sugar  
1 stick butter  
1 tsp salt  
1 tsp vanilla  
8-10 Tbsp



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## *SUGAR FREE SNICKERS FUDGE*

3 cups sugar free white chocolate chips  
2/3 cup peanut butter divided (if you would like peanut butter)  
1/4 cup heavy cream  
1 cup monk fruit allulose  
1/2 stick butter  
3 cup marshmallows  
1 tsp vanilla  
Sugar free caramel sauce  
Ingredients 1 cup butter  
1 cup heavy cream  
4 tablespoons monk fruit  
2 teaspoons vanilla  
1 1/2 cup peanuts (if desired)

Prepare a 9x13 pan by lining with foil and spray with cooking spray. In a microwave bowl combine chocolate chips, butterscotch or peanut butter chips and half the divided peanut butter. Melt in microwave until mixture is smooth.

Transfer half the mixture into the 9x13 pan the set in the fridge while completing next step.

In a medium pan combine the butter, monk fruit and heavy cream. Bring mixture to a boil for 5 minutes. Remove from heat and add the marshmallow, peanut butter and peanuts.

Pour mixture over the chocolate mixture then return to frig.

Make the caramel sauce by melting butter and monk fruit in medium pan. Bring to bubble then add the heavy cream and the vanilla. Boil over medium heat until caramel color and thicken. Pour caramel sauce over the last layer. Then add the remaining chocolate mixture if it is not spreadable return to microwave to liquify. Then return pan to frig to set up. Remove once set then slice.



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# TUSCAN CHICKEN

1 cup orzo  
2T olive oil  
2 chicken breast or 4 thighs  
1 small pkg sliced portabella mushroom  
1 package/jar sun dried tomatoes  
2 C fresh spinach tails off  
1 C chicken stock  
½ heavy cream  
¼ C grated parmesan  
Salt, pepper, Marion Kay Chicken Seasoning Plus,  
Newman's Own Italian Dressing



Cut chicken into bite size pieces, marinate in Newman's Own enough to cover approx. 1-2 hours.

Cook chicken, sprinkle with a little chicken seasoning in skillet until done. Remove and Sauté mushrooms in remaining dressing and oil in skillet.

In 9x13 baking dish:

- Pour orzo in pan
- Pour in chicken stock
- Add in chicken
- Add in sun dried tomatoes (sliced or diced) (I use Delmonte julienne)
- Sprinkle spinach on top
- Sprinkle with Parmesan

Mix up until orzo is covered in liquid. Bake 400 degrees for about 40 minutes.

Mix in the heavy cream, extra parmesan and some mozzarella.



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# TEXAS CAVIAR

½ onion, chopped  
1 green bell pepper, chopped  
2 jalapeno peppers, chopped  
1 tbsp minced garlic  
1 pint cherry tomatoes, quartered  
1 (8oz) bottle zesty Italian dressing  
1 (15 oz) can black-eyed peas, drained  
1 (15 oz) can black beans, drained  
½ tsp ground coriander  
1 bunch fresh cilantro, chopped

In a large bowl, combine all ingredients together.  
Refrigerate 2 hours. Serve with Tostitos.



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## TACO SOUP

2lbs hamburger browned and drained  
2 cans beans  
2 cans corn, drained  
2 pints salsa  
1 quart tomato juice  
1 cup water  
1/2 envelope ranch dressing mix

Mix all ingredients together in large pot.  
Bring to boil, then reduce to simmer and enjoy.



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## *CLASSIC MAC & CHEESE*

1 lb elbow macaroni  
4 tbsp butter  
4 tbsp all-purpose flour  
3 cups milk  
2 cups shredded sharp cheddar cheese  
1 cup shredded mozzarella  
1 tsp salt  
½ tsp black pepper  
½ tsp paprika

Cook macaroni according to package instructions and drain.

In a saucepan, melt butter, add flour, and cook for 1 minute.

Gradually add milk, stirring constantly, until thickened.

Add cheeses, salt, pepper, and paprika, stirring until melted.

Mix in cooked macaroni and serve warm.



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## *CHICKEN PARMESAN*

2 boneless, skinless chicken breasts  
1 cup bread crumbs  
½ cup grated Parmesan cheese  
1 egg  
1 cup marinara sauce  
1 cup shredded mozzarella  
2 tbsp olive oil  
½ tsp salt  
½ tsp black pepper

Preheat oven to 375°F.  
Mix bread crumbs and Parmesan. Beat egg in a bowl.  
Coat chicken in egg, then bread crumb mixture.  
Heat oil in a skillet, cook chicken until golden brown.  
Place chicken in a baking dish, top with marinara and mozzarella.  
Bake for 20 minutes until cheese is melted.



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# *SLOW COOKER PULLED PORK*

3-4 lb pork shoulder  
1 cup BBQ sauce  
1 cup chicken broth  
1 onion, sliced  
2 tsp salt  
1 tsp black pepper  
1 tsp paprika  
½ tsp garlic powder

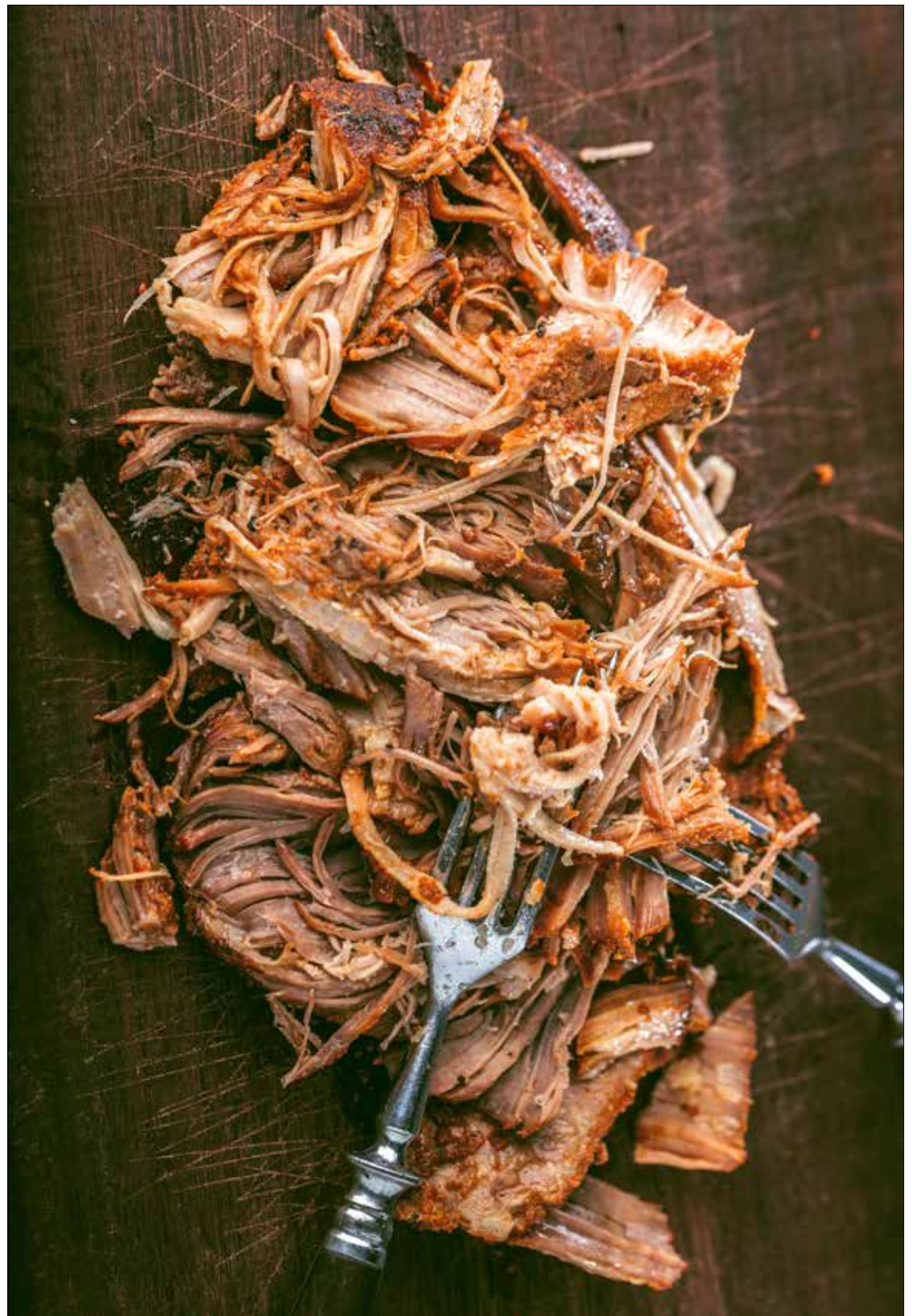
Place sliced onions in the slow cooker.

Season pork with salt, pepper, paprika, and garlic powder.

Add pork to slow cooker and pour broth over it.

Cook on low for 8 hours.

Shred pork, mix with BBQ sauce, and serve.



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# HOMEMADE LASAGNA



12 lasagna noodles  
1 lb ground beef  
1 small onion, chopped  
1 (24 oz) jar marinara sauce  
2 cups ricotta cheese  
1 egg  
2 cups shredded mozzarella  
½ cup grated Parmesan  
1 tsp salt  
½ tsp black pepper

Cook lasagna noodles as directed.  
In a skillet, cook beef and onions until browned.  
Stir in marinara sauce and simmer.  
Mix ricotta, egg, salt, and pepper in a bowl.  
In a baking dish, layer noodles, ricotta, meat sauce, and mozzarella.  
Repeat layers and top with Parmesan.  
Bake at 375°F for 40 minutes.



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## *GARLIC BUTTER SHRIMP*

1 lb shrimp, peeled and deveined  
4 tbsp butter  
4 cloves garlic, minced  
1 tbsp lemon juice  
1 tsp paprika  
Salt and pepper to taste  
2 tbsp chopped parsley

Melt butter in a skillet over medium heat.  
Add garlic and cook for 1 minute until fragrant.  
Add shrimp, paprika, salt, and pepper; cook until pink and opaque.  
Stir in lemon juice and parsley, then serve.



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# ***BEEF STROGANOFF***

1 lb beef sirloin, thinly sliced  
1 small onion, chopped  
2 cloves garlic, minced  
8 oz mushrooms, sliced  
1 cup beef broth  
1 cup sour cream  
2 tbsp flour  
1 tbsp Worcestershire sauce  
Salt and pepper to taste  
Egg noodles for serving

Sauté beef in a skillet over medium heat until browned, then remove.

Cook onions, garlic, and mushrooms until softened.

Stir in flour and cook for 1 minute, then add beef broth and Worcestershire sauce.

Return beef to skillet and simmer until tender.

Stir in sour cream, season to taste, and serve over egg noodles.



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# HONEY GARLIC CHICKEN



4 boneless chicken thighs  
3 tbsp honey  
3 cloves garlic, minced  
1 tbsp soy sauce  
1 tsp ginger, minced  
1 tbsp olive oil  
Salt and pepper to taste

Heat oil in a skillet over medium heat, season chicken with salt and pepper.

Sear chicken until golden brown on both sides.

Mix honey, garlic, soy sauce, and ginger, then pour over chicken.

Simmer until chicken is cooked through and sauce thickens.



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## *BAKED ZITI*

1 lb ziti pasta  
1 lb ground beef  
1 jar marinara sauce  
1 cup ricotta cheese  
2 cups shredded mozzarella  
½ cup grated Parmesan  
1 tsp Italian seasoning

Preheat oven to 375°F.

Cook pasta according to package instructions.

Brown ground beef, add marinara sauce and Italian seasoning.

In a baking dish, layer pasta, ricotta, sauce, and mozzarella.

Repeat layers, top with Parmesan, and bake for 25 minutes.



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# *STUFFED BELL PEPPERS*

4 bell peppers, tops removed and seeded  
1 lb ground beef  
1 cup cooked rice  
1 can diced tomatoes  
½ cup shredded cheese  
1 tsp Italian seasoning  
Salt and pepper to taste

Preheat oven to 375°F.

Brown ground beef, drain excess fat, and mix with rice, tomatoes, and seasoning.

Stuff mixture into bell peppers, top with cheese.

Bake for 30-35 minutes until peppers are tender.



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# CHOCOLATE CHIP COOKIES

1 cup butter, softened  
1 cup sugar  
1 cup brown sugar  
2 eggs  
2 tsp vanilla  
3 cups flour  
1 tsp baking soda  
½ tsp salt  
2 cups chocolate chips

Preheat oven to 350°F.

Cream butter and sugars together, then mix in eggs and vanilla.

Combine dry ingredients and stir into the wet mixture.

Fold in chocolate chips and drop dough onto a baking sheet.

Bake for 10-12 minutes.



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# *LEMON BARS*

1 cup butter, softened  
2 cups flour  
½ cup powdered sugar  
4 eggs  
2 cups sugar  
½ cup lemon juice  
¼ cup flour  
½ tsp baking powder

Preheat oven to 350°F.

Mix butter, flour, and powdered sugar, press into a baking dish.

Bake for 15 minutes.

Whisk eggs, sugar, lemon juice, flour, and baking powder.

Pour over crust and bake for 20 minutes.



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## *CHEESECAKE BROWNIES*

1 box brownie mix  
8 oz cream cheese, softened  
¼ cup sugar  
1 egg  
½ tsp vanilla

Preheat oven to 350°F.  
Prepare brownie batter and pour into a baking dish.  
Beat cream cheese, sugar, egg, and vanilla.  
Drop spoonfuls over brownie batter and swirl.  
Bake for 30 minutes.



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## *CORNBREAD CASSEROLE*

1 cup butter, softened  
2 cups flour  
½ cup powdered sugar  
4 eggs  
2 cups sugar  
½ cup lemon juice  
¼ cup flour  
½ tsp baking powder

Preheat oven to 350°F.

Mix butter, flour, and powdered sugar, press into a baking dish.

Bake for 15 minutes.

Whisk eggs, sugar, lemon juice, flour, and baking powder.

Pour over crust and bake for 20 minutes.



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# *ROASTED BRUSSEL SPROUTS*

1 lb Brussels sprouts, halved  
2 tbsp olive oil  
Salt and pepper to taste

Preheat oven to 400°F.  
Toss sprouts with olive oil,  
salt, and pepper.  
Roast for 20-25 minutes.



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## *FRESH FRUIT SALAD*



2 cups strawberries, sliced  
1 cup blueberries  
1 cup grapes, halved  
1 banana, sliced  
1 tbsp honey  
1 tbsp lemon juice

Mix all fruits in a bowl.

Drizzle with honey and lemon juice, then toss to coat.



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# STRAWBERRY SHORTCAKE CUPS

1 pound fresh strawberries, sliced  
2 tbsp sugar  
1 store-bought pound cake, cubed  
1 cup whipped cream  
1 tsp vanilla extract

In a bowl, mix strawberries and sugar, let sit for 10 minutes.

Layer pound cake, strawberries, and whipped cream in small cups or glasses.

Repeat layers and top with extra whipped cream.

Serve immediately or chill before serving.



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## CHOCOLATE PUDDING PARFAITS

2 cups milk  
½ cup sugar  
¼ cup cocoa powder  
2 tbsp cornstarch  
1 tsp vanilla extract  
1 cup crushed chocolate cookies  
Whipped cream for topping

In a saucepan, whisk together milk, sugar, cocoa powder, and cornstarch.

Heat over medium, stirring constantly, until thickened.

Remove from heat and stir in vanilla extract. Let cool slightly.

Layer pudding and crushed cookies in serving glasses.

Top with whipped cream and serve chilled.



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