

JHU Nolans on 33rd [None]
Monday 11/6/2023 Dinner

Lemonade Blue Jay

Cooking Time: Serving Pan: Yield: 1 1/2 Gallon
Cooking Temp: Serving Utensil: Portions: 12 8 oz
Internal Temp:

Ingredients & Instructions...

- Drink Lemonade Powder 0.75 14 Oz Pouch

Syrup Blue Curacao 0.38 1 LT

- Water Tap 1 1/2 Gallon

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution	Portions	Yield
Nolans on 33rd		
11/6/2023 Dinner	12 8 oz	1 1/2 Gallon



JHU Nolans on 33rd [None]
Monday 11/6/2023 Dinner

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield:	225	Serving
Cooking Temp:	Serving Utensil:	Portions:	120	3 oz
Internal Temp:				

Ingredients & Instructions...

- Pork Sub Strip Vegan 22.5 Pound

1. Gather all ingredients

2. Remove product from package and warm in the juices from the package

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

 Distribution...
 Portions
 Yield

 Nolans on 33rd
 11/6/2023 Dinner
 120 3 oz
 225 Serving



JHU Nolans on 33rd [None] Monday 11/6/2023 Dinner

Nourish Chicken Pan Sauce

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 43 2 oz
Internal Temp:		

Ingredients & Instructions...

* Herb Roasted Chicken	1 1/4 Cup 2 Tablespoon
-reserve drippings from cooked chicken	
* Chicken Stock	2 1/2 Quart 3/4 Cup
- Cornstarch	1/2 Cup 3 Tablespoon
-mix with water to create slurry	
- Water Tap	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	5.4 Pinch
- Ground Black Pepper	5.38 Pinch

-

- 1. If not already done, strain drippings from roasted chicken through fine-mesh sieve and set aside.
- 2. Bring chicken drippings and chicken stock to a boil, reduce heat to medium-high and boil until mixture is reduced down to 2 cups around 10 minutes.
- 3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened around 1-2 minutes.
- 4. Keep warm and serve atop roasted chicken.

-

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Nolans on 33rd		
11/6/2023 Dinner	43 2 oz	2 1/2 Quart 3/4 Cup