

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Late Night

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

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**

Hopkins Cafe

11/6/2023 Late Night

5 4 oz

JHU Hopkins Cafe

Monday 11/6/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023Late Night		2 slice

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Late Night

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.07 14 Oz Pouch
- Syrup Blue Curacao	0.04 1 LT
- Water Tap	2 Cup

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
Hopkins Cafe 11/6/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Late Night

**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
---	--	--

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/6/2023 Late Night	50 3 oz	9.38 Pound

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	10 Slice
-------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Late Night

## Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 5 Burger
Cooking Temp:	Serving Utensil:	Portions: 5 Burger
Internal Temp:		

## Ingredients &amp; Instructions...

- 3.4 oz Black Bean Beef Sub 5 Ea.

1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

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

Hopkins Cafe

11/6/2023 Late Night

5 Burger

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
-----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Late Night

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

**1. Coat the chicken with olive oil, minced garlic, and seasoning blend****2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven 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**

Hopkins Cafe

11/6/2023 Late Night

50 4 oz



JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 25 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	25 Ea.
- Small Potato Bun	25 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Late Night		25 Burger

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 10 leaf
Cooking Temp:	Serving Utensil:	Portions: 10 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Late Night		10 leaf

JHU Hopkins Cafe

Monday 11/6/2023

Grill

Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
---	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023      Late Night		10 Ounce

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sliced Swiss Cheese	5 Slice
-------------------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Late Night		5 slice

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	10 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Late Night

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

**Ingredients & Instructions...**

- |   |            |
|---|------------|
| - 5.33 oz White Turkey Burger Patty   | 10 5.33 Oz |
| - Small Potato Bun  | 10 Ea.     |
| -   |            |
| 1. Place turkey burger on grill and cook 8 minutes on one side.   |            |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. |            |
| -   |            |
| 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
Hopkins Cafe 11/6/2023 Late Night		10 Burger

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
Late Night

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	8 Ounce
-		
	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
Hopkins Cafe 11/6/2023 Late Night	2 2 patties	2 serving

JHU Hopkins Cafe

Waffle Bar

Monday 11/6/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/4 Cup
- Large Egg	1.25 Ea.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine	1 Tablespoon 3/4 Teaspoon
Melted	

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**

Hopkins Cafe

11/6/2023 Late Night

5 Waffle



JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Late Night

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

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
Hopkins Cafe 11/7/2023 Late Night		5 4 oz

JHU Hopkins Cafe

Tuesday 11/7/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023Late Night		2 slice

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Late Night

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.07 14 Oz Pouch
- Syrup Blue Curacao	0.04 1 LT
- Water Tap	2 Cup

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
Hopkins Cafe 11/7/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Late Night

**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
---	--	--

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/7/2023 Late Night	50 3 oz	9.38 Pound

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	10 Slice
-------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Late Night

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 5 Burger
Cooking Temp:	Serving Utensil:	Portions: 5 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub5 Ea.
- 
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred
- 
- 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
Hopkins Cafe 11/7/2023Late Night		5 Burger

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
-----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Late Night

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven 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

Hopkins Cafe

11/7/2023 Late Night

50 4 oz



JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Hamburger

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> CharG <b>Internal Temp:</b> 158	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 25 Burger <b>Portions:</b> 25 Burger
--	--	---

Ingredients & Instructions...

- Fz 4 oz Beef Patty	25 Ea.
- Small Potato Bun	25 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		25 Burger

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 10 leaf
Cooking Temp:	Serving Utensil:	Portions: 10 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		10 leaf

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
---	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		10 Ounce

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sliced Swiss Cheese	5 Slice
-------------------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		5 slice

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	10 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Late Night		10 slice

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
Late Night

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	10 5.33 Oz
- Small Potato Bun	10 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
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
Hopkins Cafe 11/7/2023 Late Night		10 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Late Night

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage

8 Ounce
- 
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
Hopkins Cafe 11/7/2023Late Night	2 2 patties	2 serving

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/7/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/4 Cup
- Large Egg	1.25 Ea.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 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**

Hopkins Cafe

11/7/2023 Late Night

5 Waffle



JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Late Night

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

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**

Hopkins Cafe

11/8/2023 Late Night

5 4 oz

JHU Hopkins Cafe

Wednesday 11/8/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023Late Night		2 slice

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.07 14 Oz Pouch
- Syrup Blue Curacao	0.04 1 LT
- Water Tap	2 Cup
-	
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
Hopkins Cafe 11/8/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 9.38 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 50 3 oz
<b>Internal Temp:</b> 155		

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/8/2023 Late Night	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	10 Slice
-------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 5 Burger
Cooking Temp:	Serving Utensil:	Portions: 5 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub5 Ea.
- 
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred
- 
- 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
Hopkins Cafe 11/8/2023Late Night		5 Burger

JHU Hopkins Cafe  
Wednesday 11/8/2023

Grill  
Late Night

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
-----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven 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

Hopkins Cafe

11/8/2023 Late Night

50 4 oz



JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 25 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	25 Ea.
- Small Potato Bun	25 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		25 Burger

JHU Hopkins Cafe  
Wednesday 11/8/2023

Grill  
Late Night

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 10 leaf
Cooking Temp:	Serving Utensil:	Portions: 10 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		10 leaf

JHU Hopkins Cafe  
Wednesday 11/8/2023

Grill  
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
---	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		10 Ounce

JHU Hopkins Cafe  
Wednesday 11/8/2023

Grill  
Late Night

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sld Swiss Cheese	5 Slice
----------------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		5 slice

JHU Hopkins Cafe  
Wednesday 11/8/2023

Grill  
Late Night

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	10 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

*Ingredients & Instructions...*

- |   |            |
|---|------------|
| - 5.33 oz White Turkey Burger Patty   | 10 5.33 Oz |
| - Small Potato Bun  | 10 Ea.     |
| -   |            |
| 1. Place turkey burger on grill and cook 8 minutes on one side.   |            |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. |            |
| -   |            |
| 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
Hopkins Cafe 11/8/2023 Late Night		10 Burger

JHU Hopkins Cafe  
Wednesday 11/8/2023

Grill  
Late Night

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	8 Ounce
-		
	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
Hopkins Cafe 11/8/2023 Late Night	2 2 patties	2 serving

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/8/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/4 Cup
- Large Egg	1.25 Ea.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 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**

Hopkins Cafe

11/8/2023 Late Night

5 Waffle



JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Late Night

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

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
Hopkins Cafe 11/9/2023 Late Night		5 4 oz

JHU Hopkins Cafe

Thursday 11/9/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023Late Night		2 slice

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Late Night

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.07 14 Oz Pouch
- Syrup Blue Curacao	0.04 1 LT
- Water Tap	2 Cup
-	
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
Hopkins Cafe 11/9/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Late Night

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 9.38 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 50 3 oz
<b>Internal Temp:</b> 155		

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/9/2023 Late Night	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Late Night

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	10 Slice
-------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Late Night

## Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 5 Burger
Cooking Temp:	Serving Utensil:	Portions: 5 Burger
Internal Temp:		

*Ingredients & Instructions...*

- 3.4 oz Black Bean Beef Sub 5 Ea.

-  
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

-  
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

Hopkins Cafe  
11/9/2023 Late Night

5 Burger

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Late Night

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
-----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Late Night

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

**1. Coat the chicken with olive oil, minced garlic, and seasoning blend****2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven 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**

Hopkins Cafe

11/9/2023 Late Night

50 4 oz



Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 25 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	25 Ea.
- Small Potato Bun	25 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Late Night		25 Burger

JHU Hopkins Cafe  
Thursday 11/9/2023

Grill  
Late Night

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 10 leaf
Cooking Temp:	Serving Utensil:	Portions: 10 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Late Night		10 leaf

JHU Hopkins Cafe  
Thursday 11/9/2023

Grill  
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
---	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023    Late Night		10 Ounce

JHU Hopkins Cafe  
Thursday 11/9/2023

Grill  
Late Night

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sldd Swiss Cheese	5 Slice
-----------------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Late Night		5 slice

JHU Hopkins Cafe  
Thursday 11/9/2023

Grill  
Late Night

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	10 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Late Night		10 slice

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	10 5.33 Oz
- Small Potato Bun	10 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
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
Hopkins Cafe 11/9/2023 Late Night		10 Burger

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage	8 Ounce
-	
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
Hopkins Cafe 11/9/2023 Late Night	2 2 patties	2 serving

JHU Hopkins Cafe

Waffle Bar

Thursday 11/9/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/4 Cup
- Large Egg	1.25 Ea.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 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**

Hopkins Cafe

11/9/2023 Late Night

5 Waffle



JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Late Night

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

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
Hopkins Cafe 11/12/2023 Late Night		5 4 oz

JHU Hopkins Cafe

Sunday 11/12/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		2 slice

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Late Night

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.07 14 Oz Pouch
- Syrup Blue Curacao	0.04 1 LT
- Water Tap	2 Cup

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
Hopkins Cafe 11/12/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Late Night

**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
---	--	--

**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**

Hopkins Cafe 11/12/2023 Late Night	50 3 oz	9.38 Pound
---------------------------------------	---------	------------

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Late Night

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	10 Slice
-------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Late Night

**Grill Black Bean Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Burger
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Burger
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- 3.4 oz Black Bean Beef Sub 5 Ea.

-  
**1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred**

-  
**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**

Hopkins Cafe  
11/12/2023 Late Night

5 Burger

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Late Night

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
-----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Late Night

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven 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

Hopkins Cafe

11/12/2023 Late Night

50 4 oz



Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 25 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	25 Ea.
- Small Potato Bun	25 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		25 Burger

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Late Night

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 10 leaf
Cooking Temp:	Serving Utensil:	Portions: 10 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
----------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		10 leaf

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
---	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		10 Ounce

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Late Night

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 5 slice
Cooking Temp:	Serving Utensil:	Portions: 5 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sld Swiss Cheese	5 Slice
----------------------------	---------

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		5 slice

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Late Night

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 10 slice
Cooking Temp:	Serving Utensil:	Portions: 10 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	10 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Late Night

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

**Ingredients & Instructions...**

- |   |            |
|---|------------|
| - 5.33 oz White Turkey Burger Patty   | 10 5.33 Oz |
| - Small Potato Bun  | 10 Ea.     |
| -   |            |
| 1. Place turkey burger on grill and cook 8 minutes on one side.   |            |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. |            |
| -   |            |
| 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
Hopkins Cafe 11/12/2023 Late Night		10 Burger

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage	8 Ounce
-	
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
Hopkins Cafe 11/12/2023 Late Night	2 2 patties	2 serving

**JHU Hopkins Cafe**  
**Sunday 11/12/2023**

**Waffle Bar**  
**[All Meals]**

### Waffles

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Waffle
<b>Internal Temp:</b>		

### Pre-Prep Instructions...

**Allergens: Dairy, Egg, Gluten, Soy, Wheat**

### Ingredients & Instructions...

- Mix Waffle and Pancake	1 1/4 Cup
- Large Egg	1.25 Ea.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 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
Hopkins Cafe 11/12/2023 Late Night		5 Waffle