

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Light Brown Sugar	3/4 Cup 3 Tablespoon
- Ground Cinnamon	1 Tablespoon 3/4 Teaspoon
- Light Amber Honey	1/4 Cup 4 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Chopped Garlic in Water	1 Tablespoon 3/4 Teaspoon
- Ground Italian Seasoning	3 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
- Dried Dill Weed	1 7/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Strawberry Sauce Topping	1 3/4 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 6 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart

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 11/13/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd  
Monday 11/13/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Monday 11/13/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	5.63 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Monday 11/13/2023

Deli Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
11/13/2023 Breakfast	30 3 oz	5.63 Pound



JHU Nolans on 33rd  
Monday 11/13/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	5.63 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Monday 11/13/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Monday 11/13/2023

Deli Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

Sliced

-sliced

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Monday 11/13/2023

Deli Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Desserts

Monday 11/13/2023

Breakfast

## Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 48 5 oz
Cooking Temp:	Serving Utensil:	Portions: 48 5 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Wheat

*Ingredients & Instructions...*

- Cinnamon Rolls	48 5 Oz Dough
- Cream Cheese Icing	6 Pound

- 
- 1. Preheat oven to 300 degrees F.
- 2. Place frozen rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 22 to 28 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
- 

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/13/2023 Breakfast

48 5 oz

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Breakfast

## Bar Pancake Fruit Topping Syrups

Cooking Time:	Serving Pan:	Yield: 2.23 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 241 Pancake
Internal Temp:		

*Ingredients & Instructions...*

- Apple Pie Filling	4.46 Pound
- Raspberry Pie Filling	4.46 Pound
- Sliced Peaches	4.46 Pound
- Strawberry Sauce Topping	4.46 Pound
- Fz Whipped Topping	4.46 16 Oz Bag
- Maple Flavored Pancake Syrup	2 1/4 Gallon

**SERVE PANCAKES with Pancake Syrup, Fruit, and Whipped Topping.**

-

**CCP: Hold or serve hot food at or above 140 degrees F****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	240 Pancake	2.23 Bag Batch

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Breakfast

## Brunch Tater Tots

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 300 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...*

\*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

*Ingredients & Instructions...*

- |                               |             |
|-------------------------------|-------------|
| - Tater Nuggets               | 12 5 Lb Bag |
| - Fryer Oil Susquehanna Mills | 6 Pound     |

- 
- 1. Gather all ingredients
- 2. Add oil to deep fryer. Preheat deep fryer to 350 degrees F
- 3. Deep fry for 2 minutes
- 

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/13/2023 Breakfast

300 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 22.5 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 120 3 oz
<b>Internal Temp:</b> 155		

**Pre-Prep Instructions...****Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	2 3/4 Gallon 3 Cup
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

**1. Gather all ingredients****2. Boil water. Add Eggs BIB into boiling water.****3. Turn occasionally to ensure even cooking.****4. Cook eggs until eggs reach an internal temperature of 160 degrees F**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/13/2023 Breakfast	120 3 oz	22.5 Pound



JHU Nolans on 33rd  
Monday 11/13/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		60 serving

JHU Nolans on 33rd  
Monday 11/13/2023

Grill  
Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		60 serving

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Breakfast

**Pancakes**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 240 1 Pancake
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 240 1 Pancake
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens:** Dairy, Gluten, Soy, Wheat**Ingredients & Instructions...**

- Southern Style Buttermilk Pancake Mix	2.17 5 Lb Bag
* Water	1 1/4 Gallon 3 3/4 Cup

**FULL BATCH** Pancake Mix 5 lb (full bag) Water 88 oz (11 cups)**SMALL BATCH** Pancake Mix 1 lb (4 cups) Water 18 oz (2 1/4 cups)

1. Place water in mixer bowl. Add pancake mix. Mix with a wire whip on low speed 1 minute. Scrape bowl. Continue to mix on low speed 1 minute.

2. Scale batter using #20 scoop (1.5 oz/3 tablespoons batter) onto preheated, 375 F griddle.

3. Cook pancakes 1 1/2 minutes on each side. Turn only once.

**YIELD:** 5 lb makes 111, 4-inch pancakes. 1 lb makes 22, 4-inch pancakes

**CCP:** Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**

Nolans on 33rd  
11/13/2023 Breakfast

240 1 Pancake

JHU Nolans on 33rd  
Monday 11/13/2023

Grill  
Breakfast

Sausage Pork Link Breakfast

Cooking Time:	Serving Pan:	Yield: 240 2 link
Cooking Temp:	Serving Utensil:	Portions: 240 2 link
Internal Temp:		

Ingredients & Instructions...

- Pork Sausage Link480 Ea.
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat. Serve 2 sausage to provide 1 oz protein.
- 
- CCP: Cook to a minimum internal temperature of 165 degree F for 15 seconds.  
CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast		240 2 link

JHU Nolans on 33rd

Monday 11/13/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 30 serving
Cooking Temp:	Serving Utensil:	Portions: 30 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage7.5 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- 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 11/13/2023 Breakfast	30 2 patties	30 serving

JHU Nolans on 33rd

Root

Monday 11/13/2023

Breakfast

**Blend Vegetable Prince Edward**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 3/4 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Soy****Ingredients & Instructions...**

- Frozen Vegetable Blend Prince Edward	12 Pound
* Water	2 1/4 Quart 1/2 Cup
- Dairy-Free Margarine	9.6 Ounce

1. Gather all ingredients
2. Steam or boil vegetables until tender. Drain off excess liquid
3. Toss lightly with melted margarine

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/13/2023 Breakfast	60 1/2 cup	1 3/4 Gallon 2 Cup

JHU Nolans on 33rd

Root

Monday 11/13/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.25 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 31 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.25 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	3/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup
* Chopped Garlic	1 Tablespoon
- Canola Oil	3 Tablespoon
- Lemon Juice	2 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	30 1 oz	0.25 Can Batch

JHU Nolans on 33rd

Soup

Monday 11/13/2023

Breakfast

## Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes <b>Cooking Temp:</b> <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 15 Pound <b>Portions:</b> 60 4 oz ladle
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## Pre-Prep Instructions...

Allergens: Gluten

## Ingredients &amp; Instructions...

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F  
CCP: Hold or serve hot food at or above 140 degrees F

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/13/2023 Breakfast

60 4 oz ladle

15 Pound



JHU Nolans on 33rd

Soup

Monday 11/13/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Breakfast	60 4 oz ladle	15 Pound

JHU Nolans on 33rd

Waffle Bar

Monday 11/13/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	3/4 Cup
- Large Egg	0.75 Ea.
* Water	1/4 Cup 4 Tablespoon
- Dairy-Free Margarine Melted	2 1/4 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/13/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Light Brown Sugar	3/4 Cup 3 Tablespoon
- Ground Cinnamon	1 Tablespoon 3/4 Teaspoon
- Light Amber Honey	1/4 Cup 4 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Chopped Garlic in Water	1 Tablespoon 3/4 Teaspoon
- Ground Italian Seasoning	3 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
- Dried Dill Weed	1 7/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Strawberry Sauce Topping	1 3/4 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 6 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart

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 11/14/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Breakfast

Waffles Plain Homestyle Cooked

Cooking Time:	Serving Pan:	Yield: 200 Each
Cooking Temp:	Serving Utensil:	Portions: 200 Each
Internal Temp:		

Ingredients & Instructions...

- Waffles Homestyle Plain	1.39	1 Ea.
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- 
1. Preheat oven to 375 degrees F

2. Place frozen waffles in a single layer on a wire rack for 2-3 minutes or until crisp and hot

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		200 Each



JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Breakfast

**Broccoli Florets Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.32 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 20 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Soy****Ingredients & Instructions...**

- Broccoli Florets 4/3#	4.8 Pound
* Water	2 1/2 Cup
<b>1. Cut or trim broccoli as appropriate.</b>	
<b>2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F.</b>	

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/14/2023 Breakfast	20 1/2 cup	0.32 2" Hotel Pan

JHU Nolans on 33rd  
Tuesday 11/14/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Tuesday 11/14/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	5.63 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Tuesday 11/14/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Tuesday 11/14/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	5.63 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Tuesday 11/14/2023

Deli Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Tuesday 11/14/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	5.63 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Tuesday 11/14/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 3 oz	5.63 Pound



JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Breakfast

**Bacon Turkey**

<b>Cooking Time:</b> 6-10 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 20 1 slice
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 20 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Turkey Bacon 20 1 Slice

1. Gather all ingredients

2. Oven method: Preheat oven to 400 degrees F. Arrange bacon slices in a single layer on sheet pans. Bake in oven at 400 degrees F until crispy, about 6-10 minutes

-

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  
11/14/2023 Breakfast

20 1 slice

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 3.75 Pound <b>Portions:</b> 20 3 oz
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**Pre-Prep Instructions...****Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	1 3/4 Quart 3/4 Cup
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	To Taste

**1. Gather all ingredients****2. Boil water. Add Eggs BIB into boiling water.****3. Turn occasionally to ensure even cooking.****4. Cook eggs until eggs reach an internal temperature of 160 degrees F**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd 11/14/2023 Breakfast	20 3 oz	3.75 Pound
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JHU Nolans on 33rd  
Tuesday 11/14/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 2 serving
Cooking Temp:	Serving Utensil:	Portions: 2 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		2 serving

JHU Nolans on 33rd  
Tuesday 11/14/2023

Grill  
Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 2 serving
Cooking Temp:	Serving Utensil:	Portions: 2 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast		2 serving

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Breakfast

## Potatoes Breakfast

Cooking Time:	Serving Pan:	Yield: 0.24 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Idaho Potato	2.4 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	1/2 Cup 4 Tablespoon
- Canola Oil	1/4 Cup 3 2/3 Tablespoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Peel and dice potatoes. Dice onions.

2. Fry in oil, stirring every 5 minutes, until golden brown and tender.

3. Season fried potatoes with salt and pepper.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	15 1/2 cup	0.24 2" Hotel Pan

JHU Nolans on 33rd  
Tuesday 11/14/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 40 serving
Cooking Temp:	Serving Utensil:	Portions: 40 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage10 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- 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 11/14/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.25 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 31 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.25 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	3/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup
* Chopped Garlic	1 Tablespoon
- Canola Oil	3 Tablespoon
- Lemon Juice	2 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	30 1 oz	0.25 Can Batch

JHU Nolans on 33rd

Soup

Tuesday 11/14/2023

Breakfast

## Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 2.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 10 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |                 |
|------------------------|-----------------|
| * Water                | 3 Quart 3/4 Cup |
| - Quick Rolled Oatmeal | 14.4 Ounce      |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	10 4 oz ladle	2.5 Pound



JHU Nolans on 33rd

Soup

Tuesday 11/14/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 8 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 2 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

* Water	2 1/2 Cup
- Quick Rolled Oatmeal	2.88 Ounce

**1. Gather all ingredients****2. Boil water****3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes****4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Breakfast	2 4 oz ladle	8 Ounce

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/14/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	3/4 Cup
- Large Egg	0.75 Ea.
* Water	1/4 Cup 4 Tablespoon
- Dairy-Free Margarine Melted	2 1/4 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/14/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Light Brown Sugar	3/4 Cup 3 Tablespoon
- Ground Cinnamon	1 Tablespoon 3/4 Teaspoon
- Light Amber Honey	1/4 Cup 4 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Chopped Garlic in Water	1 Tablespoon 3/4 Teaspoon
- Ground Italian Seasoning	3 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
- Dried Dill Weed	1 7/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Strawberry Sauce Topping	1 3/4 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 6 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart

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 11/15/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Breakfast

## SE Beignets

Cooking Time:	Serving Pan:	Yield: 60 1 Beignets
Cooking Temp:	Serving Utensil:	Portions: 60 1 Beignets
Internal Temp:		

*Ingredients & Instructions...*

- Dough Pizza Supreme 22 oz	0.86 22 Oz Dough
- Powdered Confectioner Sugar	1/4 Cup 3 Tablespoon

1. Stretch out pizza dough. Cut into 12x6 strips to yield approximately 70 strips

2. Fry in oil at 350 degrees F with two baskets for 3-5 minutes fully submerged

3. Dust with powdered sugar

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		60 1 Beignets



JHU Nolans on 33rd

Carvery

Wednesday 11/15/2023

Breakfast

## Tomatoes Roasted Roma

<b>Cooking Time:</b> 2-1/2 to 3 Hrs	<b>Serving Pan:</b>	<b>Yield:</b> 60 3 halves
<b>Cooking Temp:</b> 275 F	<b>Serving Utensil:</b>	<b>Portions:</b> 60 3 halves
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Tomato Plum (Roma) 25#	90 Each
- Extra Virgin Olive Oil	1 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 5/8 Teaspoon
- Ground Black Pepper	1 Tablespoon 5/8 Teaspoon
- Dried Sweet Basil Leaf	1/4 Cup 2/3 Tablespoon

1. Gather all ingredients

2. Cut tomatoes in half lengthwise

3. Combine olive oil, garlic, salt, pepper, and chopped basil in a bowl. Toss tomato halves to coat

4. Spread tomato halves in a single layer on lined sheet trays cut-side down

5. Bake in oven at 275 degrees for 2-1/2 to 3 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		60 3 halves

JHU Nolans on 33rd

Wednesday 11/15/2023

Deli Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/15/2023

Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	5.63 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/15/2023

Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
11/15/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/15/2023

Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	5.63 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Wednesday 11/15/2023

Deli Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Wednesday 11/15/2023

Deli Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

5.63 Pound
- Sliced
- sliced
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Wednesday 11/15/2023

Deli Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 3 oz	5.63 Pound



JHU Nolans on 33rd

Desserts

Wednesday 11/15/2023

Breakfast

Muffins Lemon Cranberry

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Lemon Cranberry Muffin	60 4 Oz Muffin
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Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		60 serving

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Breakfast

**Bacon Canadian**

<b>Cooking Time:</b> 10-20 min	<b>Serving Pan:</b>	<b>Yield:</b> 60 1 slice
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 60 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canadian Bacon 60 Slice

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Arrange in a single layer on baking sheets
4. Bake in oven for 10-20 minutes, or until done

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**

Nolans on 33rd  
11/15/2023 Breakfast

60 1 slice

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 11.25 Pound <b>Portions:</b> 60 3 oz
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**Pre-Prep Instructions...****Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	1 1/2 Gallon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/8 Teaspoon

**1. Gather all ingredients****2. Boil water. Add Eggs BIB into boiling water.****3. Turn occasionally to ensure even cooking.****4. Cook eggs until eggs reach an internal temperature of 160 degrees F**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd 11/15/2023 Breakfast	60 3 oz	11.25 Pound
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JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		60 serving

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast		60 serving

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Breakfast

**Potatoes Hashbrown Patty**

<b>Cooking Time:</b> 30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 60 Each
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 60 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Hashbrown Patty	60 Ea.
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	1 1/4 Teaspoon

**1. Gather all ingredients****2. Preheat oven to 375 degrees F****3. Arrange hashbrown patties in a single layer on a greased sheet pan****4. Season hashbrowns with salt and pepper****5. Bake in oven at 375 degrees F for 30 minutes**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/15/2023 Breakfast		60 Each

JHU Nolans on 33rd

Wednesday 11/15/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage15 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- 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 11/15/2023 Breakfast	60 2 patties	60 serving

JHU Nolans on 33rd

Hot

Wednesday 11/15/2023

Breakfast

## Pancakes Apple

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.6 Batch
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 60 Pancake
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens: Dairy, Egg, Gluten, Wheat***Ingredients & Instructions...*

- Unbleached All Purpose Flour	2.7 Pound
- Baking Powder	2.4 Ounce
- Coarse Kosher Salt	1 3/4 Teaspoon
- Sugar	7.2 Ounce
- Ground Cinnamon	5/8 Teaspoon
- Liquid Whole Egg	1 1/4 Cup 2 Tablespoon
- Milk 2% .5 GAL	2 Quart 1/4 Cup
- Canola Oil	3/4 Cup 2 Tablespoon
- Gala Apples	9.6 Ounce

**1. Gather all ingredients****2. Preheat griddle to 350 degrees F****3. Place flour, baking powder, salt, sugar, and cinnamon in a mixer bowl. Mix on low speed until well blended, using flat beater****4. In a separate bowl, beat eggs until light****5. Add milk and oil to eggs. Add to dry ingredients. Mix on low speed for 30 seconds. Fold in apples****6. Use a #16 scoop to place batter on griddle set to 350 degrees F****7. Cook until surface of pancake is full of bubbles and golden brown. Turn pancake and finish cooking****CCP: Cook or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd

11/15/2023 Breakfast

60 Pancake

0.6 Batch



JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.25 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 31 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.25 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	3/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup
* Chopped Garlic	1 Tablespoon
- Canola Oil	3 Tablespoon
- Lemon Juice	2 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	30 1 oz	0.25 Can Batch

JHU Nolans on 33rd

Soup

Wednesday 11/15/2023

Breakfast

## Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes <b>Cooking Temp:</b> <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 15 Pound <b>Portions:</b> 60 4 oz ladle
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*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F**  
**CCP: Hold or serve hot food at or above 140 degrees F**

**Distribution...****Portions****Yield**

Nolans on 33rd 11/15/2023 Breakfast	60 4 oz ladle	15 Pound
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JHU Nolans on 33rd

Soup

Wednesday 11/15/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Breakfast	60 4 oz ladle	15 Pound

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/15/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens:** Dairy, Egg, Gluten, Soy, Wheat**Ingredients & Instructions...**

- Mix Waffle and Pancake	3/4 Cup
- Large Egg	0.75 Ea.
* Water	1/4 Cup 4 Tablespoon
- Dairy-Free Margarine Melted	2 1/4 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/15/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.56 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.75 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.56 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Light Brown Sugar	3/4 Cup 1/3 Tablespoon
- Ground Cinnamon	1 Tablespoon 1/8 Teaspoon
- Light Amber Honey	1/4 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		1.56 Pound
Overproduction...	3 Ounce	3 Ounce

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.56 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.75 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.56 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Chopped Garlic in Water	1 Tablespoon 1/8 Teaspoon
- Ground Italian Seasoning	3 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	1 5/8 Teaspoon
- Dried Dill Weed	1 5/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		1.56 Pound
Overproduction...	3 Ounce	3 Ounce

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.56 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.75 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.56 Pound
- Milk Whole Gallon	1 2/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		1.56 Pound
Overproduction...	3 Ounce	3 Ounce

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.56 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.75 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.56 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Strawberry Sauce Topping	1 1/2 Cup 1 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		1.56 Pound
Overproduction...	3 Ounce	3 Ounce



JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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 11/16/2023 Breakfast	5 8 oz	2 1/2 Quart

JHU Nolans on 33rd

Thursday 11/16/2023

Carvery  
Breakfast

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 50 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 50 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

7 Pound
- Extra Virgin Olive Oil

2 Tablespoon
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		50 3 Oz

JHU Nolans on 33rd

Deli

Thursday 11/16/2023

Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	4.69 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	25 3 oz	4.69 Pound

JHU Nolans on 33rd

Deli

Thursday 11/16/2023

Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	4.69 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	25 3 oz	4.69 Pound

JHU Nolans on 33rd

Deli

Thursday 11/16/2023

Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	4.69 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
11/16/2023 Breakfast	25 3 oz	4.69 Pound

JHU Nolans on 33rd

Deli

Thursday 11/16/2023

Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion 4.69 Pound

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	25 3 oz	4.69 Pound

JHU Nolans on 33rd

Thursday 11/16/2023

Deli Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	4.69 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	25 3 oz	4.69 Pound

JHU Nolans on 33rd

Thursday 11/16/2023

Deli Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

4.69 Pound
- Sliced
- sliced
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	25 3 oz	4.69 Pound



JHU Nolans on 33rd

Deli

Thursday 11/16/2023

Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 25 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	4.69 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	25 3 oz	4.69 Pound

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Breakfast

**Burritos Breakfast Vegetable**

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Burrito
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Burrito
<b>Internal Temp:</b> 140		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Wheat****Ingredients & Instructions...**

- Canola Oil	1 Cup 2/3 Tablespoon
- Jumbo Yellow Onion	1.56 Pound
- Green Bell Pepper Diced 1/4"	1.56 Pound
- Slcd White Mushrooms Sliced 1/8"	1.56 Pound
- Liquid Whole Egg	2 1/4 Gallon 2 Cup
- Shrd Mild Cheddar Cheese	3.13 Pound
- 10" Flour Tortilla	50 Ea.
- Medium Thick & Chunky Salsa GF	100 2 Oz Scoop

1. Gather all ingredients/equipment as needed for recipe. Preheat Griddle to 350°F. Add oil to griddle. Sauté vegetables and reserve.

2. Scramble eggs then fold the vegetables and cheese into the eggs. Hold hot at 140°F

3. To assemble burrito place 10" inch wrap on flat top grill. Brown quickly on both sides then lay on a cutting board. Place the hot filling mixture onto the center of the tortilla wrap.

4. Roll burrito half way, fold in ends, continue rolling complete. Cut in half and serve with side of salsa.

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**

Nolans on 33rd  
11/16/2023 Breakfast

50 Burrito

JHU Nolans on 33rd  
Thursday 11/16/2023

Grill  
Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 9.38 Pound <b>Portions:</b> 50 3 oz
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**Pre-Prep Instructions...**

**Allergens:** Egg

**Ingredients & Instructions...**

- Liquid Whole Egg	1 Gallon 3 3/4 Cup
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/8 Teaspoon

**1. Gather all ingredients**

**2. Boil water. Add Eggs BIB into boiling water.**

**3. Turn occasionally to ensure even cooking.**

**4. Cook eggs until eggs reach an internal temperature of 160 degrees F**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F**

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

**Distribution...****Portions****Yield**

Nolans on 33rd 11/16/2023 Breakfast	50 3 oz	9.38 Pound
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JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Breakfast

**Fried Potatoes with Peppers & Onions**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced 1/8"	1 1/2 Cup
- Red Bell Pepper Diced 1/8"	1 1/2 Cup
- Canola Oil	2 Cup
- Diced Red Potatoes	10 Pound
- Coarse Kosher Salt	2 Teaspoon
- Ground Spanish Paprika	1 Tablespoon
-	
1. Heat oil in large frying pan.	
2. Add diced potatoes, diced onions and diced peppers to hot oil until browned, turning frequently to prevent burning and sticking.	
3. Season with salt and paprika.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		50 1/2 cup

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 50 serving
Cooking Temp:	Serving Utensil:	Portions: 50 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		50 serving

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 50 serving
Cooking Temp:	Serving Utensil:	Portions: 50 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast		50 serving

JHU Nolans on 33rd

Thursday 11/16/2023

Grill  
Breakfast

Sausage Chicken Apple Link

Cooking Time:	Serving Pan:	Yield: 50 2 links
Cooking Temp:	Serving Utensil:	Portions: 50 2 links
Internal Temp:		

Ingredients & Instructions...

- Chicken & Apple Sausage Link2.71 3 Lb Bag
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat.
- 
- 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 11/16/2023 Breakfast		50 2 links

JHU Nolans on 33rd

Thursday 11/16/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 50 serving
Cooking Temp:	Serving Utensil:	Portions: 50 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage12.5 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- 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 11/16/2023 Breakfast	50 2 patties	50 serving



**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**Root**  
**Breakfast**

### Hummus Traditional

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.21 Can Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 26 1 oz
<b>Internal Temp:</b> 40		

#### Pre-Prep Instructions...

**Allergens:** Sesame

#### Ingredients & Instructions...

- Garbanzo Beans	0.21 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	5/8 Teaspoon
- Tahini Sesame Flavoring Paste	3 1/3 Tablespoon
* Chopped Garlic	2 1/2 Teaspoon
- Canola Oil	2 2/3 Tablespoon
- Lemon Juice	1 2/3 Tablespoon

**1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.**

**2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}**

**Service:**

**Hold and serve at 40 °F {CCP}**

**Storage:**

**Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/16/2023 Breakfast	25 1 oz	0.21 Can Batch

JHU Nolans on 33rd

Soup

Thursday 11/16/2023

Breakfast

**Cereal Oatmeal**

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz ladle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens:** Gluten**Ingredients & Instructions...**

- |                        |           |
|------------------------|-----------|
| * Water                | 4 Gallon  |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Breakfast	50 4 oz ladle	12.5 Pound

JHU Nolans on 33rd

Soup

Thursday 11/16/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |           |
|------------------------|-----------|
| * Water                | 4 Gallon  |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

**Distribution...****Portions****Yield**Nolans on 33rd  
11/16/2023 Breakfast

50 4 oz ladle

12.5 Pound

JHU Nolans on 33rd

Waffle Bar

Thursday 11/16/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	3/4 Cup
- Large Egg	0.75 Ea.
* Water	1/4 Cup 4 Tablespoon
- Dairy-Free Margarine Melted	2 1/4 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/16/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 10 Ounce
Cooking Temp:	Serving Utensil:	Portions: 12 Ounce
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	10 Ounce
- Milk Whole Gallon	1 7/8 Teaspoon
- Light Brown Sugar	1/4 Cup 1 Tablespoon
- Ground Cinnamon	1 1/4 Teaspoon
- Light Amber Honey	2 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		10 Ounce
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 10 Ounce
Cooking Temp:	Serving Utensil:	Portions: 12 Ounce
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	10 Ounce
- Milk Whole Gallon	1 7/8 Teaspoon
- Chopped Garlic in Water	1 1/4 Teaspoon
- Ground Italian Seasoning	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	5/8 Teaspoon
- Dried Dill Weed	5/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		10 Ounce
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 10 Ounce
Cooking Temp:	Serving Utensil:	Portions: 12 Ounce
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	10 Ounce
- Milk Whole Gallon	1 7/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		10 Ounce
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 10 Ounce
Cooking Temp:	Serving Utensil:	Portions: 12 Ounce
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	10 Ounce
- Milk Whole Gallon	1 7/8 Teaspoon
- Strawberry Sauce Topping	1/2 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		10 Ounce
Overproduction...	2 Ounce	2 Ounce



JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 13.36 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Green Bell Pepper	1.34 Pound
- Red Bell Pepper	1.34 Pound
Sliced Thin	
- Jumbo Yellow Onion	1.07 Pound

1. Wash, deseed, and slice bell peppers into 1" strips

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/17/2023 Breakfast	For Use In Morning Tofu Scramble	13.36 1/2 cup

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 Quart
Cooking Temp:	Serving Utensil:	Portions: 2 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.13 14 Oz Pouch
- Syrup Blue Curacao	0.07 1 LT
- Water Tap	1 Quart

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 11/17/2023 Breakfast	2 8 oz	1 Quart

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Breakfast

## Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 1.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 1 1/4 Gallon
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Firm Tofu	10.02 14 Oz Block
Cubed	
- Garlic Cloves	5.01 Clove
Chopped	
- Canola Oil	1/4 Cup 2 2/3 Tablespoon
* Stock Vegetable	3/4 Cup 1 1/3 Tablespoon
- Onion Powder	1 2/3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Turmeric	1 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	3 1/3 Tablespoon
* Fajita Blend Veggies	3.34 Pound

1. Heat oil in skillet over medium heat. In a large bowl, crumble tofu with your clean, gloved hands breaking apart any big pieces. Add garlic to oil and let cook for 2 minutes or until soft but not browned.

Stir in tofu with oil and garlic.

2. Using bowl that tofu was in, mix vegetable broth, nutritional yeast, onion powder, salt, turmeric, and pepper together. Pour over tofu and stir to cover evenly.

3. Continue cooking for another 10-15 minutes until tofu is cooked and seasoning is blended well and the liquid is evaporated, stirring often.

4. Add optional veggies, if using, and stir until cooked.

5. Remove from heat and serve with optional toppings or enjoy as is.

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/17/2023 Breakfast

1 1/4 Gallon

1.67 Batch

JHU Nolans on 33rd  
Friday 11/17/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	1.88 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	1.88 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	1.88 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	1.88 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	1.88 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound



JHU Nolans on 33rd

Friday 11/17/2023

Deli Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

1.88 Pound
- Sliced
- sliced
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	1.88 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	10 3 oz	1.88 Pound

JHU Nolans on 33rd

Desserts

Friday 11/17/2023

Breakfast

## Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 20 5 oz
Cooking Temp:	Serving Utensil:	Portions: 20 5 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Wheat

*Ingredients & Instructions...*

- Cinnamon Rolls	20 5 Oz Dough
- Cream Cheese Icing	2.5 Pound

- 
- 1. Preheat oven to 300 degrees F.
- 2. Place frozen rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 22 to 28 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
- 

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/17/2023 Breakfast

20 5 oz

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Breakfast

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 20 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 80 Slice

1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes

2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy

3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	20 1 slice	2 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Grill  
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 20 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough	20 Ea.
-	
1. Preheat oven 375 degrees F.	
2. Line sheet tray with parchment paper.	
3. Arrange in a clustered honey comb pattern of 50 biscuits per sheet tray.	
4. Bake for 21-25 minutes or until golden brown.	

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/17/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	20 Biscuit

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 3.75 Pound <b>Portions:</b> 20 3 oz
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**Pre-Prep Instructions...****Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	1 3/4 Quart 3/4 Cup
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	To Taste

**1. Gather all ingredients****2. Boil water. Add Eggs BIB into boiling water.****3. Turn occasionally to ensure even cooking.****4. Cook eggs until eggs reach an internal temperature of 160 degrees F**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd		
11/17/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd  
Friday 11/17/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 20 serving
Cooking Temp:	Serving Utensil:	Portions: 20 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	1 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		20 serving

JHU Nolans on 33rd  
Friday 11/17/2023

Grill  
Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 20 serving
Cooking Temp:	Serving Utensil:	Portions: 20 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	1 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		20 serving



JHU Nolans on 33rd

Grill

Friday 11/17/2023

Breakfast

**Potatoes Hashbrown Patty**

<b>Cooking Time:</b> 30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 20 Each
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 20 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Hashbrown Patty	20 Ea.
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

**1. Gather all ingredients****2. Preheat oven to 375 degrees F****3. Arrange hashbrown patties in a single layer on a greased sheet pan****4. Season hashbrowns with salt and pepper****5. Bake in oven at 375 degrees F for 30 minutes**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast		20 Each

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Breakfast

**Sausage Pork Gravy & Biscuits**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 20 5.5 oz Portion
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 20 5.5 oz Portion
<b>Internal Temp:</b> 158		

**Pre-Prep Instructions...****Allergens: Dairy, Gluten, Wheat****Ingredients & Instructions...**

- Pork Sausage	1.23 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	9.82 Ounce
- Canola Oil	3 Ounce
- Unbleached All Purpose Flour	3 Ounce
- Milk 2% .5 GAL	1 1/2 Quart
- Ground Black Pepper	3/4 Teaspoon
- Coarse Kosher Salt	3 Teaspoon
- Hot Sauce Texas Pete	3/8 Teaspoon
* Classic Southern Buttermilk Biscuit	20 Biscuit

**1. Gather all ingredients**

**2. Cook sausage until internal temperature reaches 160°F {CCP} Remove sausage from skillet and leave the grease to sauté the onions. Cool sausage slightly and chop into small chunks.**

**3. Sauté the onions with the sausage drippings and canola oil and add flour to make a compound roux.**

**4. Add milk and whisk. Add chopped sausage back into the gravy. COOK over Med High heat until just begins to boil and the gravy has thickened. Stir in seasonings with salt, pepper, and hot sauce.**

**5. Bake off Biscuits per instructions and serve warm from the oven with sausage gravy. Use 2 oz ladle**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F**

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

**Distribution...****Portions****Yield**

Nolans on 33rd  
11/17/2023 Breakfast

20 5.5 oz Portion

JHU Nolans on 33rd

Friday 11/17/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 20 serving
Cooking Temp:	Serving Utensil:	Portions: 20 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage5 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- 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 11/17/2023 Breakfast	20 2 patties	20 serving

JHU Nolans on 33rd

Root

Friday 11/17/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.09 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 11 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.09 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1 1/3 Tablespoon
* Chopped Garlic	1 1/8 Teaspoon
- Canola Oil	1 Tablespoon 1/4 Teaspoon
- Lemon Juice	2 1/8 Teaspoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd		
11/17/2023 Breakfast	10 1 oz	0.09 Can Batch

JHU Nolans on 33rd

Soup

Friday 11/17/2023

Breakfast

## Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 20 4 oz ladle
<b>Internal Temp:</b>		

## Pre-Prep Instructions...

Allergens: Gluten

## Ingredients &amp; Instructions...

- |                        |                    |
|------------------------|--------------------|
| * Water                | 1 1/2 Gallon 2 Cup |
| - Quick Rolled Oatmeal | 1.8 Pound          |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F  
CCP: Hold or serve hot food at or above 140 degrees F

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/17/2023 Breakfast

20 4 oz ladle

5 Pound

JHU Nolans on 33rd

Soup

Friday 11/17/2023

Breakfast

**Oatmeal Bar Cereal Oatmeal**

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 20 4 oz ladle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens:** Gluten**Ingredients & Instructions...**

- |                        |                    |
|------------------------|--------------------|
| * Water                | 1 1/2 Gallon 2 Cup |
| - Quick Rolled Oatmeal | 1.8 Pound          |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Breakfast	20 4 oz ladle	5 Pound

JHU Nolans on 33rd

Waffle Bar

Friday 11/17/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 1 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1/4 Cup
- Large Egg	0.25 Ea.
* Water	2 1/3 Tablespoon
- Dairy-Free Margarine Melted	3/4 Teaspoon

- 
- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown
- 

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd  
11/17/2023 Breakfast

1 Waffle

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Light Brown Sugar	3/4 Cup 3 Tablespoon
- Ground Cinnamon	1 Tablespoon 3/4 Teaspoon
- Light Amber Honey	1/4 Cup 4 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Chopped Garlic in Water	1 Tablespoon 3/4 Teaspoon
- Ground Italian Seasoning	3 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
- Dried Dill Weed	1 7/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Strawberry Sauce Topping	1 3/4 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 6 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart

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 11/18/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	5.63 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	5.63 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound



JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	5.63 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Saturday 11/18/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Desserts

Saturday 11/18/2023

Breakfast

## Scone Fruit

Cooking Time:	Serving Pan:	Yield: 60 Scone
Cooking Temp:	Serving Utensil:	Portions: 60 Scone
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Asst Scone Dough 30 Ea.

1. Gather ingredients.
2. Preheat oven to 375 degrees F.
3. Cut each scone in half.
3. Place on baking sheet and bake 10-12 minutes or until golden brown.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/18/2023 Breakfast

60 Scone

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Breakfast

## French Toast Strawberry

Cooking Time:	Serving Pan:	Yield: 1.53 Batch
Cooking Temp:	Serving Utensil:	Portions: 60 2 slices
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Frozen Whole Strawberries	2 1/4 Quart 1/2 Cup
- Plain Cream Cheese	4.78 Pound
- Texas Toast Bread	153 Slice
- Liquid Whole Egg	2 1/4 Quart
- Milk 2% .5 GAL	1 Quart 3/4 Cup
- Powdered Confectioner Sugar	3/4 Cup 3/4 Teaspoon
-	

1. Gather all ingredients

2. Preheat oven to 350 degrees F. Lightly grease muffin tin.

3. Thaw strawberries. Combine with cream cheese in a mixing bowl

4. Spread 2 Tbsp. of berry mixture on one slice of bread. Top with a second slice of bread to form a sandwich. Cut bread into cubes.

5. Combine egg mixture and milk. Add cubed bread pieces and let rest for 30 minutes.

6. Use 4 oz. scoop to fill each muffin tin. Cook until golden brown. Sprinkle with powdered sugar and serve

CCP: Cook until internal temperature reaches 165 degrees F.

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

## Distribution...

## Portions

## Yield

Nolans on 33rd

11/18/2023 Breakfast

60 2 slices

1.53 Batch

JHU Nolans on 33rd  
Saturday 11/18/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast		60 serving

JHU Nolans on 33rd  
Saturday 11/18/2023

Grill  
Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast		60 serving

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Breakfast

## Potatoes Breakfast

Cooking Time:	Serving Pan:	Yield: 0.94 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 60 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Idaho Potato	9.4 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	2 3/4 Cup 1 Tablespoon
- Canola Oil	1 3/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 7/8 Teaspoon
- Ground Black Pepper	2 7/8 Teaspoon

1. Peel and dice potatoes. Dice onions.

2. Fry in oil, stirring every 5 minutes, until golden brown and tender.

3. Season fried potatoes with salt and pepper.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	60 1/2 cup	0.94 2" Hotel Pan



JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Breakfast

## Sausage Turkey Link

<b>Cooking Time:</b> 20-25 minutes <b>Cooking Temp:</b> 375 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 60 Each <b>Portions:</b> 60 1 link
---	--	---

*Ingredients & Instructions...*

- Mild Turkey Sausage Link 60 Ea.

- 
1. Gather all ingredients
  2. Preheat oven to 375 degrees F
  3. Lay sausage links on baking sheet. Bake in oven at 375 degrees F for 20-25 minutes, or until done. Serve two links per portion
- 

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 11/18/2023 Breakfast	60 1 link	60 Each

JHU Nolans on 33rd

Root

Saturday 11/18/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.25 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 31 1 oz
Internal Temp: 40		

*Pre-Prep Instructions...***Allergens: Sesame***Ingredients & Instructions...*

- Garbanzo Beans	0.25 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	3/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup
* Chopped Garlic	1 Tablespoon
- Canola Oil	3 Tablespoon
- Lemon Juice	2 Tablespoon

**1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.**

**2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}**

**Service:****Hold and serve at 40 °F {CCP}****Storage:**

**Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.**

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	30 1 oz	0.25 Can Batch

JHU Nolans on 33rd

Soup

Saturday 11/18/2023

Breakfast

## Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	60 4 oz ladle	15 Pound

JHU Nolans on 33rd

Soup

Saturday 11/18/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Breakfast	60 4 oz ladle	15 Pound

JHU Nolans on 33rd

Waffle Bar

Saturday 11/18/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	3/4 Cup
- Large Egg	0.75 Ea.
* Water	1/4 Cup 4 Tablespoon
- Dairy-Free Margarine Melted	2 1/4 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/18/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Light Brown Sugar	3/4 Cup 3 Tablespoon
- Ground Cinnamon	1 Tablespoon 3/4 Teaspoon
- Light Amber Honey	1/4 Cup 4 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...***Allergen : Dairy***Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Chopped Garlic in Water	1 Tablespoon 3/4 Teaspoon
- Ground Italian Seasoning	3 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
- Dried Dill Weed	1 7/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.88 Pound
Cooking Temp:	Serving Utensil:	Portions: 2 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	1.88 Pound
- Milk Whole Gallon	1 2/3 Tablespoon
- Strawberry Sauce Topping	1 3/4 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Breakfast

**Croissant Buttered Baked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 60 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 Each
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens : Dairy, Egg, Gluten, Wheat****Ingredients & Instructions...**

- 1 oz Straight All Butter Croissant Dough 60 Ea.  
Thawed

-

1. Thaw croissants for 30 minutes
2. Pre-heat oven to 360 degrees F (convection) or 375 degrees F (deck or rack oven)
3. Bake croissants for 15 minutes or until golden brown
4. Remove pan from oven and cool for 15 minutes

**Distribution...****Portions****Yield**

Nolans on 33rd

11/19/2023 Breakfast

60 Each

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Breakfast

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 6 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart

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 11/19/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	5.63 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	5.63 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound



JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	5.63 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd  
Sunday 11/19/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 5.63 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Breakfast

## Casserole Hashbrown

<b>Cooking Time:</b> 45 Min	<b>Serving Pan:</b>	<b>Yield:</b> 1.2 2" Hotel Pan
<b>Cooking Temp:</b> 325	<b>Serving Utensil:</b>	<b>Portions:</b> 60 1/2 Cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Dairy, Soy*Ingredients & Instructions...*

- Fz Shrd Hash Browns	12 Pound
- Jumbo Yellow Onion	1 Cup 3 Tablespoon
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dairy-Free Margarine	1/2 Cup 2 Tablespoon
<b>Melted</b>	
- Milk 2% .5 GAL	1 Cup 3 Tablespoon
- Sour Cream	2 1/4 Cup 2 Tablespoon
- Shrd Mild Cheddar Cheese	1.2 Pound

1. Gather all ingredients. Preheat oven to 325 degrees F

2. Steam potatoes until tender. Drain off excess liquid

3. Mix all ingredients together and pour into greased baking pans

4. Bake in oven at 325 degrees F for 45 minutes, or until done

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 11/19/2023 Breakfast	60 1/2 Cup	1.2 2" Hotel Pan

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Breakfast

## Ham Steaks

<b>Cooking Time:</b> <b>Cooking Temp:</b> 145 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 1.2 Ham <b>Portions:</b> 60 3 Oz Slice
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*Ingredients & Instructions...*

- Ham Smoked Deli 14.4 Pound

-  
1. Gather all ingredients

2. Cut ham into thick slices, about 50 slices per ham

3. Grill

-  
CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/19/2023 Breakfast

60 3 Oz Slice

1.2 Ham

JHU Nolans on 33rd  
Sunday 11/19/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast		60 serving

JHU Nolans on 33rd  
Sunday 11/19/2023

Grill  
Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 60 serving
Cooking Temp:	Serving Utensil:	Portions: 60 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast		60 serving

JHU Nolans on 33rd

Root

Sunday 11/19/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.25 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 31 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.25 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	3/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup
* Chopped Garlic	1 Tablespoon
- Canola Oil	3 Tablespoon
- Lemon Juice	2 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

2. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	30 1 oz	0.25 Can Batch

JHU Nolans on 33rd

Soup

Sunday 11/19/2023

Breakfast

## Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	60 4 oz ladle	15 Pound



JHU Nolans on 33rd

Soup

Sunday 11/19/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 60 4 oz ladle
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Gluten*Ingredients & Instructions...*

- |                        |              |
|------------------------|--------------|
| * Water                | 4 3/4 Gallon |
| - Quick Rolled Oatmeal | 5.4 Pound    |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Breakfast	60 4 oz ladle	15 Pound

JHU Nolans on 33rd

Waffle Bar

Sunday 11/19/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	3/4 Cup
- Large Egg	0.75 Ea.
* Water	1/4 Cup 4 Tablespoon
- Dairy-Free Margarine Melted	2 1/4 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/19/2023 Breakfast

3 Waffle