

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

11/27/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

Distribution...	Portions	Yield
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Nolans on 33rd
11/27/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/27/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup

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

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

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

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

Nolans on 33rd
11/27/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

Carvery

Monday 11/27/2023

Breakfast

Tomatoes Roasted Roma

Cooking Time: 2-1/2 to 3 Hrs	Serving Pan:	Yield: 40 3 halves
Cooking Temp: 275 F	Serving Utensil:	Portions: 40 3 halves
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25#	60 Each
- Extra Virgin Olive Oil	3/4 Cup 2/3 Tablespoon
* Chopped Garlic	1 Tablespoon 1/4 Teaspoon
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	2 3/8 Teaspoon
- Dried Sweet Basil Leaf	3 Tablespoon 5/8 Teaspoon

1. Gather all ingredients

2. Cut tomatoes in half lengthwise

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast		40 3 halves

JHU Nolans on 33rd

Deli

Monday 11/27/2023

Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/27/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Monday 11/27/2023

Deli Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/27/2023

Deli
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	3.75 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Monday 11/27/2023

Deli Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/27/2023

Deli
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	3.75 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/27/2023

Deli
Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Monday 11/27/2023

Breakfast

Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 40 5 oz
Cooking Temp:	Serving Utensil:	Portions: 40 5 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Cinnamon Rolls	40 5 Oz Dough
- Cream Cheese Icing	5 Pound

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/27/2023 Breakfast

40 5 oz

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Breakfast

Casserole Hashbrown

Cooking Time: 45 Min	Serving Pan:	Yield: 0.8 2" Hotel Pan
Cooking Temp: 325	Serving Utensil:	Portions: 40 1/2 Cup
Internal Temp:		

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

- Fz Shrd Hash Browns	8 Pound
- Jumbo Yellow Onion	3/4 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1 5/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon
- Dairy-Free Margarine	1/4 Cup 2 Tablespoon

Melted

- Milk 2% .5 GAL	3/4 Cup 2/3 Tablespoon
- Sour Cream	1 1/2 Cup 2 Tablespoon
- Shredded Mild Cheddar Cheese	12.8 Ounce

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

2. Steam potatoes until tender. Drain off excess liquid

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	40 1/2 Cup	0.8 2" Hotel Pan

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 40 3 oz
Internal Temp: 155		

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	40 3 oz	7.5 Pound

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast		40 serving

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast		40 serving

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Breakfast

Sausage Pork Link Breakfast

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

Ingredients & Instructions...

- Pork Sausage Link80 Ea.
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat. Serve 2 sausage to provide 1 oz protein.
-
- CCP: Cook to a minimum internal temperature of 165 degree F for 15 seconds.
CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast		40 2 link

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	10 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Root

Monday 11/27/2023

Breakfast

Chicken ("Chix") & Waffles

Cooking Time:	Serving Pan:	Yield: 0.8 Batch
Cooking Temp:	Serving Utensil:	Portions: 40 2 Chix/1 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergen: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- | | |
|------------------------------------|-----------------|
| - 5 oz Meatless Chicken Sub Breast | 80 Ea. |
| - Canola Oil | 3 Quart 3/4 Cup |
| - Maple Flavored Pancake Syrup | 2 1/2 Quart |
| - Waffles Homestyle Plain | 40 1 Ea. |
1. Gather all ingredients
 2. Add oil to fryer and preheat to 375 degrees F
 3. Fry frozen breaded chicken sub for 4-6 minutes, or until golden brown
 4. Let stand for 2 minutes before serving
 5. Prepare waffles according to package instructions
 6. Assemble by placing 2 chicken sub tenders on top of each waffle. Serve with 2 fl oz of syrup

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 Breakfast

40 2 Chix/1 Waffle

0.8 Batch

JHU Nolans on 33rd

Root

Monday 11/27/2023

Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Monday 11/27/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 10 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|--------------------|
| * Water | 3 Gallon 3 1/4 Cup |
| - Quick Rolled Oatmeal | 3.6 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

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

Nolans on 33rd		
11/27/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Monday 11/27/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/27/2023 Breakfast

2 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

11/28/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

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

Nolans on 33rd
11/28/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd

11/28/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup

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

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

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

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

Nolans on 33rd
11/28/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

Tuesday 11/28/2023

[None]

Breakfast

Spinach Steamed

Cooking Time:	Serving Pan:	Yield: 0.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 32 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Spinach	5 Pound
* Water	1 Quart
-	
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 11/28/2023 Breakfast	30 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Tuesday 11/28/2023

[None]

Breakfast

Waffles Plain Homestyle Cooked

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

Ingredients & Instructions...

- Waffles Homestyle Plain	0.42 1 Ea.
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-
1. Preheat oven to 375 degrees F

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast		60 Each

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	3.75 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	3.75 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Deli
Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Breakfast

Bacon Turkey

Cooking Time: 6-10 minutes	Serving Pan:	Yield: 10 1 slice
Cooking Temp: 400	Serving Utensil:	Portions: 10 1 slice
Internal Temp:		

Ingredients & Instructions...

- Turkey Bacon 10 1 Slice

1. Gather all ingredients

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

-

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

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

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

Nolans on 33rd
11/28/2023 Breakfast

10 1 slice

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 3.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 20 3 oz
Internal Temp: 155		

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

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

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

-

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

Nolans on 33rd		
11/28/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/28/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 1 serving
Cooking Temp:	Serving Utensil:	Portions: 1 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	1 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast		1 serving

JHU Nolans on 33rd
Tuesday 11/28/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast		40 serving

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Breakfast

Potatoes Breakfast

Cooking Time:	Serving Pan:	Yield: 0.08 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Idaho Potato	12.8 Ounce
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	3 2/3 Tablespoon
- Canola Oil	2 2/3 Tablespoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. Peel and dice potatoes. Dice onions.

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

3. Season fried potatoes with salt and pepper.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	5 1/2 cup	0.08 2" Hotel Pan

JHU Nolans on 33rd
Tuesday 11/28/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	10 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Root

Tuesday 11/28/2023

Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Tuesday 11/28/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 4 Ounce
Cooking Temp:	Serving Utensil:	Portions: 1 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|------------|
| * Water | 1 1/4 Cup |
| - Quick Rolled Oatmeal | 1.44 Ounce |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Breakfast	1 4 oz ladle	4 Ounce

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/28/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

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

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

Nolans on 33rd
11/28/2023 Breakfast

2 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

11/29/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

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

Nolans on 33rd
11/29/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/29/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup

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

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

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

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

Nolans on 33rd
11/29/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Breakfast

SE Beignets

Cooking Time:	Serving Pan:	Yield: 40 1 Beignets
Cooking Temp:	Serving Utensil:	Portions: 40 1 Beignets
Internal Temp:		

Ingredients & Instructions...

- | | |
|-------------------------------|------------------------|
| - Dough Pizza Supreme 22 oz | 0.58 22 Oz Dough |
| - Powdered Confectioner Sugar | 1/4 Cup 1/3 Tablespoon |

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

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

3. Dust with powdered sugar

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/29/2023 Breakfast

40 1 Beignets

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Breakfast

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 40 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 40 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	5.6 Pound
- Extra Virgin Olive Oil	1 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 11/29/2023 Breakfast		40 3 Oz

JHU Nolans on 33rd

Deli

Wednesday 11/29/2023

Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/29/2023

Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/29/2023

Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Wednesday 11/29/2023

Deli Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion3.75 Pound
-
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/29/2023

Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Wednesday 11/29/2023

Deli Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

Sliced

-sliced

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Wednesday 11/29/2023

Deli Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Wednesday 11/29/2023

Breakfast

Muffins Lemon Cranberry

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

Ingredients & Instructions...

- Lemon Cranberry Muffin	40 4 Oz Muffin
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Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast		40 serving

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Breakfast

Bacon Canadian

Cooking Time: 10-20 min	Serving Pan:	Yield: 40 1 slice
Cooking Temp: 350	Serving Utensil:	Portions: 40 1 slice
Internal Temp:		

Ingredients & Instructions...

- Canadian Bacon 40 Slice

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

-

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

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

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

Nolans on 33rd
11/29/2023 Breakfast

40 1 slice

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 40 3 oz
Internal Temp: 155		

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

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

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	40 3 oz	7.5 Pound

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	2 1/2 Gallon
---------------------	--------------

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast		40 serving

JHU Nolans on 33rd

Wednesday 11/29/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast		40 serving

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Breakfast

Potatoes Hashbrown Patty

Cooking Time: 30 minutes	Serving Pan:	Yield: 40 Each
Cooking Temp: 375	Serving Utensil:	Portions: 40 Each
Internal Temp:		

Ingredients & Instructions...

- Hashbrown Patty	40 Ea.
- Coarse Kosher Salt	1 5/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast		40 Each

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	10 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Hot

Wednesday 11/29/2023

Breakfast

Pancakes Apple

Cooking Time:	Serving Pan:	Yield: 0.4 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 40 Pancake
Internal Temp:		

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

- Unbleached All Purpose Flour	1.8 Pound
- Baking Powder	1.6 Ounce
- Coarse Kosher Salt	1 1/4 Teaspoon
- Sugar	4.8 Ounce
- Ground Cinnamon	3/8 Teaspoon
- Liquid Whole Egg	3/4 Cup 2 Tablespoon
- Milk 2% .5 GAL	1 1/4 Quart 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon
- Gala Apples	6.4 Ounce

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

Nolans on 33rd

11/29/2023 Breakfast

40 Pancake

0.4 Batch

JHU Nolans on 33rd

Root

Wednesday 11/29/2023

Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Wednesday 11/29/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 10 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|--------------------|
| * Water | 3 Gallon 3 1/4 Cup |
| - Quick Rolled Oatmeal | 3.6 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/29/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/29/2023 Breakfast

2 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

11/30/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

Distribution...	Portions	Yield
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Nolans on 33rd
11/30/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/30/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup
-	
1. Soften cream cheese by leaving out at room temp for 1 hour.	
2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast		1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Breakfast

Vegetable Blend Peppers & Onions Unseasoned

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 1 oz Portion
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	5/8 Teaspoon
- Jumbo Yellow Onion Julienned	2 Pound
- Red Bell Pepper Julienned	8 Ounce
- Green Bell Pepper Julienned	8 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water and establish a clean sanitized work surface. Using a clean cutting board and a clean sanitized knife in between different types of foods {SOP} Wearing disposable gloves {SOP} Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

2. In a skillet over high heat, add canola oil. Add onions and sauté until golden brown.

3. Add peppers and sauté until the peppers reach an internal temperature of 140°F{CCP}

HOT FOOD SERVICE:

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {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
Nolans on 33rd 11/30/2023 Breakfast	40 1 oz Portion	2.5 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	3.75 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	3.75 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Thursday 11/30/2023

Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Grill

Thursday 11/30/2023

Breakfast

Burritos Breakfast Vegetable

Cooking Time: 5 min	Serving Pan:	Yield: 40 Burrito
Cooking Temp: 350°	Serving Utensil:	Portions: 40 Burrito
Internal Temp: 140		

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

- Canola Oil	3/4 Cup 1 1/3 Tablespoon
- Jumbo Yellow Onion	1.25 Pound
- Green Bell Pepper Diced 1/4"	1.25 Pound
- Sld White Mushrooms Sliced 1/8"	1.25 Pound
- Liquid Whole Egg	1 3/4 Gallon 2 Cup
- Shredded Mild Cheddar Cheese	2.51 Pound
- 10" Flour Tortilla	40 Ea.
- Medium Thick & Chunky Salsa GF	80 2 Oz Scoop

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

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

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

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

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

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

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

Nolans on 33rd
11/30/2023 Breakfast

40 Burrito

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 40 3 oz
Internal Temp: 155		

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

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

1. Gather all ingredients

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

3. Turn occasionally to ensure even cooking.

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	40 3 oz	7.5 Pound

JHU Nolans on 33rd

Grill

Thursday 11/30/2023

Breakfast

Fried Potatoes with Peppers & Onions

Cooking Time:	Serving Pan:	Yield: 40 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 40 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 1/8"	1 Cup 3 Tablespoon
- Red Bell Pepper Diced 1/8"	1 Cup 3 Tablespoon
- Canola Oil	1 1/2 Cup 2 Tablespoon
- Diced Red Potatoes	8 Pound
- Coarse Kosher Salt	1 5/8 Teaspoon
- Ground Spanish Paprika	2 3/8 Teaspoon

1. Heat oil in large frying pan.

2. Add diced potatoes, diced onions and diced peppers to hot oil until browned, turning frequently to prevent burning and sticking.

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast		40 1/2 cup

JHU Nolans on 33rd

Grill

Thursday 11/30/2023

Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast		40 serving

JHU Nolans on 33rd

Grill

Thursday 11/30/2023

Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast		40 serving

JHU Nolans on 33rd

Thursday 11/30/2023

Grill
Breakfast

Sausage Chicken Apple Link

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

Ingredients & Instructions...

- Chicken & Apple Sausage Link2.17 3 Lb Bag
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast		40 2 links

JHU Nolans on 33rd

Thursday 11/30/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage

10 Pound
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd
Thursday 11/30/2023

Root
Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Thursday 11/30/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 10 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|--------------------|
| * Water | 3 Gallon 3 1/4 Cup |
| - Quick Rolled Oatmeal | 3.6 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Thursday 11/30/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/30/2023 Breakfast

2 Waffle

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

12/1/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

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

Nolans on 33rd

12/1/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/1/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup

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

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

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

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

Nolans on 33rd
12/1/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Fajita Blend Veggies

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

Ingredients & Instructions...

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

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Breakfast	For Use In Morning Tofu Scramble	13.36 1/2 cup

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Breakfast

Morning Tofu Scramble

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

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

1. Heat oil in skillet over medium heat. In a large bowl, crumble tofu with your clean, gloved hands

breaking apart any big pieces. Add garlic to oil and let cook for 2 minutes or until soft but not browned.

Stir in tofu with oil and garlic.

2. Using bowl that tofu was in, mix vegetable broth, nutritional yeast, onion powder, salt, turmeric, and

pepper together. Pour over tofu and stir to cover evenly.

3. Continue cooking for another 10-15 minutes until tofu is cooked and seasoning is blended well and the

liquid is evaporated, stirring often.

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd

12/1/2023 Breakfast

1 1/4 Gallon

1.67 Batch

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Breakfast

Blend Vegetable Capri

Cooking Time:	Serving Pan:	Yield: 0.55 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 35 1/2 cup
Internal Temp:		

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

- Fz Capri Vegetable Blend	1.65 4 Lb Bag
* Water	1 Quart 1/4 Cup
- Dairy-Free Margarine	0.55 Ounce

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	35 1/2 cup	0.55 2" Hotel Pan

JHU Nolans on 33rd
Friday 12/1/2023

Deli
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 12/1/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 12/1/2023

Deli
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Friday 12/1/2023

Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	3.75 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 12/1/2023

Deli
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 12/1/2023

Deli
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	3.75 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Friday 12/1/2023

Deli Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Friday 12/1/2023

Breakfast

Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 29 5 oz
Cooking Temp:	Serving Utensil:	Portions: 29 5 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Cinnamon Rolls	29 5 Oz Dough
- Cream Cheese Icing	3.63 Pound

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/1/2023 Breakfast

29 5 oz

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Breakfast

Bacon

Cooking Time:	Serving Pan:	Yield: 4 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 1 slice
Internal Temp:		

Ingredients & Instructions...

- Bacon 160 Slice

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

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

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	40 1 slice	4 Pound

JHU Nolans on 33rd

Friday 12/1/2023

Grill
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 40 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough40 Ea.
-
1. Preheat oven 375 degrees F.

2. Line sheet tray with parchment paper.

3. Arrange in a clustered honey comb pattern of 50 biscuits per sheet tray.

4. Bake for 21-25 minutes or until golden brown.

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	40 Biscuit

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 5.63 Pound Portions: 30 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

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

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

-

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

Nolans on 33rd		
12/1/2023	30 3 oz	5.63 Pound
Breakfast		

JHU Nolans on 33rd
Friday 12/1/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	1 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast		20 serving

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	1 3/4 Gallon 2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast		30 serving

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Breakfast

Potatoes Hashbrown Patty

Cooking Time: 30 minutes	Serving Pan:	Yield: 40 Each
Cooking Temp: 375	Serving Utensil:	Portions: 40 Each
Internal Temp:		

Ingredients & Instructions...

- Hashbrown Patty	40 Ea.
- Coarse Kosher Salt	1 5/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast		40 Each

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Breakfast

Sausage Pork Gravy & Biscuits

Cooking Time: 30 min	Serving Pan:	Yield: 40 5.5 oz Portion
Cooking Temp: Med H	Serving Utensil:	Portions: 40 5.5 oz Portion
Internal Temp: 158		

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

- Pork Sausage	2.46 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.23 Pound
- Canola Oil	5.9 Ounce
- Unbleached All Purpose Flour	5.9 Ounce
- Milk 2% .5 GAL	3 Quart 2 1/3 Tablespoon
- Ground Black Pepper	1 1/2 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Hot Sauce Texas Pete	3/4 Teaspoon
* Classic Southern Buttermilk Biscuit	40 Biscuit

1. Gather all ingredients

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

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

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

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

-

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

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

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

Nolans on 33rd
12/1/2023 Breakfast

40 5.5 oz Portion

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 11 serving
Cooking Temp:	Serving Utensil:	Portions: 11 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage	2.75 Pound
-	
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	11 2 patties	11 serving

JHU Nolans on 33rd

Root

Friday 12/1/2023

Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Friday 12/1/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 30 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|--------------------|
| * Water | 2 1/4 Gallon 2 Cup |
| - Quick Rolled Oatmeal | 2.7 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Breakfast	30 4 oz ladle	7.5 Pound

JHU Nolans on 33rd

Waffle Bar

Friday 12/1/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
12/1/2023 Breakfast

2 Waffle

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

12/2/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		1.25 Pound

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/2/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/2/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	40 Slice
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 slice

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Migas Vegetarian

Cooking Time:	Serving Pan:	Yield: 0.63 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

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

- | | |
|---|----------------------|
| * Peppers & Onions Fajita Vegetable Blend | 1.58 Pound |
| - Liquid Whole Egg | 1 3/4 Quart 1/2 Cup |
| - Milk Whole Gallon | 1 1/4 Cup |
| - 4 Cut Unfried White Tortilla Chips | 1.89 Pound |
| - Canola Oil | 1/4 Cup 1 Tablespoon |
| - | |
1. Cook vegetable blend according to sub recipe
 2. Beat eggs in a mixing bowl at the medium speed
 3. Add milk and vegetables to eggs and continue mixing until blended
 4. Fry tortillas. Combine fried tortillas with egg mixture
 5. Cook mixture over low heat stirring occasionally, for 8-12 minutes, or until eggs completely set
 -
- 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 Breakfast

40 4 oz

0.63 2" Hotel Pan

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Spice Blend Fajita

Cooking Time:	Serving Pan:	Yield: 4.77 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Dried Ancho Chile Peppers	1/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	2 Tablespoon 1/8 Teaspoon
- Ground Spanish Paprika	2 Tablespoon 1/8 Teaspoon
- Sugar	1 1/3 Tablespoon
- Onion Powder	1 1/3 Tablespoon
- Dried Oregano Leaf	1 1/3 Tablespoon
- Garlic Powder	2 Teaspoon
- Ground Cayenne Pepper	2 Teaspoon
- Ground Cumin	2 Teaspoon

1. Gather and weight all ingredients as needed for recipe.

2. Measure and incorporate all ingredients together.

NOTE: Use "batch" Unit of Measure to scale larger recipe yield Batch = 11 oz/2 1/4 cup/36 Tablespoons)

TRANSFER to the proper air tight storage container, cover, label and date.{SOP} Move product to a cool dry place for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP}

IMPORTANT RECIPE NOTE: Be sure to use correct measurements when adding to recipes as this mixture is quite spicy.

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/2/2023 Breakfast	For Use In Vegetables Blend Fajita Peppers & Onions	To Taste
Overproduction...	1 Cup	4.77 Ounce

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Breakfast

Vegetables Blend Fajita Peppers & Onions

Cooking Time:	Serving Pan:	Yield: 1.58 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	3/8 Teaspoon
- Jumbo Yellow Onion Julienned	1.26 Pound
* Fajita Spice Blend	3/8 Teaspoon
- Red Bell Pepper Julienned	5.04 Ounce
- Green Bell Pepper Julienned	5.04 Ounce

1. Gather all ingredients/equipment as needed for recipe

2. In a skillet over high heat, add canola oil. Add onions and sauté until golden brown.

3. Season with fajita seasoning.

4. Add peppers and sauté 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 12/2/2023 Breakfast	For Use In Migas Vegetarian	1.58 Pound

JHU Nolans on 33rd
Saturday 12/2/2023

Deli
Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Saturday 12/2/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Saturday 12/2/2023

Deli
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Saturday 12/2/2023

Deli
Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion	3.75 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Saturday 12/2/2023

Deli
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Saturday 12/2/2023

Deli
Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	3.75 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Saturday 12/2/2023

Deli Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Saturday 12/2/2023

Breakfast

Scone Fruit

Cooking Time:	Serving Pan:	Yield: 40 Scone
Cooking Temp:	Serving Utensil:	Portions: 40 Scone
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Asst Scone Dough 20 Ea.

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

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/2/2023 Breakfast

40 Scone

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 7.5 Pound Portions: 40 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

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

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

-

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

Nolans on 33rd 12/2/2023 Breakfast	40 3 oz	7.5 Pound
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JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 40 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 40 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 | 10 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 1 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 Breakfast

40 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

French Toast Strawberry

Cooking Time:	Serving Pan:	Yield: 1.02 Batch
Cooking Temp:	Serving Utensil:	Portions: 40 2 slices
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Frozen Whole Strawberries	1 1/2 Quart 1/4 Cup
- Plain Cream Cheese	3.19 Pound
- Texas Toast Bread	102 Slice
- Liquid Whole Egg	1 1/2 Quart
- Milk 2% .5 GAL	3 1/4 Cup 1 Tablespoon
- Powdered Confectioner Sugar	1/2 Cup 1/2 Teaspoon
-	

1. Gather all ingredients

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

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

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

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

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

CCP: Cook until internal temperature reaches 165 degrees F.

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

Distribution...

Portions

Yield

Nolans on 33rd

12/2/2023 Breakfast

40 2 slices

1.02 Batch

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	40 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 slice

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 40 Burger
Cooking Temp:	Serving Utensil:	Portions: 40 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 40 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
12/2/2023 Breakfast

40 Burger

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	40 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 slice

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 40 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 40 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	10 Pound
- Extra Virgin Olive Oil	1 1/2 Cup
- Garlic Cloves	3 Clove
Minced	
- Ground Italian Seasoning	2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1 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 Breakfast		40 4 oz

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 40 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 40 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	40 Ea.
- Small Potato Bun	40 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 Breakfast		40 Burger

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 40 leaf
Cooking Temp:	Serving Utensil:	Portions: 40 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	40 Leaf
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 leaf

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill Pickle Chips

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	2.5 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		2.5 Pound

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 40 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 Breakfast		40 4 oz

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese	40 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 slice

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	40 slice
Sliced	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 slice

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 40 Burger
Cooking Temp:	Serving Utensil:	Portions: 40 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	40 5.33 Oz
- Small Potato Bun	40 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 Breakfast		40 Burger

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 serving

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 1/2 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast		40 serving

JHU Nolans on 33rd
Saturday 12/2/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	10 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Breakfast

Sausage Turkey Link

Cooking Time: 20-25 minutes Cooking Temp: 375 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 40 Each Portions: 40 1 link
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Ingredients & Instructions...

- Mild Turkey Sausage Link 40 Ea.

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	40 1 link	40 Each

JHU Nolans on 33rd

Root

Saturday 12/2/2023

Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Saturday 12/2/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 10 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|--------------------|
| * Water | 3 Gallon 3 1/4 Cup |
| - Quick Rolled Oatmeal | 3.6 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Saturday 12/2/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
12/2/2023 Breakfast

2 Waffle

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Light Brown Sugar	1/2 Cup 2 Tablespoon
- Ground Cinnamon	2 1/2 Teaspoon
- Light Amber Honey	1/4 Cup 1 Tablespoon

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

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

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

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

Nolans on 33rd

12/3/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Chopped Garlic in Water	2 1/2 Teaspoon
- Ground Italian Seasoning	2 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Dried Dill Weed	1 1/4 Teaspoon

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

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

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

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

Nolans on 33rd

12/3/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/3/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 1.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.25 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	1.25 Pound
- Milk Whole Gallon	1 Tablespoon 3/4 Teaspoon
- Strawberry Sauce Topping	1 1/4 Cup

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/3/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Breakfast

Croissant Buttered Baked

Cooking Time:	Serving Pan:	Yield: 40 Each
Cooking Temp:	Serving Utensil:	Portions: 40 Each
Internal Temp:		

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

- 1 oz Straight All Butter Croissant Dough 40 Ea.
Thawed

-

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

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

Nolans on 33rd

12/3/2023 Breakfast

40 Each

JHU Nolans on 33rd

Sunday 12/3/2023

[None]

Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	40 Slice
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		40 slice

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

Sunday 12/3/2023

Deli Breakfast

Bagel Bar Chicken Breast Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Sunday 12/3/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Cucumber	3.75 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Sunday 12/3/2023

Deli
Breakfast

Bagel Bar Ham Smoked Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ham Smoked Deli	3.75 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Sunday 12/3/2023

Deli Breakfast

Bagel Bar Onion Red Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Sliced Red Onion3.75 Pound
-
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Sunday 12/3/2023

Deli
Breakfast

Bagel Bar Salmon Smoked

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Sunday 12/3/2023

Deli Breakfast

Bagel Bar Tomato Sliced

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

Sliced

-sliced

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Sunday 12/3/2023

Deli Breakfast

Bagel Bar Turkey Deli

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	3.75 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Sunday 12/3/2023

Breakfast

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 4 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 140 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 30.8 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 Breakfast	140 1/2 cup	4 1/4 Gallon 2 Cup

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Bar Pancake Fruit Topping Syrups

Cooking Time:	Serving Pan:	Yield: 0.38 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 41 Pancake
Internal Temp:		

Ingredients & Instructions...

- Apple Pie Filling	12.16 Ounce
- Raspberry Pie Filling	12.16 Ounce
- Sliced Peaches	12.16 Ounce
- Strawberry Sauce Topping	12.16 Ounce
- Fz Whipped Topping	0.76 16 Oz Bag
- Maple Flavored Pancake Syrup	1 1/2 Quart

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	40 Pancake	0.38 Bag Batch

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Burrito Breakfast Sausage Pork

Cooking Time:	Serving Pan:	Yield: 40 Burrito
Cooking Temp:	Serving Utensil:	Portions: 40 Burrito
Internal Temp:		

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

- Dairy-Free Margarine	12.8 Ounce
- 1/2" Fz Hash Brown Cube	2.6 Pound
- Pork Sausage	2.6 Pound
Thawed	
- Liquid Whole Egg	1 Quart 3/4 Cup
- Salsa Medium Passport	2 1/2 Cup 2 Tablespoon
- 10" Flour Tortilla	80 Ea.
Thawed	
- Shredded Mild Cheddar Cheese	1.3 Pound

1. Gather all ingredients.**2. Using griddle or large rondeau skillet, add margarine to skillet.****3. Cook potatoes for 12-15 minutes or until browned.****4. Add thawed sausage and cook for an additional 7 to 9 minutes.****5. Add eggs to mixture and cook until fluffy in consistency. Add Salsa****6. To assemble burrito place 10" wrap on flat top grill. Brown quickly on both sides then lay on a cutting board. Place the hot filling mixture onto the center of the tortilla wrap****7. Roll burrito halfway, fold in ends, and continue rolling complete. Cut in half and serve**

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CCP: Cook to a minimum internal temperature of 155 degrees F or 15 seconds.**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
12/3/2023 Breakfast

40 Burrito

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 7.5 Pound Portions: 40 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

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

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

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

Nolans on 33rd		
12/3/2023	40 3 oz	7.5 Pound
Breakfast		

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	40 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		40 slice

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 40 Burger
Cooking Temp:	Serving Utensil:	Portions: 40 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 40 Ea.

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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

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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 Breakfast		40 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	40 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		40 slice

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 40 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 40 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast 10 Pound
- Extra Virgin Olive Oil 1 1/2 Cup
- Garlic Cloves 3 Clove

Minced

- Ground Italian Seasoning 2 Tablespoon
- Coarse Kosher Salt 1 Tablespoon
- Ground Black Pepper 1 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**

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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 Breakfast

40 4 oz

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 40 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 40 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	40 Ea.
- Small Potato Bun	40 Ea.
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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 Breakfast		40 Burger

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 40 leaf
Cooking Temp:	Serving Utensil:	Portions: 40 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	40 Leaf
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		40 leaf

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Grill Pickle Chips

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	2.5 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		2.5 Pound

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 40 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 Breakfast		40 4 oz

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sliced Swiss Cheese	40 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		40 slice

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	40 slice
Sliced	

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		40 slice

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 40 Burger
Cooking Temp:	Serving Utensil:	Portions: 40 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	40 5.33 Oz
- Small Potato Bun	40 Ea.
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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.	
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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 Breakfast		40 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Ham Steaks

Cooking Time: Cooking Temp: 145 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 6.6 Ham Portions: 330 3 Oz Slice
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Ingredients & Instructions...

- Ham Smoked Deli 79.2 Pound

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1. Gather all ingredients
2. Cut ham into thick slices, about 50 slices per ham
3. Grill

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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 Breakfast	330 3 Oz Slice	6.6 Ham

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	1 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		20 serving

JHU Nolans on 33rd
Sunday 12/3/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	1 3/4 Gallon 2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast		30 serving

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Pancakes

Cooking Time:	Serving Pan:	Yield: 400 1 Pancake
Cooking Temp:	Serving Utensil:	Portions: 400 1 Pancake
Internal Temp:		

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

- Southern Style Buttermilk Pancake Mix	3.61 5 Lb Bag
* Water	2 1/2 Gallon

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

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

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

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

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

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

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

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

Nolans on 33rd
12/3/2023 Breakfast

400 1 Pancake

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

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

JHU Nolans on 33rd

Root

Sunday 12/3/2023

Breakfast

Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.17 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 21 1 oz
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

- Garbanzo Beans	0.17 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1/2 Teaspoon
- Tahini Sesame Flavoring Paste	2 2/3 Tablespoon
* Chopped Garlic	2 Teaspoon
- Canola Oil	2 Tablespoon 1/8 Teaspoon
- Lemon Juice	1 1/3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Sunday 12/3/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 10 Pound
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|--------------------|
| * Water | 3 Gallon 3 1/4 Cup |
| - Quick Rolled Oatmeal | 3.6 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
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- 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 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Sunday 12/3/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1/2 Cup
- Large Egg	0.5 Ea.
* Water	1/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1 1/2 Teaspoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
12/3/2023 Breakfast

2 Waffle