

JHU Nolans on 33rd

Broth & Bowl

Sunday 11/26/2023

[All Meals]

Beef Brisket Kansas City Kosher

Cooking Time: 9 hr	Serving Pan:	Yield: 22.22 Pound
Cooking Temp: 265°	Serving Utensil:	Portions: 120 3 oz
Internal Temp: 140		

Ingredients & Instructions...

- Beef Brisket Bnls packer	30 Pound
* Kansas City Dry Rub Spice Blend	1 Quart 1/4 Cup
- 100% Apple Juice with Vitamin C	1.1 Pound
* Chopped Garlic	10.56 Ounce

1. Combine Apple Juice and Dry Rub. Mix Well. Rub each 3 1/2 pound Brisket with 3/4 cup seasoning mixture. Hold overnight in refrigerator to marinade at or below 40 degrees F

2. Cover roasting pan w/ parchment & foil. Place in Alto Shaam roast & hold at 265 degrees F for 9 hours

3. Unwrap and reserve any of the Beef Juices. Thinly slice the Beef Brisket.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	120 3 oz	22.2 Pound

JHU Nolans on 33rd

Broth & Bowl

Sunday 11/26/2023

[All Meals]

Spice Blend Rub Dry Kansas City

Cooking Time:	Serving Pan:	Yield: 1.52 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Light Brown Sugar	7.24 Ounce
- Ground Black Pepper	1/4 Cup 1 Teaspoon
- Onion Powder	3/4 Cup 5/8 Teaspoon
- Coarse Kosher Salt	3.8 Ounce
- Ground Spanish Paprika	7.24 Ounce
- Garlic Powder	3.8 Ounce

1. Gather all ingredients

2. Combine all ingredients

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/26/2023 [All Meals]	For Use In Beef Brisket Kansas City Kosher	1.52 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 120 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	7 1/2 Gallon
- Edamame	7.5 Pound

-
- 1. Bring water to a boil. Add beans and blanch for 2 minutes.
- 2. Remove from water and place into ice water bath for 2 minutes.
- 3. Drain and Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.
-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	120 1 Ounce	7.5 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Lo Mein Vegetable

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

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

- Sugar	1 Tablespoon 1/2 Teaspoon
- Cornstarch	5.5 Ounce
- Ground White Pepper	1/2 Teaspoon
- Ground Ginger	1/2 Teaspoon
- Crushed Red Pepper	1/8 Teaspoon
* Water	3 1/4 Quart
- GF Tamari Soy Sauce	1/4 Cup
- Mirepoix Soup Base Paste	2.5 Ounce
- Water Chestnuts Chopped	8 Ounce
Drained & Rinsed	
- Broccoli	1 Pound
- Carrot Jumbo 50#	6 Ounce
Julienned	
- Green Onion	5 Ounce
Sliced	
- Red Bell Pepper Sliced Thin	10.5 Ounce
Julienned	
- 12.75" Fz Ckd Lo Mein Noodles	2.5 Pound
* Water	3 Gallon

1. Gather all ingredients

2. Combine sugar, cornstarch, white pepper, ginger, and red pepper in a steam-jacketed kettle. Using a wire whip, blend well

3. Stir first-listed amount of water, soy sauce, and mirepoix base into the sugar/spice mixture. Cook until thickened and clear, stirring constantly with a wire whip

4. Add vegetables to sauce. Heat to 180-190 degrees F

5. Boil second-listed amount of water. Add noodles. Cook noodles until tender, about 10 minutes. Drain off excess liquid

6. Combine noodles with sauce and serve warm

JHU Nolans on 33rd	[None]
Monday 11/27/2023	Dinner

Lo Mein Vegetable

-

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 11/27/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 2 4 oz
Cooking Temp:	Serving Utensil:	Portions: 2 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 2 4 OZ

1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.

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

11/27/2023 Dinner

2 4 oz

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 120 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 120 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	60 Gallon
- Oyster Sauce	30 Gallon
* Water	30 Gallon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix equal parts of soy sauces, oyster sauce, and water together.

STORAGE:

CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

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

Nolans on 33rd
11/27/2023 Dinner

120 Gallon

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 7 1/2 Gallon
Cooking Temp: Med H	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 3/4 Gallon 2 Cup
* Water	1 3/4 Gallon 2 Cup
- Key Lime Juice	3 1/2 Quart 3/4 Cup
- Light Brown Sugar	1 3/4 Gallon 2 Cup
- Fish Sauce	1 1/4 Quart 1/2 Cup
- Sambal Oelek Chili Sauce Paste	3 3/4 Cup
- Tamarind Concentrate	1 3/4 Quart 1/2 Cup

1. Gather all ingredients/equipment as needed for recipe.

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

REUSE:

REHEAT product to 165°F internal temperature for at least 15 seconds within 2 hours. {CCP}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner		7 1/2 Gallon

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

Steamed Bok Choy

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Bok Choy	20 Pound
* Water	1 Gallon

-

1. Steam bok choy until wilted to 140 degrees.

-

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 11/27/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Dinner

The Ultimate Grilled Cheese

Cooking Time:	Serving Pan:	Yield: 120 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 120 Sandwich
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Sourdough Deli Bread	240 Ea.
- Dairy-Free Margarine	1 3/4 Quart 1/2 Cup
- Mild Cheddar Cheese	120 Slice
- Smoked Gouda Cheese	120 Slice
- Havarti Cheese	120 Slice

1. Spread 1/2 Tbsp of margarine on one side of each slice of bread

2. Place both pieces of bread on the grill with the margarine side-down

3. Stack cheeses on one piece of toast: Cheddar, Havarti, then Gouda. Once the bread is golden brown, close the sandwich with the crisp sides on the outside

4. Continue cooking until the bread is a rich golden brown, flipping once and pressing down lightly to help the bread stick to the cheese. Total cooking time is around 5-6 minutes

5. Once the cheese has melted, remove and cut in half diagonally to serve

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
11/27/2023 Dinner

120 Sandwich

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 22.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	22.5 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	120 3 oz	22.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 1.88 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- | | | |
|---|-----------------------|-------------|
| - | Broccoli Florets 4/3# | 28.2 Pound |
| * | Water | 3 3/4 Quart |
1. Cut or trim broccoli as appropriate.
 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Nolans on 33rd
11/27/2023 Dinner

120 1/2 cup

1.88 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

BYOB Lo Mein Noodles

Cooking Time:	Serving Pan:	Yield: 1.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- 12.75" Fz Ckd Lo Mein Noodles	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Roasted Sesame Oil	1 3/4 Cup

-
- 1. Bring water to a boil.
- 2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.
- 3. Drain off excess liquid and add oil to keep noodles from sticking together.
- 4. Toss with Sesame Oil.
-

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 11/27/2023 Dinner	120 1/2 cup	1.2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup

-
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.
-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 5.59 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

* Chopped Garlic	1 1/4 Cup 2 1/3 Tablespoon
- Sugar	2 3/4 Cup
- Fresh Ginger Slice 1/4"	1 1/4 Cup 2 1/3 Tablespoon
- GF Tamari Soy Sauce	2 3/4 Quart
- Canola Oil	1 1/4 Quart 1/2 Cup
- Sherry Cooking Wine	2 3/4 Cup
* Water	2 3/4 Cup
- Green Onion Bias Cut	1 1/4 Cup 2 1/3 Tablespoon
- Star Anise	111.8 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.****Chill rapidly in shallow 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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
11/27/2023 Dinner

120 2 oz

5.59 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

BYOB Shrimp Sauteed

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

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

- Peeled & Deveined Tail Off White Shrimp	24 Pound
- Garlic Powder	2 Tablespoon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 Tablespoon
- Canola Oil	1 Quart 1/2 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum 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
11/27/2023 Dinner

120 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Dinner

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 3.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Rice Wine Vinegar	2 1/4 Quart 1/4 Cup
- Sugar	2 1/4 Cup 2 Tablespoon
* Water	1 Quart 1/2 Cup
- Fish Sauce	1 Quart 1/2 Cup
- Key Lime Juice	1 Quart 1/2 Cup
- Fresh Lemongrass	1 1/2 Cup 1 Tablespoon
* Zest Lime	1/4 Cup 2 Tablespoon
- Fresh Cilantro	3/4 Cup 1/3 Tablespoon
- Green Onion	1/4 Cup 2 Tablespoon
- Thai Chili Peppers Seeded & Sliced	18.78 Each

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	120 2 oz	3.13 Batch

JHU Nolans on 33rd

Carvery

Monday 11/27/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 30 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. 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}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Monday 11/27/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/27/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd

Desserts

Monday 11/27/2023

Dinner

Cookies Oatmeal Raisin

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 120 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 120 Cookie
Internal Temp:		

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

- Oatmeal Raisin Cookie Dough	120 Ea.
-------------------------------	---------

-

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool, then serve

-

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
 11/27/2023 Dinner

120 Cookie

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Dinner

Cauliflower Bites Fried In House

Cooking Time:	Serving Pan:	Yield: 2.4 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

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

Ingredients & Instructions...

- Milk 2% .5 GAL	1 1/4 Quart 1/4 Cup
- Liquid Whole Egg	3 Cup
- Cauliflower Florets	24 Pound
Cut large pieces in half.	
- Unbleached All Purpose Flour	1 Gallon 3 1/4 Cup
- Coarse Kosher Salt	1/4 Cup 2/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 5/8 Teaspoon
- Grated Parmesan Cheese	1 Quart 3/4 Cup
- Fryer Oil Susquehanna Mills	2.4 Pound

1. Combine milk and eggs.

2. Dip cauliflower in milk and egg mixture; drain well.

3. Combine flour, salt, pepper, and cheese. Dredge cauliflower in flour mixture; shake off excess.

4. Fry in 375 degrees F deep fryer for 3 minutes or until golden brown. Drain on absorbent paper.

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 11/27/2023 Dinner	120 1/2 cup	2.4 Batch

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Dinner

French Fries Crinkle

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/2" Fz Crinkle Cut French Fries	30 Pound
- Fryer Oil Susquehanna Mills	3 Pound

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy

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
11/27/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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
Nolans on 33rd 11/27/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 120 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3 Tablespoon

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
Nolans on 33rd 11/27/2023 Dinner		120 4 oz

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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
Nolans on 33rd 11/27/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 120 4 oz
Cooking Temp:	Serving Utensil:	Portions: 120 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 120 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**

Nolans on 33rd
11/27/2023 Dinner

120 4 oz

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 120 Burger
Cooking Temp:	Serving Utensil:	Portions: 120 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	120 5.33 Oz
- Small Potato Bun	120 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
Nolans on 33rd 11/27/2023 Dinner		120 Burger

JHU Nolans on 33rd

Passport

Monday 11/27/2023

Dinner

Shrimp Honey Garlic

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

Pre-Prep Instructions...

Allergens: Shellfish

Ingredients & Instructions...

- | | |
|--|--------------|
| - Shrimp GF Battered 31-35 White P&D T/Off | 9 2.5 Lb Bag |
| - Sweet Chili Sauce | 3 Quart |
| - Light Amber Honey | 3 Cup |

1. Gather all ingredients

2. Cook shrimp in a 350 degree deep fryer for 5 minutes or until 165 internal temperature and crispy.

3. Combine chili sauce and honey.

4. Toss hot shrimp into sauce to coat.

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/27/2023 Dinner

120 3 oz

JHU Nolans on 33rd
Monday 11/27/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 120 Each
Cooking Temp:	Serving Utensil:	Portions: 120 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	120 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Dinner	120 serving	120 Each

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/27/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

-

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		
11/27/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Root

Monday 11/27/2023

Dinner

Rice Tofu Fried

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 Serving
Internal Temp:		

Ingredients & Instructions...

- Long Grain White Rice	1 Gallon
- GF Tamari Soy Sauce	4 Ounce
- Fz Green Peas	4 1 Lb Bag
- Coin Cut Carrots	4 Pound
- Onion Yellow Diced 1/4 inch 4/5#	4 Pound
* Chopped Garlic	8 Ounce
- Green Onion Chopped	2.5 Pound
- Roasted Sesame Oil	1 Pound
- Firm Tofu Cubed	10 Pound
- Curry Powder	1 Pound
- Fresh Ginger Minced	8 Ounce
- Coarse Kosher Salt	8 Ounce
-	
1. Bring 8 cups of water to a boil, add the rice. Return to boil, reduce heat and simmer. Remove from heat when al dente, shock and drain.	
2. Mince garlic, slice scallions thin. Combine garlic, ginger and 8 oz of scallions.	
3. Drain tofu and crumble. Mix tofu with 1 oz salt and curry powder.	
4. On a flattop at 350 F, heat sesame oil. Add ginger, garlic, scallions, carrots and onions. Cook until fragrant.	
5. Add rice and tofu, continue to cook. Toss and spread rice to cook rice evenly, roughly 5 minutes.	
6. Add peas to the rice. Allow peas to just cook, they should still be bright green.	
7. Place in serving dish and garnish with remaining scallions.	
-	
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
Nolans on 33rd 11/27/2023 Dinner	120 Serving	4 Batch

JHU Nolans on 33rd

Waffle Bar

Monday 11/27/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 Tablespoon

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
11/27/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Dinner

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 120 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	7 1/2 Gallon
- Edamame	7.5 Pound

-
1. Bring water to a boil. Add beans and blanch for 2 minutes.
 2. Remove from water and place into ice water bath for 2 minutes.
 3. Drain and Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	120 1 Ounce	7.5 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 2 4 oz
Cooking Temp:	Serving Utensil:	Portions: 2 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 2 4 OZ

1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.

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 11/28/2023 Dinner		2 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Dinner

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 120 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 120 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	60 Gallon
- Oyster Sauce	30 Gallon
* Water	30 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****STORAGE:**

CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

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

Nolans on 33rd
11/28/2023 Dinner

120 Gallon

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Dinner

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 7 1/2 Gallon
Cooking Temp: Med H	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 3/4 Gallon 2 Cup
* Water	1 3/4 Gallon 2 Cup
- Key Lime Juice	3 1/2 Quart 3/4 Cup
- Light Brown Sugar	1 3/4 Gallon 2 Cup
- Fish Sauce	1 1/4 Quart 1/2 Cup
- Sambal Oelek Chili Sauce Paste	3 3/4 Cup
- Tamarind Concentrate	1 3/4 Quart 1/2 Cup

1. Gather all ingredients/equipment as needed for recipe.

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

REUSE:

REHEAT product to 165°F internal temperature for at least 15 seconds within 2 hours. {CCP}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner		7 1/2 Gallon

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 22.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	120 3 oz	22.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 1.88 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- | | | |
|---|-----------------------|-------------|
| - | Broccoli Florets 4/3# | 28.2 Pound |
| * | Water | 3 3/4 Quart |
1. Cut or trim broccoli as appropriate.
 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Nolans on 33rd
11/28/2023 Dinner

120 1/2 cup

1.88 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

BYOB Lo Mein Noodles

Cooking Time:	Serving Pan:	Yield: 1.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- | | |
|---------------------------------|--------------------|
| - 12.75" Fz Ckd Lo Mein Noodles | 24 Pound |
| * Water | 1 Gallon 3 1/4 Cup |
| - Roasted Sesame Oil | 1 3/4 Cup |
| - | |
1. Bring water to a boil.
 2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.
 3. Drain off excess liquid and add oil to keep noodles from sticking together.
 4. Toss with Sesame Oil.

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 11/28/2023 Dinner	120 1/2 cup	1.2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup
-	
1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.	
2. Remove from heat and let stand covered 5 to 10 minutes.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 5.59 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

* Chopped Garlic	1 1/4 Cup 2 1/3 Tablespoon
- Sugar	2 3/4 Cup
- Fresh Ginger Slice 1/4"	1 1/4 Cup 2 1/3 Tablespoon
- GF Tamari Soy Sauce	2 3/4 Quart
- Canola Oil	1 1/4 Quart 1/2 Cup
- Sherry Cooking Wine	2 3/4 Cup
* Water	2 3/4 Cup
- Green Onion Bias Cut	1 1/4 Cup 2 1/3 Tablespoon
- Star Anise	111.8 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinade and cook with each case of cut chicken eights.****Chill rapidly in shallow 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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
11/28/2023 Dinner

120 2 oz

5.59 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

BYOB Shrimp Sauteed

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

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

- Peeled & Deveined Tail Off White Shrimp	24 Pound
- Garlic Powder	2 Tablespoon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 Tablespoon
- Canola Oil	1 Quart 1/2 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum 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

11/28/2023 Dinner

120 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Dinner

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 3.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

- Rice Wine Vinegar	2 1/4 Quart 1/4 Cup
- Sugar	2 1/4 Cup 2 Tablespoon
* Water	1 Quart 1/2 Cup
- Fish Sauce	1 Quart 1/2 Cup
- Key Lime Juice	1 Quart 1/2 Cup
- Fresh Lemongrass	1 1/2 Cup 1 Tablespoon
* Zest Lime	1/4 Cup 2 Tablespoon
- Fresh Cilantro	3/4 Cup 1/3 Tablespoon
- Green Onion	1/4 Cup 2 Tablespoon
- Thai Chili Peppers Seeded & Sliced	18.78 Each

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	120 2 oz	3.13 Batch

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 30 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. 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}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Dinner

Gravy Brown Pepper

Cooking Time:	Serving Pan:	Yield: 120 2 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

- Canola Oil	1 3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	1 Quart 1/2 Cup
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
* Water	1 3/4 Gallon 2 Cup
- LS Beef Soup Base Paste	1/4 Cup 1 2/3 Tablespoon

1. Combine flour and oil. Add salt and pepper to flour and oil blend.**2. Add water and soup base gradually, stirring with wire whip. Cook until smooth and thickened.**

-

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
11/28/2023 Dinner

120 2 oz

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Dinner

Potatoes Mashed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

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

- Idaho Potato	20 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Dairy-Free Margarine	1 Cup
- Milk 2% .5 GAL	1 Gallon

1. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water.**2. Mix potatoes in a mixer until soft. Add margarine and whip on high for 5 minutes.****3. Add milk and whip an additional 5 minutes.**

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd

Tuesday 11/28/2023

Grill
Dinner

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 120 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: 120 3 oz
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough120 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
Nolans on 33rd 11/28/2023 Dinner	120 3 oz	120 Biscuit

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Dinner

French Fries Waffle

Cooking Time: 16-20 minutes	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|----------|
| - Waffle Fries | 30 Pound |
| - Fryer Oil Susquehanna Mills | 3 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

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
11/28/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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
Nolans on 33rd 11/28/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 120 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3 Tablespoon

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**

Nolans on 33rd
11/28/2023 Dinner

120 4 oz

JHU Nolans on 33rd

Tuesday 11/28/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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
Nolans on 33rd 11/28/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 6 4 oz
Cooking Temp:	Serving Utensil:	Portions: 6 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 6 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
Nolans on 33rd 11/28/2023 Dinner		6 4 oz

JHU Nolans on 33rd
Tuesday 11/28/2023

Grill
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 18 Burger
Cooking Temp:	Serving Utensil:	Portions: 18 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	18 5.33 Oz
- Small Potato Bun	18 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
Nolans on 33rd 11/28/2023 Dinner		18 Burger

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Bread Garlic Texas Toast

Cooking Time:	Serving Pan:	Yield: 120 Slice
Cooking Temp:	Serving Utensil:	Portions: 120 Slice
Internal Temp:		

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

- Dairy-Free Margarine	3 1/2 Cup 2 Tablespoon
- Garlic Powder	2 1/4 Cup 2 Tablespoon
- Texas Toast Bread	120 Slice

1. Combine garlic powder with softened margarine. Spread garlic/margarine mixture onto each slice of bread.

2. Arrange bread in a single layer on sheet pan and bake in oven at 400 F for 10 minutes, or until lightly browned and crust is crisp. Serve warm.

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

Nolans on 33rd
11/28/2023 Dinner

120 Slice

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

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 11/28/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Pizza Meat Beef Cheese Steak

Cooking Time: 8 min	Serving Pan:	Yield: 15 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 120 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.41 Pound
- Sldd Provolone Cheese	240 Slice
* Shredded Beef Steak Pizza Topping	7.5 Pound
* Roasted Diced Peppers Pizza Topping	2.34 Pound
* Roasted Diced Onion Pizza Topping	2.34 Pound
- Cnd Cheddar Cheese Sauce	3.75 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 1.5 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 16 slices of provolone cheese evenly over sauce. Top with beef steak and roasted vegetables

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Drizzle with cheese sauce. Cut into **EIGHT (8)** even slices

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
Nolans on 33rd 11/28/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 15 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 120 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Slcd Pork Beef Pepperoni	300 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

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 11/28/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 2 3/4 Cup 1 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Garlic Powder	1 Teaspoon
- Onion Powder	1 Teaspoon
- Dried Oregano Leaf	1 1/3 Tablespoon
- Dried Sweet Basil Leaf	1 Teaspoon
- Dried Thyme Leaf	1/2 Teaspoon
- Crushed Red Pepper	1/2 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	2 3/4 Cup 1 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Topping Pizza Meat Beef Steak Shredded

Cooking Time: 20 min	Serving Pan:	Yield: 1.12 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 158		

Ingredients & Instructions...

- Sliced Sirloin Beef	11.2 Pound
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Depending on batch size: Brown beef in tilt skillet, steam kettle/ frying pan.

3. Season with Salt and Pepper cook over medium heat until beef reaches a minimum 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
JHU Nolans on 33rd 11/28/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	1.12 Batch

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.34 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	2.81 Pound
- Extra Virgin Olive Oil	2 7/8 Teaspoon
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	1/2 Teaspoon

1. Gather ingredients and equipment as needed.

2. Place onions into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix onions. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	2.34 Pound

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Dinner

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.34 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	2.81 Pound
- Extra Virgin Olive Oil	2 3/4 Teaspoon
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	1/2 Teaspoon

1. Gather ingredients and equipment as needed.

2. Cut as directed. Place into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix peppers. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	2.34 Pound

JHU Nolans on 33rd

Root

Tuesday 11/28/2023

Dinner

Collard Greens Southern Style Vegan

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- Extra Virgin Olive Oil	3/8 Teaspoon
- Dairy-Free Margarine	3/8 Teaspoon
- Jumbo Yellow Onion	0.06 Each
Chopped	
- Crushed Red Pepper	1/8 Teaspoon
- Garlic Cloves	0.12 Clove
Finely Chopped	
- Collard Greens	1.92 Ounce
Chopped	
- Mirepoix Soup Base Paste	1/4 Teaspoon
* Water	1/4 Cup 2 Tablespoon
- Tomatoes 6X6 25#	0.24 Each
Seeded & Chopped	
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/8 Teaspoon

1. In a large pot over medium-heat, heat oil and margarine

2. Saute the onions until slightly softened, about 2 minutes, then add the crushed red pepper and garlic, and cook another minute

3. Add collard greens and cook another minute

4. Bring water to a boil. Add mirepoix base. Return to a boil. Cook for 2 minutes

5. Add the vegetable stock to the pot, cover and bring to a simmer. Cook until greens are tender, about 40 minutes

6. Add tomatoes and season with salt and pepper. Taste and adjust seasoning as needed

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
11/28/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Root

Tuesday 11/28/2023

Dinner

Mushrooms Portobello Steaks

Cooking Time:	Serving Pan:	Yield: 120 Mushroom
Cooking Temp:	Serving Utensil:	Portions: 120 Mushroom
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	1/2 Cup
Roasted	
- Extra Virgin Olive Oil	1 3/4 Quart 1/4 Cup
Divided: 1/2 Teaspoon & 3 cups	
- Portobello Mushroom	120 Ea.
- Balsamic Vinaigrette Dressing	2 1/4 Cup 2 Tablespoon
* Stock Vegetable	1 Quart 1/2 Cup
- Ground Mustard	3 Tablespoon 5/8 Teaspoon
- Fresh Thyme	1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2/3 Tablespoon
- Ground Black Pepper	1/4 Cup 2/3 Tablespoon

1. Gather all ingredients.**2. Preheat oven to 425 degrees F.****3. Drizzle garlic cloves with 1/2 tsp olive oil and cover tightly with foil. Bake at 425 degrees F for 45 minutes, turning garlic often during roasting. Puree****4. Use soup spoon to carefully remove and discard the gills from the mushroom caps. Lightly spread the pureed garlic on all sides of mushroom caps.****5. Combine the vinegar, oil, stock, mustard, thyme, salt and pepper and add the mushrooms. Marinate at room temperature for at least 30 minutes.****6. Place mushrooms smooth side down on grill. Grill first side until they are golden and marked from grill rods, about 3 minutes. Turn the mushrooms once and continue to cook on second side 2 minutes more.****7. Place the mushrooms in hotel pans and add the reserved marinade. Cover with foil and bake at 350 degrees F until tender, about 15 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 11/28/2023 Dinner		120 Mushroom

JHU Nolans on 33rd

Tuesday 11/28/2023

Root Dinner

Root Corn on the Cob

Cooking Time:	Serving Pan:	Yield: 120 Each
Cooking Temp:	Serving Utensil:	Portions: 120 Each
Internal Temp:		

Ingredients & Instructions...

- 3" Fz Yellow Sweet Corn on Cob	120 Ea.
----------------------------------	---------

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Dinner		120 Each

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/28/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 Tablespoon

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
11/28/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Dinner

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 120 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	7 1/2 Gallon
- Edamame	7.5 Pound

-
- 1. Bring water to a boil. Add beans and blanch for 2 minutes.
- 2. Remove from water and place into ice water bath for 2 minutes.
- 3. Drain and Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	120 1 Ounce	7.5 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 2 4 oz
Cooking Temp:	Serving Utensil:	Portions: 2 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 2 4 OZ

1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.

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 11/29/2023 Dinner		2 4 oz

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Dinner

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 120 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 120 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	60 Gallon
- Oyster Sauce	30 Gallon
* Water	30 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****STORAGE:**

CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

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

Nolans on 33rd
11/29/2023 Dinner

120 Gallon

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Dinner

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 7 1/2 Gallon
Cooking Temp: Med H	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 3/4 Gallon 2 Cup
* Water	1 3/4 Gallon 2 Cup
- Key Lime Juice	3 1/2 Quart 3/4 Cup
- Light Brown Sugar	1 3/4 Gallon 2 Cup
- Fish Sauce	1 1/4 Quart 1/2 Cup
- Sambal Oelek Chili Sauce Paste	3 3/4 Cup
- Tamarind Concentrate	1 3/4 Quart 1/2 Cup

1. Gather all ingredients/equipment as needed for recipe.

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

REUSE:

REHEAT product to 165°F internal temperature for at least 15 seconds within 2 hours. {CCP}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner		7 1/2 Gallon

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Dinner

Squash Medley Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini	8 Pound
- sliced into rounds	
- Yellow Squash	8 Pound
- sliced into rounds	
* Water	1 Gallon

1. Wash and slice both squash into even round slices.

2. Steam sliced squash until thoroughly heated to 140 degrees.

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 11/29/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 22.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	22.5 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	120 3 oz	22.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 1.88 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- | | |
|-------------------------|-------------|
| - Broccoli Florets 4/3# | 28.2 Pound |
| * Water | 3 3/4 Quart |
1. Cut or trim broccoli as appropriate.
 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Nolans on 33rd
11/29/2023 Dinner

120 1/2 cup

1.88 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Dinner

BYOB Lo Mein Noodles

Cooking Time:	Serving Pan:	Yield: 1.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 12.75" Fz Ckd Lo Mein Noodles	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Roasted Sesame Oil	1 3/4 Cup
-	
1. Bring water to a boil.	
2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.	
3. Drain off excess liquid and add oil to keep noodles from sticking together.	
4. Toss with Sesame Oil.	
-	
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 11/29/2023 Dinner	120 1/2 cup	1.2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Dinner

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup
-	
1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.	
2. Remove from heat and let stand covered 5 to 10 minutes.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Dinner

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 5.59 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

* Chopped Garlic	1 1/4 Cup 2 1/3 Tablespoon
- Sugar	2 3/4 Cup
- Fresh Ginger Slice 1/4"	1 1/4 Cup 2 1/3 Tablespoon
- GF Tamari Soy Sauce	2 3/4 Quart
- Canola Oil	1 1/4 Quart 1/2 Cup
- Sherry Cooking Wine	2 3/4 Cup
* Water	2 3/4 Cup
- Green Onion Bias Cut	1 1/4 Cup 2 1/3 Tablespoon
- Star Anise	111.8 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.****Chill rapidly in shallow 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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
11/29/2023 Dinner

120 2 oz

5.59 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Dinner

BYOB Shrimp Sauteed

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

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

- Peeled & Deveined Tail Off White Shrimp	24 Pound
- Garlic Powder	2 Tablespoon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 Tablespoon
- Canola Oil	1 Quart 1/2 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum 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
11/29/2023 Dinner

120 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Dinner

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 3.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

- Rice Wine Vinegar	2 1/4 Quart 1/4 Cup
- Sugar	2 1/4 Cup 2 Tablespoon
* Water	1 Quart 1/2 Cup
- Fish Sauce	1 Quart 1/2 Cup
- Key Lime Juice	1 Quart 1/2 Cup
- Fresh Lemongrass	1 1/2 Cup 1 Tablespoon
* Zest Lime	1/4 Cup 2 Tablespoon
- Fresh Cilantro	3/4 Cup 1/3 Tablespoon
- Green Onion	1/4 Cup 2 Tablespoon
- Thai Chili Peppers Seeded & Sliced	18.78 Each

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	120 2 oz	3.13 Batch

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Dinner

Chicken Cordon Bleu

Cooking Time:	Serving Pan:	Yield: 120 4 oz
Cooking Temp:	Serving Utensil:	Portions: 120 4 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Egg, Dairy, Gluten, Wheat

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	120 4 Oz
- Bnls Smoked W/A Pit Ham	3.6 Pound
- .75 oz Slcd Swiss Cheese	4 Pound
- Unbleached All Purpose Flour	1 Quart 3/4 Cup
- Ground Nutmeg	1 2/3 Tablespoon
- Liquid Whole Egg	1 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	1 3/4 Cup
- Plain Panko Bread Crumbs	3 Quart
* Water	3 1/2 Cup 2 Tablespoon
- LS Chicken Soup Base Paste	2 3/8 Teaspoon

1. Flatten chicken breasts with mallet.

2. On each breast half, place 1/2 ounce of ham and 1/2 ounce of cheese.

3. Roll chicken and place seam side down.

4. Blend flour with nutmeg. Combine egg mix and milk.

5. Roll chicken in flour mixture, then dip in egg mixture, then roll in breadcrumbs.

6. Mix water and soup base and pour over meat.

7. Bake at 350 degrees F for 30 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

11/29/2023 Dinner

120 4 oz

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 30 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. 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}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Dinner

Potatoes New Boiled with Parsley

Cooking Time:	Serving Pan:	Yield: 3 3/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- Red Potato	26.4 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 1/2 Gallon 2 Cup
- Dairy-Free Margarine	1 Cup 3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 5/8 Teaspoon
- Fresh Italian Parsley	3/4 Cup 2/3 Tablespoon

-
- 1. Cut potatoes into cubes (or leave whole). Boil potatoes until tender. Drain.
- 2. Toss lightly with margarine, salt, and chopped parsley.
- 3. Serve warm.
-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	120 1/2 cup	3 3/4 Gallon

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/29/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Dinner

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 38.31 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 serving
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/4" Fz Shoestring French Fries	9.58 Pound
- Fryer Oil Susquehanna Mills	15.32 Ounce

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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 11/29/2023 Dinner	120 serving	38.31 1/2 cup

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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**

Nolans on 33rd
11/29/2023 Dinner

120 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 120 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3 Tablespoon

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**

Nolans on 33rd

11/29/2023 Dinner

120 4 oz

JHU Nolans on 33rd

Wednesday 11/29/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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
Nolans on 33rd 11/29/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 6 4 oz
Cooking Temp:	Serving Utensil:	Portions: 6 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 6 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
Nolans on 33rd 11/29/2023 Dinner		6 4 oz

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 24 Burger
Cooking Temp:	Serving Utensil:	Portions: 24 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	24 5.33 Oz
- Small Potato Bun	24 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
Nolans on 33rd 11/29/2023 Dinner		24 Burger

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/29/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

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 11/29/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/29/2023

Dinner

Pizza Meat Amatriciana

Cooking Time: 8 min	Serving Pan:	Yield: 15 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 120 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Onion Red Jumbo 25#	4.69 Pound

Diced

- Bacon	1.88 Pound
- Fresh Oregano	1/4 Cup 1 Tablespoon

Chopped

- Fresh Basil	3/4 Cup 3 Tablespoon
---------------	----------------------

Chiffonade

-

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with diced bacon, red onion, and oregano

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Garnish with basil. Cut into **EIGHT (8)** even slices

-

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 11/29/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/29/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 15 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 120 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Slcd Pork Beef Pepperoni	300 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

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 11/29/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Root

Wednesday 11/29/2023

Dinner

Pilaf Quinoa Vegan

Cooking Time:	Serving Pan:	Yield: 2.61 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/2 Cup 2 Tablespoon
- Green Onion Sliced	3.92 Pound
- Medium White Mushrooms Sliced	3.92 Pound
- Celery Chopped	2.61 Pound
* Chopped Garlic	2 2/3 Tablespoon
- Mirepoix Soup Base Paste	7.83 Ounce
* Water	2 1/4 Gallon
- Red Quinoa	2 1/4 Quart

1. Saute green onions, celery, mushrooms and garlic in olive oil until tender-crisp.

2. Mix vegetable base with water. Add to vegetables. Bring to a rolling boil.

3. Add quinoa to vegetables and stir. Cover and reduce heat to low. Simmer until all liquid is absorbed and the grains are translucent, 10-15 minutes.

-

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C).

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Dinner	120 1/2 cup	2.61 Batch

JHU Nolans on 33rd

Root

Wednesday 11/29/2023

Dinner

Tofu Steaks Grilled

Cooking Time:	Serving Pan:	Yield: 120 Steak
Cooking Temp:	Serving Utensil:	Portions: 120 Steak
Internal Temp:		

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

- Firm Tofu	45 Pound
- Cubed	
- Roasted Sesame Oil	3/4 Cup 3 Tablespoon
- Roasted Sesame Oil	1 3/4 Cup 2 Tablespoon
- GF Tamari Soy Sauce	3 3/4 Cup
- Cnd Tomato Paste	1 3/4 Cup 2 Tablespoon
- Maple Flavored Pancake Syrup	3 3/4 Cup
* Chopped Garlic	1/2 Cup 2 Tablespoon
- Liquid Smoke Seasoning	1/4 Cup 1 Tablespoon
- Garlic Powder	1/4 Cup 1 Tablespoon
- Onion Powder	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Gather all ingredients**2. Press the tofu for 30 minutes****3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan****4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes****5. Heat grill to medium heat and brush with first-listed sesame oil****6. Cook steaks 3 minutes per side, for a total of 6 minutes****7. Brush grilled steaks lightly with leftover marinade****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 11/29/2023 Dinner		120 Steak

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/29/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 Tablespoon

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
11/29/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Dinner

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 120 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	7 1/2 Gallon
- Edamame	7.5 Pound

-
1. Bring water to a boil. Add beans and blanch for 2 minutes.
 2. Remove from water and place into ice water bath for 2 minutes.
 3. Drain and Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	120 1 Ounce	7.5 Pound

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 2 4 oz
Cooking Temp:	Serving Utensil:	Portions: 2 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 2 4 OZ

1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.

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 11/30/2023 Dinner		2 4 oz

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Dinner

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 120 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 120 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	60 Gallon
- Oyster Sauce	30 Gallon
* Water	30 Gallon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix equal parts of soy sauces, oyster sauce, and water together.

STORAGE:

CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

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

Nolans on 33rd
11/30/2023 Dinner

120 Gallon

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Dinner

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 7 1/2 Gallon
Cooking Temp: Med H	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 3/4 Gallon 2 Cup
* Water	1 3/4 Gallon 2 Cup
- Key Lime Juice	3 1/2 Quart 3/4 Cup
- Light Brown Sugar	1 3/4 Gallon 2 Cup
- Fish Sauce	1 1/4 Quart 1/2 Cup
- Sambal Oelek Chili Sauce Paste	3 3/4 Cup
- Tamarind Concentrate	1 3/4 Quart 1/2 Cup

1. Gather all ingredients/equipment as needed for recipe.

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

REUSE:

REHEAT product to 165°F internal temperature for at least 15 seconds within 2 hours. {CCP}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner		7 1/2 Gallon

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Dinner

Spinach Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Spinach	20 Pound
* Water	1 Gallon

1. Steam spinach until wilted to 140 degrees. *Optionally, place spinach in tilt skillet with water*

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 11/30/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd
Thursday 11/30/2023

B.Y.O.B.
Dinner

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 22.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	22.5 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	120 3 oz	22.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 1.88 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- | | | |
|---|-----------------------|-------------|
| - | Broccoli Florets 4/3# | 28.2 Pound |
| * | Water | 3 3/4 Quart |
1. Cut or trim broccoli as appropriate.
 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Nolans on 33rd
11/30/2023 Dinner

120 1/2 cup

1.88 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Dinner

BYOB Lo Mein Noodles

Cooking Time:	Serving Pan:	Yield: 1.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 12.75" Fz Ckd Lo Mein Noodles	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Roasted Sesame Oil	1 3/4 Cup

-
- 1. Bring water to a boil.
- 2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.
- 3. Drain off excess liquid and add oil to keep noodles from sticking together.
- 4. Toss with Sesame Oil.
-

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 11/30/2023 Dinner	120 1/2 cup	1.2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Dinner

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup
-	
1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.	
2. Remove from heat and let stand covered 5 to 10 minutes.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Dinner

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 5.59 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

* Chopped Garlic	1 1/4 Cup 2 1/3 Tablespoon
- Sugar	2 3/4 Cup
- Fresh Ginger Slice 1/4"	1 1/4 Cup 2 1/3 Tablespoon
- GF Tamari Soy Sauce	2 3/4 Quart
- Canola Oil	1 1/4 Quart 1/2 Cup
- Sherry Cooking Wine	2 3/4 Cup
* Water	2 3/4 Cup
- Green Onion Bias Cut	1 1/4 Cup 2 1/3 Tablespoon
- Star Anise	111.8 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.****Chill rapidly in shallow 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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
11/30/2023 Dinner

120 2 oz

5.59 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Dinner

BYOB Shrimp Sauteed

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

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

- Peeled & Deveined Tail Off White Shrimp	24 Pound
- Garlic Powder	2 Tablespoon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 Tablespoon
- Canola Oil	1 Quart 1/2 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum 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
11/30/2023 Dinner

120 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Dinner

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 3.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Rice Wine Vinegar	2 1/4 Quart 1/4 Cup
- Sugar	2 1/4 Cup 2 Tablespoon
* Water	1 Quart 1/2 Cup
- Fish Sauce	1 Quart 1/2 Cup
- Key Lime Juice	1 Quart 1/2 Cup
- Fresh Lemongrass	1 1/2 Cup 1 Tablespoon
* Zest Lime	1/4 Cup 2 Tablespoon
- Fresh Cilantro	3/4 Cup 1/3 Tablespoon
- Green Onion	1/4 Cup 2 Tablespoon
- Thai Chili Peppers Seeded & Sliced	18.78 Each

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	120 2 oz	3.13 Batch

JHU Nolans on 33rd

Carvery

Thursday 11/30/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 30 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. 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}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Thursday 11/30/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Dinner

French Fries Steak

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|---|----------|
| - 3/8" Fz Steak Cut French Fries
Baked | 30 Pound |
| - Fryer Oil Susquehanna Mills | 3 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Hold or serve hot food at or above 135 degrees F

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

Nolans on 33rd
11/30/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Dinner

Grill Cheeseburger

Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158	Serving Pan: Serving Utensil:	Yield: 120 Burger Portions: 120 Burger
--	--	---

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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
Nolans on 33rd 11/30/2023 Dinner		120 Burger

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 120 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3 Tablespoon

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
Nolans on 33rd 11/30/2023 Dinner		120 4 oz

JHU Nolans on 33rd

Thursday 11/30/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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
Nolans on 33rd 11/30/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Thursday 11/30/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 120 4 oz
Cooking Temp:	Serving Utensil:	Portions: 120 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	120 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**

Nolans on 33rd
11/30/2023 Dinner

120 4 oz

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 120 Burger
Cooking Temp:	Serving Utensil:	Portions: 120 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	120 5.33 Oz
- Small Potato Bun	120 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
Nolans on 33rd 11/30/2023 Dinner		120 Burger

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Dinner

Sliders Meatball

Cooking Time:	Serving Pan:	Yield: 2.4 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 120 Slider
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- | | |
|--|-------------|
| - 1 oz Italian Beef Pork Meatball w/Cheese | 120 Ea. |
| - Canned Marinara Sauce | 1.6 #10 Can |
| - Shredded Part Skim Mozzarella Cheese | 1.88 Pound |
| - Potato Cluster Rolls | 120 Ea. |
| - | |
1. Gather all ingredients
 2. Preheat oven to 350 degrees F
 3. Place meatballs in a single layer on sheet pans and cover with marinara sauce. Cook at 350 degrees F for 15 minutes
- CCP: Cook to a minimum internal temperature of 165 degrees F**
4. Place 1 meatball on the bottom half of each slider bun. Top with 1/4 oz of cheese and top with top half of slider bun
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	120 Slider	2.4 Batch

JHU Nolans on 33rd
Thursday 11/30/2023

Hot
Dinner

Meatballs Vegan

Cooking Time:	Serving Pan:	Yield: 7.5 serving
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Ckd Vegan Meatless Meatball Sub	7.5 Pound
-----------------------------------	-----------

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner	7.5 Pound	7.5 serving

JHU Nolans on 33rd
Thursday 11/30/2023

Pizza & Pasta
Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

**1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 *Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO***

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

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 11/30/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/30/2023

Dinner

Pizza Meat Porky Pie

Cooking Time: 8 min	Serving Pan:	Yield: 15 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 120 slice
Internal Temp: 165		

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

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Mild Cheddar Cheese	3.75 Pound
- Fthr Shrd Monterey Jack Cheese	3.75 Pound
- Ckd Seasoned No Sauce Pulled Pork	3.75 Pound

Thawed

- Ham Smoked Deli	3.75 Pound
-------------------	------------

Diced

- Bacon	1.88 Pound
---------	------------

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Combine shredded cheddar and shredded Monterey Jack cheese together. Spread 8 oz cheese blend evenly over sauce. Top with pulled pork, diced ham, and diced bacon

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

-
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
 11/30/2023 Dinner

120 slice

15 pizza

JHU Nolans on 33rd
Thursday 11/30/2023

Root
Dinner

Rice White

Cooking Time:	Serving Pan:	Yield: 0.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- | | |
|-----------------------------|----------------|
| - Coarse Kosher Salt | 1 1/4 Teaspoon |
| - Parboiled Long Grain Rice | 1.92 Pound |
| * Water | 2 1/2 Quart |
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.**
2. Remove from heat and let stand covered 5 to 10 minutes.
 -
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds
CCP: Hold or serve hot food at or above 140 degree F.
- | | |
|-------------------------|---------|
| - Long Grain White Rice | 8 Ounce |
|-------------------------|---------|

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Dinner	For Use In Soup Albondigas In House	0.5 2" Hotel Pan
Overproduction...	12 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Thursday 11/30/2023

Dinner

Root Mushrooms & Onions Sauteed

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- | | |
|------------------------------------|--------------------|
| - Medium White Mushrooms
Sliced | 24 Pound |
| - Jumbo Yellow Onion | 7.2 Pound |
| - Dairy-Free Margarine | 1 Cup 3 Tablespoon |

1. Slice mushrooms, then wash. Do not wash until after slicing.**2. Thinly slice onions and sauté with mushroom slices in margarine 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**Nolans on 33rd
11/30/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Soup

Thursday 11/30/2023

Dinner

Soup Albondigas In House

Cooking Time:	Serving Pan:	Yield: 120 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 120 6 oz ladle
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	3.13 Each
* Chopped Garlic	3 1/3 Tablespoon
- 80/20 Ground Beef	7.5 Pound
- Parsley Flakes	1/2 Cup 2 Tablespoon
- Dark Chili Powder	1/2 Cup 2 Tablespoon
- Canola Oil	1 1/4 Cup
* Beef Stock Using Beef Base	1 3/4 Gallon 2 Cup
- Canned Diced Tomatoes	2.5 #10 Can
- Mushrooms	1 1/4 Quart
Drained & Sliced	
- Jalapeno Pepper	1 1/4 Cup
Diced	
* Rice White	2 1/2 Quart

1. Chop onions and mince garlic.

2. Thoroughly mix onion, garlic, beef, parsley, and chili powder. Make and portion meatballs with appropriate dipper.

3. In a large pot, brown meatballs in hot oil. Pour off fat.

4. Add remaining ingredients except rice. Bring to a boil. Simmer 10 minutes.

5. Prepare rice according to recipe. Add cooked rice to soup mixture. Simmer for 5 more minutes; stirring occasionally.

6. Serve hot.

CCP: Cook to a minimum internal temperature of 160 degree F for 15 seconds.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Dinner		120 6 oz ladle

JHU Nolans on 33rd

Soup

Thursday 11/30/2023

Dinner

Soup Stock Beef Using Beef Base

Cooking Time: 5 min	Serving Pan:	Yield: 1 3/4 Gallon 2 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

* Water	1 3/4 Gallon 2 Cup
- LS Beef Soup Base Paste	6 Ounce

1. BOIL water.**2. MIX base to water.**

3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}

STORAGE:

CHILL RAPIDLY in shallow 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} **TRANSFER** to the proper 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}

REUSE:

REHEAT product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Dinner	For Use In Soup Albondigas In House	1 3/4 Gallon 2 Cup

JHU Nolans on 33rd
Thursday 11/30/2023

Waffle Bar
[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 Tablespoon

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
 11/30/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 120 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	7 1/2 Gallon
- Edamame	7.5 Pound

-
- 1. Bring water to a boil. Add beans and blanch for 2 minutes.
- 2. Remove from water and place into ice water bath for 2 minutes.
- 3. Drain and Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	120 1 Ounce	7.5 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

Curry Eggplant and Green Bean

Cooking Time: 10 min	Serving Pan:	Yield: 1.77 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: 120 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/4 Cup 3 Tablespoon
* Zest Lime	1/4 Cup 1/3 Tablespoon
- Coconut Milk	8.85 Pound
- Chinese Eggplant Diced 1/2"	3.54 Pound
- Carrot Jumbo 50# Sliced Thin on Bias	1.77 Pound
- Firm Tofu Cubed	8.85 Pound
- Green Beans	3.54 Pound
- Cnd Slcd Bamboo Shoots	1.77 Pound
- Straw Mushroom	1.77 Pound
- Cnd Baby Corn Drained	1.77 Pound
- Sugar	1/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	1/4 Cup 3 Tablespoon
- Fresh Thai Basil Chiffonade then Cut Small	3.54 Ounce
- Limes - juice 1 whole lime per batch (2 tablespoons of juice per batch)	1.77 Ea.
- Fresh Cilantro Chopped and Reserved for Garnish	3.54 Ounce
- Green Onion Bias Cut 1/4" & Reserved for Garnish	3.54 Ounce

1. Gather all ingredients/equipment as needed for recipe.

2. Heat oil in a heavy pot over medium heat Add oil and heat to a simmer. And lime zest (reserve whole limes for juice) and stirring frequently for 30 seconds.

3. Add coconut milk and simmer, uncovered, stirring occasionally, until boil.

4. Add eggplant, carrot, tofu and cook for 2-4 minute then add green beans, bamboo shoot, straw mushroom and baby corn and mix well.

5. Add soy sauce and sugar mix well, and simmer, stirring, until just cooked through, Cook until temperature reaches 140 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

6. Remove from heat. Stir in Thai Basil and Lime Juice. Check seasoning and adjust.

JHU Nolans on 33rd	[None]
Friday 12/1/2023	Dinner

Curry Eggplant and Green Bean

7. Ladle curry over rice. Garnish with fresh cilantro and green onion

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	120 4 oz portion	1.77 Batch

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

Fish Catfish Breaded Cornmeal

Cooking Time:	Serving Pan:	Yield: 150 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 150 3 Oz
Internal Temp:		

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

- Buttermilk	2 1/4 Quart
- Unbleached All Purpose Flour	4.5 Pound
- Yellow Cornmeal	9 Pound
- Coarse Kosher Salt	1/4 Cup
- Ground White Pepper	2 Tablespoon
- Chesapeake Catfish	54 Pound

1. Soak fish in buttermilk.**2. Mix flour, cornmeal, salt, and pepper. Dip soaked fish fillets into cornmeal-flour mixture, thoroughly coating each piece****2. Fry in deep fat at 360 degrees F for 4 to 5 minutes or until fish is golden brown****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
12/1/2023 Dinner

150 3 Oz

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

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

JHU Nolans on 33rd

Friday 12/1/2023

[None]
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 2 4 oz
Cooking Temp:	Serving Utensil:	Portions: 2 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger2 4 OZ
-
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
-
- 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 12/1/2023Dinner		2 4 oz

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 120 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 120 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	60 Gallon
- Oyster Sauce	30 Gallon
* Water	30 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****STORAGE:**

CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

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

Nolans on 33rd
12/1/2023 Dinner

120 Gallon

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 7 1/2 Gallon
Cooking Temp: Med H	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 3/4 Gallon 2 Cup
* Water	1 3/4 Gallon 2 Cup
- Key Lime Juice	3 1/2 Quart 3/4 Cup
- Light Brown Sugar	1 3/4 Gallon 2 Cup
- Fish Sauce	1 1/4 Quart 1/2 Cup
- Sambal Oelek Chili Sauce Paste	3 3/4 Cup
- Tamarind Concentrate	1 3/4 Quart 1/2 Cup

1. Gather all ingredients/equipment as needed for recipe.

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

REUSE:

REHEAT product to 165°F internal temperature for at least 15 seconds within 2 hours. {CCP}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner		7 1/2 Gallon

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

SE Butter Chicken

Cooking Time:	Serving Pan:	Yield: 190 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 190 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Unsalted Butter Melted	3 3/4 Quart 3/4 Cup
- Jumbo Yellow Onion Minced	15.83 Each
- Garlic Cloves Minced	3/4 Cup 4 Tablespoon
- Cnd Tomato Sauce	14.84 Pound
- Heavy Cream	2 3/4 Gallon 3 1/2 Cup
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 1 1/3 Tablespoon
- Garam Masala Seasoning	1/4 Cup 1 1/3 Tablespoon
- Halal Boneless Skinless Chicken Breast Cut into Bite-Sized Pieces	23.75 Pound
- Canola Oil	1 3/4 Cup 3 2/3 Tablespoon
- Seasoning Tandoori Masala	1 3/4 Cup 3 2/3 Tablespoon

1. Preheat oven to 375 degrees F.

2. Melt 2 Tbsp butter in a skillet over medium heat. Stir in onion and garlic, and cook slowly until the onion caramelizes to a dark brown, about 15 minutes.

3. Meanwhile, combine cream, tomato sauce, remaining butter, salt, cayenne pepper, and garam masala in a saucepan over medium-high heat; bring to a simmer. Reduce heat to medium-low, cover, and simmer, stirring occasionally, for 30 minutes. Stir in caramelized onions.

4. While the sauce is simmering, toss chicken with vegetable oil until coated. Season with tandoori masala and spread out onto a baking sheet.

5. Bake chicken in the preheated oven until no longer pink in the center, about 12 minutes.

6. Add cooked chicken to the sauce and simmer for 5 minutes before serving.

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

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Dinner

SE Butter Chicken

Nolans on 33rd
12/1/2023 Dinner

190 1/2 cup

JHU Nolans on 33rd
Friday 12/1/2023

B.Y.O.B.
Dinner

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 22.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	22.5 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	120 3 oz	22.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 3.75 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 240 1/2 cup
Internal Temp:		

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

- Broccoli Florets 4/3#	56.25 Pound
* Water	1 3/4 Gallon 2 Cup

1. Cut or trim broccoli as appropriate.**2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.**

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**

Nolans on 33rd		
12/1/2023 Dinner	240 1/2 cup	3.75 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Dinner

BYOB Lo Mein Noodles

Cooking Time:	Serving Pan:	Yield: 1.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- 12.75" Fz Ckd Lo Mein Noodles	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Roasted Sesame Oil	1 3/4 Cup

-
- 1. Bring water to a boil.
- 2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.
- 3. Drain off excess liquid and add oil to keep noodles from sticking together.
- 4. Toss with Sesame Oil.
-

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 12/1/2023 Dinner	120 1/2 cup	1.2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Dinner

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup
-	
1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.	
2. Remove from heat and let stand covered 5 to 10 minutes.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Dinner

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 5.59 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

* Chopped Garlic	1 1/4 Cup 2 1/3 Tablespoon
- Sugar	2 3/4 Cup
- Fresh Ginger Slice 1/4"	1 1/4 Cup 2 1/3 Tablespoon
- GF Tamari Soy Sauce	2 3/4 Quart
- Canola Oil	1 1/4 Quart 1/2 Cup
- Sherry Cooking Wine	2 3/4 Cup
* Water	2 3/4 Cup
- Green Onion Bias Cut	1 1/4 Cup 2 1/3 Tablespoon
- Star Anise	111.8 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.****Chill rapidly in shallow 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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/1/2023 Dinner

120 2 oz

5.59 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Dinner

BYOB Shrimp Sauteed

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

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

- Peeled & Deveined Tail Off White Shrimp	24 Pound
- Garlic Powder	2 Tablespoon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 Tablespoon
- Canola Oil	1 Quart 1/2 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum 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

12/1/2023 Dinner

120 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Dinner

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 3.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

- Rice Wine Vinegar	2 1/4 Quart 1/4 Cup
- Sugar	2 1/4 Cup 2 Tablespoon
* Water	1 Quart 1/2 Cup
- Fish Sauce	1 Quart 1/2 Cup
- Key Lime Juice	1 Quart 1/2 Cup
- Fresh Lemongrass	1 1/2 Cup 1 Tablespoon
* Zest Lime	1/4 Cup 2 Tablespoon
- Fresh Cilantro	3/4 Cup 1/3 Tablespoon
- Green Onion	1/4 Cup 2 Tablespoon
- Thai Chili Peppers Seeded & Sliced	18.78 Each
-	

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature**4. Stir in cilantro, green onion and chiles****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	120 2 oz	3.13 Batch

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 30 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. 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}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd

Desserts

Friday 12/1/2023

Dinner

Cookies Chocolate Chip

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 120 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 120 Cookie
Internal Temp:		

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

- | | |
|--|---------|
| - 1.5 oz Fz Gourmet Choc Chip Cookie Dough | 120 Ea. |
| Baked | |

-

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool and serve

-

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
12/1/2023 Dinner

120 Cookie

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Dinner

Grill Black Bean Burger

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

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 10 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**

Nolans on 33rd
12/1/2023 Dinner

10 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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
Nolans on 33rd 12/1/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 145 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	36.25 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 1/4 Cup
- Garlic Cloves	10.88 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	3 2/3 Tablespoon

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
JHU Nolans on 33rd 12/2/2023 Dinner	For Use In Pizza Buffalo Chicken Ranch	25 4 oz
Nolans on 33rd 12/1/2023 Dinner		120 4 oz

JHU Nolans on 33rd

Friday 12/1/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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
Nolans on 33rd 12/1/2023 Dinner		120 Burger

JHU Nolans on 33rd

Friday 12/1/2023

Grill
Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 7 4 oz
Cooking Temp:	Serving Utensil:	Portions: 7 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	7 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
Nolans on 33rd 12/1/2023 Dinner		7 4 oz

JHU Nolans on 33rd
Friday 12/1/2023

Grill
Dinner

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
Nolans on 33rd 12/1/2023 Dinner		10 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Dinner

Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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 | 30 Pound |
| - Fryer Oil Susquehanna Mills | 3 Pound |

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F.****3. Fry from frozen for 2 minutes, or until golden brown and crispy**

-

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
12/1/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Passport

Friday 12/1/2023

Dinner

Chickpeas Roasted Curry

Cooking Time:	Serving Pan:	Yield: 120 2.5 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2.5 oz
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans	18.75 Pound
Drained & Rinsed	
- Canola Oil	1/4 Cup 1/3 Tablespoon
- Curry Powder	1/4 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon

-
1. Gather all ingredients
 2. Preheat oven to 425 degrees F
 3. Toss the chickpeas with oil and seasonings in a large bowl, then spread them out onto a full-sized sheet pan. Make sure they are in a single layer and not touching. Bake until crisp, about 35-45 minutes. Cool before serving

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner		120 2.5 oz

JHU Nolans on 33rd

Passport

Friday 12/1/2023

Dinner

Indian Style Basmati Rice

Cooking Time: 35 min	Serving Pan:	Yield: 4 1/2 Gallon 3 Cup
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Basmati Rice	1 3/4 Gallon
- Canola Oil	2 1/4 Cup 2 Tablespoon
- Cinnamon Stick	18.75 Ea.
- Spice Cardamom Whole Green Pods	37.5 Pod
- Whole Cloves	37.5 Ea.
- Cumin Seeds	1 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
* Water	2 3/4 Gallon 3 Cup
- Jumbo Yellow Onion	9.38 Each

1. Gather all ingredients
2. Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes
3. Heat the oil in a large pot or saucepan over medium heat
4. Add the cinnamon, cardamom, cloves, and cumin seed
5. Cook and stir for about a minute, then add the onion to the pot. Saute the onion until rich golden brown, about 10 minutes
6. Drain the water from the rice, and stir into the pot. Cook and stir the rice for a few minutes, until lightly toasted
7. Add salt and water to the pot, and bring to a boil. Cover, and reduce heat to low
8. Simmer for about 15 minutes, or until all of the water has been absorbed
9. Let stand for 5 minutes, then fluff with a fork before serving

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	150 1/2 Cup	4 1/2 Gallon 3 Cup

JHU Nolans on 33rd
Friday 12/1/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 120 Each
Cooking Temp:	Serving Utensil:	Portions: 120 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	120 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	120 serving	120 Each

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Garlic Minced Sauteed in Olive Oil

Cooking Time:	Serving Pan:	Yield: 1 3/4 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	1 3/4 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	1 3/4 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

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 12/1/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 15 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 120 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- | | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 15 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 5.63 Pound |
| - Shredded Part Skim Mozzarella Cheese | 7.5 Pound |
| - Slcd Pork Beef Pepperoni | 300 Slice |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH
 3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni
 5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices
-
- 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 12/1/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Pizza Vegan Broccoli & Mushroom

Cooking Time: 8 min	Serving Pan:	Yield: 15 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 120 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.88 Pound
* Minced Garlic Sauteed in Olive Oil	1 3/4 Cup 2 Tablespoon
- Shrd Vegan Mozzarella Cheese Sub	7.5 Pound
- Fz Cut Broccoli	4.69 Pound
* Roasted Mushroom Pizza Topping	3.75 Pound
- Tomatoes 6X6 25#	300 slice
Sliced	
Sliced	
* Pizza Seasoning Spice Blend	1/4 Cup 4 Tablespoon

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH

3. Spread 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz vegan mozzarella cheese evenly over sauce. Top with sliced tomato, roasted mushrooms, and chopped broccoli

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	118 slice	15 pizza
Overproduction...	2 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 3 3/4 Cup Portions: (see below)
--	--	---

Ingredients & Instructions...

- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Powder	1 3/8 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 3/8 Teaspoon
- Dried Thyme Leaf	3/4 Teaspoon
- Crushed Red Pepper	3/4 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	3 3/4 Cup

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Spice Blend Pizza Seasoning

Cooking Time:	Serving Pan:	Yield: 1.59 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Garlic Powder	2 7/8 Teaspoon
- Onion Powder	2 7/8 Teaspoon
- Dried Oregano Leaf	3 2/3 Tablespoon
- Dried Sweet Basil Leaf	2 7/8 Teaspoon
- Dried Thyme Leaf	1 1/2 Teaspoon
- Crushed Red Pepper	1 1/2 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	1.59 Ounce

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Dinner

Topping Pizza Veg Mushrooms Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.75 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Sld White Mushrooms Sliced 1/8"	4.88 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.**2. Place mushrooms into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.****3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix mushrooms. Return to oven for an additional 2 minutes.****STORAGE:**

CHILL RAPIDLY in shallow 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} TRANSFER to the proper 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}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	3.75 Pound

JHU Nolans on 33rd

Soup

Friday 12/1/2023

[All Meals]

Soup Gumbo Chicken Sausage Shrimp GF In House

Cooking Time: 60 min	Serving Pan:	Yield: 37.5 8 oz
Cooking Temp: Med	Serving Utensil:	Portions: 50 6 oz Ladle
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	3.8 Ounce
- Halal Bnls Sknls Chicken Thigh	5.63 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	11.25 Ounce
- Red Bell Pepper Diced 1/4"	11.25 Ounce
- Celery Diced 1/4"	11.25 Ounce
* Chopped Garlic	3.75 Ounce
- Dried Thyme Leaf	1 7/8 Teaspoon
- Ground Cayenne Pepper	1/2 Teaspoon
* GF Cajun Seasoning Spice Blend	0.94 Ounce
- Coarse Kosher Salt	2.8 Ounce
* Chicken Stock	5.63 Pound
- Bay Leaf	3 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	1.88 Pound
- 90-110 Ct Tail Off Peeled Shrimp	1.88 Pound
- Okra	15 Ounce
- Fresh Italian Parsley	7.5 Ounce
- Cornstarch	15 Ounce
* Water	7.5 Ounce
- Green Onion Sliced Thin	7.5 Ounce

1. Gather all ingredients/equipment as needed for recipe.

2. In a pot on the stove top, heat oil over medium-high heat until shimmering. Add chicken and cook, tossing occasionally until browned, about 10 minutes. Remove chicken and reserve.

3. In the same pot cook onions, bell pepper, celery, garlic, thyme, cayenne, cajun seasoning, and salt until vegetables soften, 8 to 10 minutes. Add stock. Add bay leaves and return chicken and juices back into the pot. Bring to a boil, cover and reduce heat to low. Simmer until chicken is cooked through. Stir in sausage and cook until tender.

4. Create a slurry with the cornstarch and water. Add slurry to pot, mixing constantly to avoid lumps. Add in okra and shrimp. Cook till shrimp is pink and mixture has thickened. Fold in parsley and serve with rice. GARNISH with Green Onions. Hold and Serve hot 140F{CCP}

JHU Nolans on 33rd

Soup

Friday 12/1/2023

[All Meals]

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Dinner	50 6 oz Ladle	37.5 8 oz

JHU Nolans on 33rd

Soup

Friday 12/1/2023

[All Meals]

Spice Blend Cajun Seasoning GF

Cooking Time:	Serving Pan:	Yield: 0.94 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Coarse Kosher Salt	1 1/4 Teaspoon
- Garlic Powder	1 3/4 Teaspoon
- Ground Spanish Paprika	1 Tablespoon 1/2 Teaspoon
- Ground Black Pepper	7/8 Teaspoon
- Onion Powder	5/8 Teaspoon
- Ground Cayenne Pepper	3/4 Teaspoon
- Crushed Red Pepper	3/8 Teaspoon
- Ground Spanish Paprika	1/8 Teaspoon
- Ground Thyme	1/4 Teaspoon
- Ground Oregano	1/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 [All Meals]	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	0.94 Ounce

JHU Nolans on 33rd

Waffle Bar

Friday 12/1/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 Tablespoon

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
12/1/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Dinner

Green Beans Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Green Beans	16 Pound
* Water	1 Gallon

1. Steam green beans until thoroughly heated to 140 degrees.

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 12/2/2023 Dinner	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Dinner

Pizza Buffalo Chicken Ranch

Cooking Time:	Serving Pan:	Yield: 12.5 Pizza
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

Ingredients & Instructions...

- | | |
|--------------------------------------|------------------|
| - Dough Pizza Supreme 22 oz | 12.5 22 Oz Dough |
| - Buttermilk Ranch Dressing | 4.69 Pound |
| - Cheddar Monterey Jack Cheese Blend | 6.25 Pound |
| * Grill Chicken | 6.25 Pound |
| -diced | |
| - Sauce Buffalo Frank's | 2.34 Pound |
| -place in squirt bottle | |
| - Blue Cheese Crumbles | 3.13 Pound |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
 3. Spread 6 oz of ranch evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Spread 8 oz cheese blend, diced chicken, and blue cheese.
 5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Drizzle buffalo sauce in a zig-zag across pizza. Cut into EIGHT (8) even slices
-
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Dinner	100 Slice	12.5 Pizza

JHU Nolans on 33rd

Carvery

Saturday 12/2/2023

Dinner

Carvery Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 1.81 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

* Chopped Garlic	1/4 Cup 3 Tablespoon
- Sugar	3/4 Cup 3 Tablespoon
- Fresh Ginger Slice 1/4"	1/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3 1/2 Cup 2 Tablespoon
- Canola Oil	1 3/4 Cup
- Sherry Cooking Wine	3/4 Cup 3 Tablespoon
* Water	3/4 Cup 3 Tablespoon
- Green Onion Bias Cut	1/4 Cup 3 Tablespoon
- Star Anise	36.2 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinade and cook with each case of cut chicken eights.****CHILL RAPIDLY in shallow 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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**JHU Nolans on 33rd
12/2/2023 DinnerFor Use In
Chicken Thigh Soy Ginger

1.81 42 oz Batch

JHU Nolans on 33rd

Carvery

Saturday 12/2/2023

Dinner

Chicken Thigh Soy Ginger

Cooking Time: 45 min	Serving Pan:	Yield: 18.19 Pound
Cooking Temp: 400°	Serving Utensil:	Portions: 97 3 oz
Internal Temp: 165		

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

* Soy Ginger Marinade and Sauce	2 1/4 Quart 1/2 Cup
- Halal Bnls Sknls Chicken Thigh	18.19 Pound

1. Gather all ingredients as needed for recipe.

2. Make the Sauce/Marinade set aside. Best to make it the day before and let the chicken marinate overnight.

3. Cook chicken in 375°F oven for about 30 minutes until done

4. Any remaining sauce in the pan can get poured over plated chicken at service

5. Garnish with fresh sliced green onions.

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 12/2/2023 Dinner	97 3 oz	18.19 Pound

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Dinner

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-----------------------------------|-----------|
| - Straight Cut Sweet Potato Fries | 25 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |
| - | |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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
12/2/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Saturday 12/2/2023

Grill
Dinner

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 9 Burger
Cooking Temp:	Serving Utensil:	Portions: 9 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub9 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
Nolans on 33rd 12/2/2023Dinner		9 Burger

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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
Nolans on 33rd 12/2/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

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
Nolans on 33rd 12/2/2023 Dinner		100 4 oz

JHU Nolans on 33rd

Saturday 12/2/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 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
Nolans on 33rd 12/2/2023 Dinner		100 Burger

JHU Nolans on 33rd

Saturday 12/2/2023

Grill
Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

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
Nolans on 33rd 12/2/2023 Dinner		5 4 oz

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	20 5.33 Oz
- Small Potato Bun	20 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
Nolans on 33rd 12/2/2023 Dinner		20 Burger

JHU Nolans on 33rd

Passport

Saturday 12/2/2023

Dinner

Quesadilla Chicken

Cooking Time: 20 minutes	Serving Pan:	Yield: 2 Batch
Cooking Temp: 400	Serving Utensil:	Portions: 100 Quesadilla
Internal Temp:		

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

- Dcd Chicken Breast	10 Pound
- Fthr Shrd Monterey Jack Cheese	7 Pound
- Pepper Chili Green Diced	1 1/4 Quart
- Jumbo Yellow Onion	2 Cup
- Sour Cream	1 Quart
- 6" Flour Tortilla	100 Ea.
- Sour Cream	1 1/2 Cup

For topping

-

1. Gather all ingredients**2. Preheat oven to 400 degrees F****3. Combine cooked chicken with cheese, peppers, diced onions, and sour cream****4. Measure a #8 scoop into center of each tortilla****5. Bake in oven at 400 degrees F for 20 minutes****6. Top with sour cream and serve warm**

-

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

12/2/2023 Dinner

100 Quesadilla

2 Batch

JHU Nolans on 33rd

Passport

Saturday 12/2/2023

Dinner

Tofu Teriyaki

Cooking Time:	Serving Pan:	Yield: 70 3 oz
Cooking Temp:	Serving Utensil:	Portions: 70 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergen: Soy

Ingredients & Instructions...

- Firm Tofu	13.13 Pound
Cubed	
1" Cubed	
- Jumbo Yellow Onion	1.46 Pound
1" Cubed	
- Green Bell Pepper	1.46 Pound
1" Cubed	
- Red Bell Pepper	1.46 Ea.
Sliced Thin	
1" Cubed	
- Teriyaki Sauce	1 1/4 Cup 3 1/3 Tablespoon
* Chopped Garlic	1 1/3 Tablespoon
- Ground Ginger	1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon

1. Cut tofu, onion, and peppers into 1" cubes

2. Combine teriyaki sauce, garlic, ginger, salt and pepper. Toss mixture with tofu

3. Sauté in heated skillet until 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
12/2/2023 Dinner

70 3 oz

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/2/2023

Dinner

Bread Garlic Texas Toast

Cooking Time:	Serving Pan:	Yield: 100 Slice
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

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

- Dairy-Free Margarine	3 Cup
- Garlic Powder	2 Cup
- Texas Toast Bread	100 Slice

1. Combine garlic powder with softened margarine. Spread garlic/margarine mixture onto each slice of bread.

2. Arrange bread in a single layer on sheet pan and bake in oven at 400 F for 10 minutes, or until lightly browned and crust is crisp. Serve warm.

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

Nolans on 33rd
12/2/2023 Dinner

100 Slice

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/2/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

-

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 12/2/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/2/2023

Dinner

Pizza Meat Sausage Pork

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

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

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Ground Sweet Mild Italian Pork Sausage	6.5 Pound

Cooked to a minimum internal temperature of 165 degrees F for 15 seconds**1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).*****Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 8 oz of cooked Italian sausage****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices****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 12/2/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Root

Saturday 12/2/2023

Dinner

Rice White

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt 1 2/3 Tablespoon
 - Parboiled Long Grain Rice 7.68 Pound
 - * Water 2 1/2 Gallon
1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.
 2. Remove from heat and let stand covered 5 to 10 minutes.
- - CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds
 - CCP: Hold or serve hot food at or above 140 degree F.
- Long Grain White Rice 2 Pound

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Dinner	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Saturday 12/2/2023

Dinner

Vegan Chinese Chicken Salad

Cooking Time:	Serving Pan:	Yield: 6.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 80 1 portion
Internal Temp:		

Ingredients & Instructions...

- Seitan	3.34 Pound
- GF Tamari Soy Sauce	3/4 Cup 1 1/3 Tablespoon
- Unbleached All Purpose Flour	1/4 Cup 2 2/3 Tablespoon
- Extra Virgin Olive Oil	1 1/2 Cup 2 2/3 Tablespoon
- Romaine Lettuce	6.67 Head
- Shredded Red Cabbage	1 1/2 Gallon 3 Cup
- Edamame	1 1/2 Quart 1/2 Cup
- Julienne Carrots	1 Quart 1/4 Cup
- Noodle Chow Mein Cnd	2 1/4 Cup
- Slcd Unsalted Blanched Almonds	2 1/4 Cup
- Roasted Sesame Oil	1/4 Cup 2 2/3 Tablespoon
- Amber Maple Syrup	1 1/4 Cup
- Rice Wine Vinegar	3/4 Cup 1 1/3 Tablespoon
- Fresh Ginger Minced	1/4 Cup 2 2/3 Tablespoon
- Garlic Cloves	6.67 Clove
- Ground Black Pepper	2 Tablespoon 5/8 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon

Distribution...

Portions

Yield

Nolans on 33rd
12/2/2023 Dinner

80 1 portion

6.67 Batch

JHU Nolans on 33rd

Soup

Saturday 12/2/2023

[All Meals]

Soup Bean Black Vegan In House

Cooking Time: 45 min	Serving Pan:	Yield: 6 1/4 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 110 8 oz
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/2 Cup 1/3 Tablespoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	4.23 Pound
- Carrot Jumbo 50# Diced 1/4"	2.11 Pound
- Red Bell Pepper Diced 1/4"	2.11 Pound
* Chopped Garlic	4.23 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	3.17 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	2.12 #10 Can
* Mirepoix Stock Made in Advance & Reserved	3 Gallon 2 3/4 Cup
- Ground Oregano	1/4 Cup 5/8 Teaspoon
- Black Beans Drained & Rinsed	2.12 #10 Can
- Ground Cumin	1/4 Cup 5/8 Teaspoon
- Coarse Kosher Salt	1/4 Cup 5/8 Teaspoon
- Ground Cayenne Pepper	2 1/8 Teaspoon
- Fresh Cilantro Chopped	2.11 Ounce

1. Heat oil, sweat onion, carrot, red peppers, garlic, and jalapeno. Cook until softened, about 5 minutes.

2. Add the tomatoes. Stir in the beans, stock, oregano, cumin, salt and cayenne. Simmer for 30 minutes.

3. Transfer 1/4 of the soup to a separate pot and blend with a hand blender. This will thicken your soup. Adjust with water if consistency is too thick.

4. Return to the pot and simmer for 15 minutes more. Stir in cilantro right before service.

SERVICE:

Hold at 140 °F or higher {CCP}

STORAGE:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours {CCP} Cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure.

JHU Nolans on 33rd

Soup

Saturday 12/2/2023

[All Meals]

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}
Needs to be used within 3 days of original production {SOP}

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Dinner	100 8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10 8 oz	2 1/2 Quart 1/2 Cup

JHU Nolans on 33rd

Soup

Saturday 12/2/2023

[All Meals]

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 3 Gallon 2 3/4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 1 2/3 Tablespoon
* Water	3 Gallon 2 3/4 Cup

1. **BOIL** water.2. **MIX** base to water.

3. **Bring back to BOIL** for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}

STORAGE:

CHILL RAPIDLY in shallow 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} **TRANSFER** to the proper 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}

REUSE:

REHEAT product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/2/2023 [All Meals]	For Use In Soup Bean Black Vegan In House	3 Gallon 2 3/4 Cup

JHU Nolans on 33rd

Waffle Bar

Saturday 12/2/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

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
12/2/2023 Dinner

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Dinner

PFC Butter Bean Gratin with Roasted Tomatoes and Salsa Fresca

Cooking Time:	Serving Pan:	Yield: 120 4 oz
Cooking Temp:	Serving Utensil:	Portions: 120 4 oz
Internal Temp:		

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

- Cherry Tomatoes	12 Pound
- Fresh Cilantro	6 Ounce
- Garlic Cloves	36 Clove
crushed	
- Extra Virgin Olive Oil	2 1/2 Cup 2 Tablespoon
- Amber Maple Syrup	1/2 Cup
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	1/4 Teaspoon
- Baby Lima Beans	11.25 Pound
-	
- Soft Green Tofu	7.94 Pound
- Flavoring Miso White Paste Organic	1.05 Pound
- Extra Virgin Olive Oil	1 1/2 Cup
- Onion Powder	1/2 Cup
- Garlic Cloves	12 Clove
- Ground Cumin	2 Tablespoon
- Ground Nutmeg	1/4 Teaspoon
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1 Tablespoon
-	
- Tomatoes 6X6 25#	2.63 Pound
Sliced	
finely chopped	
- Thai Chili Peppers	12 Each
finely chopped	
- Jumbo Yellow Onion	3 Each
finely chopped	
- Extra Virgin Olive Oil	1 Cup 2 Tablespoon
- Fresh Squeeze Lime Juice	3/4 Cup
- Coarse Kosher Salt	1 Tablespoon
- Fresh Cilantro	1 Cup
finely chopped	
-	

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Dinner

PFC Butter Bean Gratin with Roasted Tomatoes and Salsa Fresca

1. Gather all ingredients.
2. Preheat oven to 475 degrees F. Place the cherry tomatoes in a baking dish and lay them down in a single layer to fit snugly.
3. Add the cilantro, garlic, olive oil, maple syrup, salt, and plenty of pepper, and stir to coat. Roast on the top rack for 25 to 30 minutes, or until softened and slightly charred.
4. FOR THE CUMIN BECHAMEL: Place tofu, miso paste, olive oil, onion powder, garlic, cumin, nutmeg, salt, and pepper in a blender and blitz smooth.
5. Once the tomatoes are roasted, stir in the lima beans. Divide the mixture evenly between our service roasting pans.
6. Top each bean and tomato mixture pan equally with the CUMIN BECHAMEL, leaving space for the tomato liquid to bubble through the bechamel.
7. Drizzle olive oil over the bechamel and place roasting pans, uncovered, in a 350 F oven and roast for 15 to 20 minutes or until the gratin is heated through (155 F) and the gratin has golden brown color.
8. FOR THE SALSA FRESCA: In a small bowl, mix the tomatoes, chilis, onion, olive oil, lime juice, and salt. Just before serving stir in the cilantro.
9. Top the gratin with some of the salsa and drizzle with olive oil, sprinkle with salt and black pepper, and serve with lime wedges and the rest of the salsa on the side.

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Dinner		120 4 oz

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Dinner

Zucchini Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini 16 Pound

- sliced into rounds

* Water 1 Gallon

1. Wash and slice zucchini into even round slices.

2. Steam sliced zucchini until thoroughly heated to 140 degrees.

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 12/3/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Carvery

Sunday 12/3/2023

Dinner

Asparagus Grilled Carvery

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

Ingredients & Instructions...

- | | |
|--------------------------|------------------------|
| - Jumbo Asparagus | 16.8 Pound |
| - Extra Virgin Olive Oil | 1/4 Cup 2/3 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 12/3/2023 Dinner		120 3 Oz

JHU Nolans on 33rd

Carvery

Sunday 12/3/2023

Dinner

Fish Catfish Baked

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

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

- Chesapeake Catfish	30 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 3 Tablespoon
- Old Bay	1/4 Cup 3 Tablespoon
- Fresh Italian Parsley	2 1/3 Tablespoon
- Lemons 12 CT	14.4 Each
Sliced into Half Moon	

1. Place fish in a single layer on greased sheet pan(s).

2. Bake fish in oven at 400 degrees F for 8-10 minutes.

3. Sprinkle with salt, black pepper, and Old Bay.

4. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done. Garnish with parsley and lemon wedge.

-

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 12/3/2023 Dinner		120 3 oz

JHU Nolans on 33rd

Deli

Sunday 12/3/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 26.4 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Dinner	120 1/2 cup	3 3/4 Gallon

JHU Nolans on 33rd

Desserts

Sunday 12/3/2023

Dinner

Cookie Snickerdoodle

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 120 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 120 Cookie
Internal Temp:		

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

- Light Brown Sugar	1 3/4 Cup
- Ground Cinnamon	1/4 Cup 2/3 Tablespoon
- Frozen Sugar Cookie Dough	120 Ea.

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine brown sugar and cinnamon. Mix well
4. Roll sugar cookies in cinnamon sugar mixture
5. Lay out cookies on greased sheet pans about 1 inch apart
6. Sprinkle cinnamon over cookie dough
7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
8. Let cool and serve

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

Nolans on 33rd
12/3/2023 Dinner

120 Cookie

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 26 Burger
Cooking Temp:	Serving Utensil:	Portions: 26 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 26 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

Nolans on 33rd
12/3/2023 Dinner

26 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

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
Nolans on 33rd 12/3/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 120 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 120 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3 Tablespoon

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**

Nolans on 33rd

12/3/2023 Dinner

120 4 oz

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- | | |
|---|---------|
| - Fz 4 oz Beef Patty | 120 Ea. |
| - Small Potato Bun | 120 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
Nolans on 33rd 12/3/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 6 4 oz
Cooking Temp:	Serving Utensil:	Portions: 6 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 6 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
Nolans on 33rd 12/3/2023 Dinner		6 4 oz

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 6 Burger
Cooking Temp:	Serving Utensil:	Portions: 6 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|-----------|
| - 5.33 oz White Turkey Burger Patty | 6 5.33 Oz |
| - Small Potato Bun | 6 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
Nolans on 33rd 12/3/2023 Dinner		6 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Dinner

Wings Chicken BBQ

Cooking Time: 25-30 minutes Cooking Temp: 350 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 120 Each Portions: 120 Each
---	--	---

Ingredients & Instructions...

- Organic 1&2 Joint Chicken Wings	120 Each
- BBQ Sauce	1 Gallon 3 1/4 Cup

1. Gather all ingredients

2. Preheat oven to 350 degrees F

3. Arrange chicken wings in a single layer on sheet pans

4. Brush barbecue sauce over chicken

5. Bake in oven at 350 degrees F for 25-30 minutes. Brush with barbecue sauce every 15 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 12/3/2023 Dinner		120 Each

JHU Nolans on 33rd

Passport

Sunday 12/3/2023

Dinner

Passport Broccoli Roasted

Cooking Time: 10 min	Serving Pan:	Yield: 0.84 Batch
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Ingredients & Instructions...

- Broccoli Florets 4/3#	5.88 Pound
Trimmed, Cut in Small Florets	
- Canola Oil	0.8 Ounce
- Coarse Kosher Salt	7/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. On a clean surface wearing gloves, cut vegetables as directed.

3. Season with canola oil, salt and pepper tossing vegetables to coat evenly.

4. Roast on sheet trays for 10 minutes at 375 degrees F or until done

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 12/3/2023 Dinner	For Use In Pizza Meat White Garlic Bacon Broccoli	0.84 Batch

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Dinner

Garlic Minced Sauteed in Olive Oil

Cooking Time:	Serving Pan:	Yield: 1 3/4 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	1 3/4 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/3/2023 Dinner	For Use In Pizza Meat White Garlic Bacon Broccoli	1 3/4 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

-

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 12/3/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Dinner

Pizza Meat White Garlic Bacon Broccoli

Cooking Time: 8 min	Serving Pan:	Yield: 15 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 120 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.88 Pound
* Minced Garlic Sauteed in Olive Oil	1 3/4 Cup 2 Tablespoon
- Shredded Part Skim Mozzarella Cheese	3.75 Pound
- Shredded Mild Cheddar Cheese	3.75 Pound
* Roasted Broccoli Passport	5.63 Pound
- Bacon	3.75 Pound
-	

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH

3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Combine shredded mozzarella and shredded cheddar. Spread 8 oz cheese blend evenly over sauce. Top with roasted broccoli and diced bacon

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

-

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 12/3/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 15 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 120 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Slcd Pork Beef Pepperoni	300 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

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 12/3/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Powder	1 3/8 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 3/8 Teaspoon
- Dried Thyme Leaf	3/4 Teaspoon
- Crushed Red Pepper	3/4 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/3/2023 Dinner	For Use In Pizza Meat White Garlic Bacon Broccoli	3 3/4 Cup

JHU Nolans on 33rd

Root

Sunday 12/3/2023

Dinner

Polenta Italian Style

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- Canola Oil	1 Cup 3 Tablespoon
- Jumbo Yellow Onion	3 1/2 Cup 2 Tablespoon
* Chopped Garlic	2 1/3 Tablespoon
* Water	3 Gallon
- Mirepoix Soup Base Paste	9.6 Ounce
- Yellow Cornmeal	3 Quart
- Milk 2% .5 GAL	1 Gallon 3 1/4 Cup
- Ground Black Pepper	2 3/8 Teaspoon
- Grated Parmesan Cheese	2 1/4 Quart 1/2 Cup

1. Heat oil in steam-jacketed kettle. Sauté onions and garlic until fragrant.

2. Add water and vegetable base to sautéed onions and garlic. Stir to dissolve base. Bring water mixture to a boil. Turn off heat.

3. Pour cornmeal in a very slow stream into water, stir constantly with a wire whisk while pouring. Turn heat on medium low and simmer until mixture thickens to a pudding consistency.

4. Stir in milk, pepper and parmesan cheese. Transfer to 12x20x4 inch pan. Cover and serve hot.

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
12/3/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Soup

Sunday 12/3/2023

Dinner

Soup Cream of Mushroom In House

Cooking Time:	Serving Pan:	Yield: 185.25 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 86 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergen: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Portobello Mushroom	7.41 Pound
- Jumbo Yellow Onion	1 1/4 Quart 1/2 Cup
- Dairy-Free Margarine	1 1/4 Quart 1/2 Cup
- Unbleached All Purpose Flour	3 Quart 3/4 Cup
- Mirepoix Soup Base Paste	1/2 Cup 3 Tablespoon
* Water	2 Gallon 1 Cup
- Milk 2% .5 GAL Warm	4 1/2 Gallon 2 Cup
- Ground Thyme	1 2/3 Tablespoon
-	

1. Saute mushrooms and onion in margarine.
2. Add flour. Cook for 5 minutes, stirring constantly (do not brown).
3. Add vegetable soup base and water, stirring until smooth.
4. Add warm milk and thyme.

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 12/3/2023 Dinner	86 8 oz	185.25 6 oz ladle

JHU Nolans on 33rd

Waffle Bar

Sunday 12/3/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 Tablespoon

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
12/3/2023 Dinner

7 Waffle