

JHU Nolans on 33rd

Grill

Sunday 11/5/2023

[All Meals]

Hand-Breaded Chicken Tenders

Cooking Time: 5-7 min	Serving Pan:	Yield: 30 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Pre-Prep Instructions...

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

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Chicken Tenderloin Halal	6 5 Lb
- Buttermilk	2 3/4 Gallon 1 Cup
- Unbleached All Purpose Flour	1 3/4 Gallon 2 Cup
- Garlic Powder	1 3/4 Cup 2 Tablespoon
- Onion Powder	1 3/4 Cup 2 Tablespoon
- Ground Spanish Paprika	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Cup 2 Tablespoon
- Ground Black Pepper	1 Cup 2 Tablespoon
- Sauce Hot Cholula	3 Cup
- Fryer Oil Susquehanna Mills	3 Pound

1. Whisk together buttermilk, hot sauce, half the salt, half the pepper, and half the garlic powder. Add in chicken, cover and let marinade overnight.

2. Mix together flour, remaining salt, pepper, garlic powder, and the paprika. Set aside.

3. One tender at a time, take chicken out of buttermilk dredge and press into flour mixture. Set on parchment lined sheet pan, continue until all chicken is coated in flour mixture.

4. Drop tenders one at a time into 350 degree F oil. Fry in batches 5 to 7 minutes or until 165 degrees F internal temperature is reached. Drain on wire rack and salt as the tenders come out of the oil.

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/6/2023 Breakfast	For Use In Chicken & Waffle Slider	30 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

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

11/6/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

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
11/6/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

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
11/6/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

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
11/6/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

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 11/6/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

Monday 11/6/2023

[None]

Breakfast

Waffles Plain Homestyle Cooked

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

Ingredients & Instructions...

- Waffles Homestyle Plain	0.28	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 11/6/2023 Breakfast		40 Each

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

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 11/6/2023 Breakfast		40 3 halves

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Monday 11/6/2023

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Monday 11/6/2023

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 11/6/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Monday 11/6/2023

Breakfast

Cake Coffee Lemon In House

Cooking Time:	Serving Pan:	Yield: 2.13 9x5 cake
Cooking Temp:	Serving Utensil:	Portions: 20 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Cake Flour	1.15 Pound
- Baking Powder	0.53 Ounce
- Lemons 12 CT Sliced into Half Moon	1.07 Each
- Dairy-Free Margarine	12.78 Ounce
- Sugar	12.78 Ounce
- Coarse Kosher Salt	7/8 Teaspoon
- Large Egg	1.33 Pound

1. Sift together the flour and baking powder.

2. Zest and juice lemons. Cream the lemon zest and juice with the margarine, sugar and salt in the bowl of an electric mixer with a paddle attachment on medium speed, scraping down the bowl as needed, until the mixture is smooth and light in color, about 5 minutes.

3. Whisk the eggs until the yolks and whites are blended in a separate bowl. Add the eggs to the margarine and sugar mixture in 3 additions, mixing on medium speed until fully incorporated after each addition and scraping down the bowl as needed. Add the sifted dry ingredients and mix on low speed, scraping down the bowl as needed, until just blended.

4. Coat 9x5" loaf pans (6 pans per 72 portions) with a light film of margarine. Scale 2 lb of the batter into each loaf pan.

5. Bake the cakes in a 350 degree F oven until a wooden skewer inserted near the center of a cake comes out clean, about 50 minutes.

6. Cool the cakes in the pans for a few minutes, then transfer them to racks to cool completely.

7. Cut each loaf pan into 12 slices, each 3/4" thick.

CCP: Hold or serve cold food at or below 40 degree F.

Distribution...

Portions

Yield

Nolans on 33rd
11/6/2023 Breakfast

20 slice

2.13 9x5 cake

JHU Nolans on 33rd

Desserts

Monday 11/6/2023

Breakfast

Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 32 5 oz
Cooking Temp:	Serving Utensil:	Portions: 32 5 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Cinnamon Rolls	32 5 Oz Dough
- Cream Cheese Icing	4 Pound

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/6/2023 Breakfast

32 5 oz

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Breakfast

Bacon

Cooking Time:	Serving Pan:	Yield: 32 Pound
Cooking Temp:	Serving Utensil:	Portions: 320 1 slice
Internal Temp:		

Ingredients & Instructions...

- Bacon 1280 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

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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 11/6/2023 Breakfast	320 1 slice	32 Pound

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Breakfast

Chicken & Waffle Slider

Cooking Time:	Serving Pan:	Yield: 240 Slider
Cooking Temp:	Serving Utensil:	Portions: 240 Slider
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

* Waffles	120 Waffle
* Hand-Breaded Chicken Tenders	240 Tender
* Honey Butter	1 3/4 Gallon 2 Cup

1. Make waffles according to package instructions. Make hand-breaded chicken tenders according to recipe instructions. Make honey butter according to recipe instructions. Set aside.

2. Assemble by breaking waffle into four triangles. Assemble each sandwich with waffle portion, one chicken tender, drizzled honey butter, waffle portion, and a skewer through the top.

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/6/2023 Breakfast

240 Slider

JHU Nolans on 33rd

Grill

Monday 11/6/2023

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 11/6/2023 Breakfast	40 3 oz	7.5 Pound

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Breakfast

Honey Butter

Cooking Time: 10 min	Serving Pan:	Yield: 1 3/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Light Amber Honey	1 1/4 Gallon
- Dairy-Free Margarine	2 Quart 3/4 Cup
Cut into cubes	
- Fresh Sage	240 Leaf
-	

1. Heat honey in pot on medium heat until hot. Turn stove off.**2. Whisk in sage leaves for 30 seconds.****3. Whisk in COLD margarine, one cube at a time until thickened and smooth.**

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/6/2023 Breakfast	For Use In Chicken & Waffle Slider	1 3/4 Gallon 2 Cup

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast		40 serving

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast		40 serving

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Breakfast

Potatoes Hashbrown Patty

Cooking Time: 30 minutes	Serving Pan:	Yield: 150 Each
Cooking Temp: 375	Serving Utensil:	Portions: 150 Each
Internal Temp:		

Ingredients & Instructions...

- Hashbrown Patty	150 Ea.
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1 Tablespoon

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**

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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 11/6/2023 Breakfast		150 Each

JHU Nolans on 33rd
Monday 11/6/2023

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 11/6/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Root

Monday 11/6/2023

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 11/6/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Monday 11/6/2023

Breakfast

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Soup

Monday 11/6/2023

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 11/6/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Monday 11/6/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 123 Waffle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Mix Waffle and Pancake	1 3/4 Gallon 2 3/4 Cup
- Large Egg	30.75 Ea.
* Water	1 Gallon 3 1/4 Cup
- Dairy-Free Margarine Melted	1 3/4 Cup 3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/6/2023 Breakfast	For Use In Chicken & Waffle Slider	120 Waffle
Nolans on 33rd 11/6/2023 Breakfast		3 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

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

11/7/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

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
11/7/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

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

11/7/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

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 11/7/2023 Breakfast		1.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

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 11/7/2023 Breakfast	4 8 oz	2 Quart

Broccoli Florets Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast	20 1/2 cup	0.32 2" Hotel Pan

JHU Nolans on 33rd
Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/7/2023

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
--	------------

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Tuesday 11/7/2023

Grill
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 45 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough45 Ea.
-
1. Preheat oven 375 degrees F.

2. Line sheet tray with parchment paper.

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/7/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	45 Biscuit

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Breakfast

Brunch Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 5 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 5 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Tater Nuggets	0.2 5 Lb Bag
- Fryer Oil Susquehanna Mills	1.6 Ounce

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

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

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

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

Nolans on 33rd
11/7/2023 Breakfast

5 1/2 cup

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 41.25 Pound Portions: 220 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	5 1/4 Gallon 3 Cup
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	1/2 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 11/7/2023 Breakfast	220 3 oz	41.25 Pound

JHU Nolans on 33rd
Tuesday 11/7/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast		2 serving

JHU Nolans on 33rd
Tuesday 11/7/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast		2 serving

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Breakfast

Sausage Pork Gravy & Biscuits

Cooking Time: 30 min	Serving Pan:	Yield: 45 5.5 oz Portion
Cooking Temp: Med H	Serving Utensil:	Portions: 45 5.5 oz Portion
Internal Temp: 158		

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

- Pork Sausage	2.76 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.38 Pound
- Canola Oil	6.6 Ounce
- Unbleached All Purpose Flour	6.6 Ounce
- Milk 2% .5 GAL	3 1/4 Quart 1/2 Cup
- Ground Black Pepper	1 3/4 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon
- Hot Sauce Texas Pete	3/4 Teaspoon
* Classic Southern Buttermilk Biscuit	45 Biscuit

1. Gather all ingredients

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

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

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

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

-

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

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

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

Nolans on 33rd
11/7/2023 Breakfast

45 5.5 oz Portion

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage5 Pound
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast	20 2 patties	20 serving

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Breakfast

Sausage Turkey Link

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 10 Each
Cooking Temp: 375	Serving Utensil:	Portions: 10 1 link
Internal Temp:		

Ingredients & Instructions...

- Mild Turkey Sausage Link 10 Ea.

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast	10 1 link	10 Each

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

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 11/7/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Tuesday 11/7/2023

Breakfast

Cereal Oatmeal

Cooking Time: 10-12 minutes Cooking Temp: Internal Temp:	Serving Pan: Serving Utensil:	Yield: 3.75 Pound Portions: 15 4 oz ladle
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Pre-Prep Instructions...**Allergens:** Gluten**Ingredients & Instructions...**

- | | |
|------------------------|--------------------|
| * Water | 1 Gallon 3 1/4 Cup |
| - Quick Rolled Oatmeal | 1.35 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast	15 4 oz ladle	3.75 Pound

JHU Nolans on 33rd

Soup

Tuesday 11/7/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

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

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

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

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Breakfast	2 4 oz ladle	8 Ounce

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/7/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 3 Waffle
Cooking Temp:	Serving Utensil:	Portions: 3 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/7/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

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

11/8/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

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		
11/8/2023	Breakfast	

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

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
11/8/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast		1.25 Pound

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast		40 1 Beignets

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Breakfast

Waffles Plain Homestyle Cooked

Cooking Time:	Serving Pan:	Yield: 138 Each
Cooking Temp:	Serving Utensil:	Portions: 138 Each
Internal Temp:		

Ingredients & Instructions...

- Waffles Homestyle Plain	0.96 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 11/8/2023 Breakfast		138 Each

JHU Nolans on 33rd

Wednesday 11/8/2023

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 11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Wednesday 11/8/2023

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 11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/8/2023

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		
11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Wednesday 11/8/2023

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 11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Wednesday 11/8/2023

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
--	------------

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Deli

Wednesday 11/8/2023

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 11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Wednesday 11/8/2023

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 11/8/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Wednesday 11/8/2023

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 11/8/2023 Breakfast		40 serving

JHU Nolans on 33rd
Wednesday 11/8/2023

Grill
Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 19.88 Pound Portions: 106 3 oz
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Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

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

1. Gather all ingredients

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

3. Turn occasionally to ensure even cooking.

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast	106 3 oz	19.88 Pound

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	1 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast		20 serving

JHU Nolans on 33rd
Wednesday 11/8/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	1 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast		20 serving

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Breakfast

Potatoes Hashbrowns Shredded

Cooking Time:	Serving Pan:	Yield: 72 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 72 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Shrd Hash Browns	14.4 Pound
- Canola Oil	2 Cup 3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1 1/2 Teaspoon

1. Gather all ingredients

2. Heat oil on grill. Add potatoes and fry until brown

3. Season with salt and pepper

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd

11/8/2023 Breakfast

72 1/2 cup

JHU Nolans on 33rd

Wednesday 11/8/2023

Grill
Breakfast

Sausage Chicken Apple Link

Cooking Time:	Serving Pan:	Yield: 19 2 links
Cooking Temp:	Serving Utensil:	Portions: 19 2 links
Internal Temp:		

Ingredients & Instructions...

- Chicken & Apple Sausage Link1.03 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 11/8/2023 Breakfast		19 2 links

JHU Nolans on 33rd

Wednesday 11/8/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage5 Pound
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast	20 2 patties	20 serving

JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Breakfast

Blend Vegetable Prince Edward

Cooking Time:	Serving Pan:	Yield: 1 Gallon
Cooking Temp:	Serving Utensil:	Portions: 32 1/2 cup
Internal Temp:		

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

- Fz Prince Edward Vegetable Blend	6.4 Pound
* Water	1 1/4 Quart
- Dairy-Free Margarine	5.12 Ounce

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast	32 1/2 cup	1 Gallon

JHU Nolans on 33rd

Root

Wednesday 11/8/2023

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 11/8/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Wednesday 11/8/2023

Breakfast

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Soup

Wednesday 11/8/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Breakfast	20 4 oz ladle	5 Pound

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/8/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 3 Waffle
Cooking Temp:	Serving Utensil:	Portions: 3 Waffle
Internal Temp:		

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

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

1. Gather all ingredients**2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
11/8/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

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

11/9/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

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
11/9/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

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

11/9/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

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
11/9/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

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 11/9/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Breakfast

Steamed Bok Choy

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

Ingredients & Instructions...

- Bok Choy	5 Pound
* Water	1 Quart

1. Steam bok choy until wilted to 140 degrees.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Breakfast	5 1/2 cup	0.5 2" Hotel Pan
Overproduction...	27 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Thursday 11/9/2023

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 11/9/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Breakfast

Bacon Turkey

Cooking Time: 6-10 minutes	Serving Pan:	Yield: 30 1 slice
Cooking Temp: 400	Serving Utensil:	Portions: 30 1 slice
Internal Temp:		

Ingredients & Instructions...

- Turkey Bacon 30 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
11/9/2023 Breakfast

30 1 slice

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Breakfast

Burrito Breakfast Sausage Pork

Cooking Time:	Serving Pan:	Yield: 45 Burrito
Cooking Temp:	Serving Utensil:	Portions: 45 Burrito
Internal Temp:		

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

- Dairy-Free Margarine	14.4 Ounce
- 1/2" Fz Hash Brown Cube	2.93 Pound
- Pork Sausage	2.93 Pound
Thawed	
- Liquid Whole Egg	1 1/4 Quart 1/4 Cup
- Salsa Medium Passport	2 3/4 Cup 3 Tablespoon
- 10" Flour Tortilla	90 Ea.
Thawed	
- Shrd Mild Cheddar Cheese	1.47 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**

-

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
11/9/2023 Breakfast

45 Burrito

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Breakfast

Casserole Hashbrown

Cooking Time: 45 Min	Serving Pan:	Yield: 0.4 2" Hotel Pan
Cooking Temp: 325	Serving Utensil:	Portions: 20 1/2 Cup
Internal Temp:		

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

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

Melted

- Milk 2% .5 GAL	1/4 Cup 2 Tablespoon
- Sour Cream	3/4 Cup 2/3 Tablespoon
- Shrd Mild Cheddar Cheese	6.4 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
11/9/2023 Breakfast

20 1/2 Cup

0.4 2" Hotel Pan

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Breakfast

Eggs Scrambled BIB

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

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

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

-

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

Nolans on 33rd 11/9/2023 Breakfast	20 3 oz	3.75 Pound
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JHU Nolans on 33rd
Thursday 11/9/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Breakfast		2 serving

JHU Nolans on 33rd
Thursday 11/9/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	2 Cup
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Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Breakfast		2 serving

JHU Nolans on 33rd
Thursday 11/9/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

-	Vegan Breakfast Sausage	12.5 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Breakfast	50 2 patties	50 serving

JHU Nolans on 33rd

Root

Thursday 11/9/2023

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 11/9/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Thursday 11/9/2023

Breakfast

Cereal Oatmeal

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

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

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

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Breakfast	2 4 oz ladle	8 Ounce

JHU Nolans on 33rd

Soup

Thursday 11/9/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

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

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

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

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Breakfast	2 4 oz ladle	8 Ounce

JHU Nolans on 33rd

Waffle Bar

Thursday 11/9/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 3 Waffle
Cooking Temp:	Serving Utensil:	Portions: 3 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/9/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Breakfast

Carrots Steamed

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

Ingredients & Instructions...

- Coin Cut Carrots	6.4 Pound
* Water	1 1/2 Quart 1/4 Cup
-	
1. Boil or steam carrots until heated. Drain off excess liquid.	
-	
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 11/10/2023 Breakfast		40 1/2 cup

JHU Nolans on 33rd

[None]

Friday 11/10/2023

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

11/10/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 11/10/2023

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
11/10/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 11/10/2023

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
11/10/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 11/10/2023

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
11/10/2023 Breakfast

1.25 Pound

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Breakfast

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 26.72 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	2.67 Pound
- Red Bell Pepper	2.67 Pound
Sliced Thin	
- Jumbo Yellow Onion	2.14 Pound

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/10/2023 Breakfast	For Use In Morning Tofu Scramble	26.72 1/2 cup

JHU Nolans on 33rd

[None]

Friday 11/10/2023

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 11/10/2023 Breakfast	4 8 oz	2 Quart

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Breakfast

Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 3.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 2 1/2 Gallon
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Firm Tofu	20.04	14 Oz Block
Cubed		
- Garlic Cloves	10.02	Clove
Chopped		
- Canola Oil	3/4 Cup	1 1/3 Tablespoon
* Stock Vegetable	1 1/2 Cup	2 2/3 Tablespoon
- Onion Powder	3 1/3	Tablespoon
- Coarse Kosher Salt	3 1/3	Tablespoon
- Ground Turmeric	2	Tablespoon 5/8 Teaspoon
- Ground Black Pepper	1/4 Cup	2 2/3 Tablespoon
* Fajita Blend Veggies	6.68	Pound

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

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

Stir in tofu with oil and garlic.

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

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

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

liquid is evaporated, stirring often.

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd

11/10/2023 Breakfast

2 1/2 Gallon

3.34 Batch

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Friday 11/10/2023

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 11/10/2023 Breakfast	20 3 oz	3.75 Pound

JHU Nolans on 33rd

Desserts

Friday 11/10/2023

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

-
- 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
11/10/2023 Breakfast

40 5 oz

JHU Nolans on 33rd

Grill

Friday 11/10/2023

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 11/10/2023 Breakfast	40 1 slice	4 Pound

JHU Nolans on 33rd

Grill

Friday 11/10/2023

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 11/10/2023 Breakfast	40 3 oz	7.5 Pound

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast		40 serving

JHU Nolans on 33rd
Friday 11/10/2023

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 11/10/2023 Breakfast		40 serving

JHU Nolans on 33rd

Grill

Friday 11/10/2023

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 11/10/2023 Breakfast		40 Each

JHU Nolans on 33rd

Friday 11/10/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage10 Pound
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Breakfast

Toast French Cinnamon

Cooking Time:	Serving Pan:	Yield: 0.8 Batch
Cooking Temp:	Serving Utensil:	Portions: 40 Slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Liquid Whole Egg	2 1/4 Cup 2 Tablespoon
- Milk 2% .5 GAL	1 Quart 3/4 Cup
- Sugar	1/4 Cup 2 Tablespoon
- Ground Cinnamon	2 3/8 Teaspoon
- Texas Toast Bread	40 Slice

1. Gather all ingredients

2. Combine egg with milk, cinnamon, and sugar.

3. Cut bread into cubes. Combine cubed bread into egg mixture and remove promptly.

4. Use 4 oz scoop to fill greased muffin tins.

5. Bake at 350 degrees F. for 10-12 minutes or until golden brown.

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 11/10/2023 Breakfast	40 Slice	0.8 Batch

JHU Nolans on 33rd

Root

Friday 11/10/2023

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 11/10/2023 Breakfast	20 1 oz	0.17 Can Batch

JHU Nolans on 33rd

Soup

Friday 11/10/2023

Breakfast

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

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

JHU Nolans on 33rd

Soup

Friday 11/10/2023

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		
11/10/2023 Breakfast	40 4 oz ladle	10 Pound

JHU Nolans on 33rd

Waffle Bar

Friday 11/10/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 3 Waffle
Cooking Temp:	Serving Utensil:	Portions: 3 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/10/2023 Breakfast

3 Waffle

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

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

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

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

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

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

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

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

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Breakfast

Cheese Cream Garlic Herb Whipped

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

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

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

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

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

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

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

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Breakfast

Cheese Cream Plain Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

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

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Breakfast

Cheese Cream Strawberry Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

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

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Breakfast

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/11/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Breakfast

Spinach Steamed

Cooking Time:	Serving Pan:	Yield: 1 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 64 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Spinach	10 Pound
* Water	2 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 11/11/2023 Breakfast	60 1/2 cup	1 2" Hotel Pan

JHU Nolans on 33rd
Saturday 11/11/2023

Deli
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

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

JHU Nolans on 33rd
Saturday 11/11/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

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

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

JHU Nolans on 33rd
Saturday 11/11/2023

Deli
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

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

JHU Nolans on 33rd
Saturday 11/11/2023

Deli
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

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

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

JHU Nolans on 33rd
Saturday 11/11/2023

Deli
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

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

JHU Nolans on 33rd
Saturday 11/11/2023

Deli
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

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

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

JHU Nolans on 33rd

Saturday 11/11/2023

Deli Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

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

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Breakfast Bake

Cooking Time:	Serving Pan:	Yield: 60 2x4 squares
Cooking Temp:	Serving Utensil:	Portions: 60 2x4 squares
Internal Temp:		

Ingredients & Instructions...

* Shredded Hashbrowns	2 serving
Grilled	
- Liquid Whole Egg	2 Cup
- Milk 2% .5 GAL	2 Cup
- Ground Mustard	2 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	2 Tablespoon

1. Gather Ingredients.

2. Preheat oven to 325 degrees F.

3. Grease bottom of pan.

4. Spread hashbrowns on bottom of greased pan.

5. Spread cheese over hashbrowns.

6. Beat eggs, milk, mustard seed, salt and pepper. Pour mixture into pan.

7. Bake at 325 degrees for 1 hour or until set. Cut in to squares.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/11/2023 Breakfast		60 2x4 squares

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 14.06 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 75 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	1 3/4 Gallon 2 Cup
- Coarse Kosher Salt	3/8 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 11/11/2023 Breakfast	75 3 oz	14.06 Pound

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Ham Steaks

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

- Ham Smoked Deli 14.4 Pound

-

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

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/11/2023 Breakfast	60 3 Oz Slice	1.2 Ham

JHU Nolans on 33rd
Saturday 11/11/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

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

JHU Nolans on 33rd
Saturday 11/11/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

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

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Pancakes Blueberry

Cooking Time:	Serving Pan:	Yield: 60 2 Pancakes
Cooking Temp: 350	Serving Utensil:	Portions: 60 2 Pancakes
Internal Temp:		

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

- Unbleached All Purpose Flour	5.4 Pound
- Baking Powder	4.8 Ounce
- Coarse Kosher Salt	1 Tablespoon 5/8 Teaspoon
- Sugar	14.4 Ounce
- Liquid Whole Egg	2 1/2 Cup 3 Tablespoon
- Milk 2% .5 GAL	1 Gallon 3/4 Cup
- Canola Oil	1 3/4 Cup
- Blueberries	1.2 Pound

1. Gather all ingredients.

2. Preheat oven to 350 degrees F.

3. Place flour, baking powder, salt and sugar in 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.

6. Mix on low speed for 30 seconds. Fold in thawed blueberries.

7. Use a #16 scoop to place batter on griddle, preheated to 350 degree F.

8. Cook until surface of cake is full of bubbles and golden brown. Turn pancake and finish cooking.

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

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

Nolans on 33rd

11/11/2023 Breakfast

60 2 Pancakes

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Potatoes Breakfast

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

Ingredients & Instructions...

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

1. Peel and dice potatoes. Dice onions.

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

3. Season fried potatoes with salt and pepper.

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

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

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

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Potatoes Hashbrowns Shredded

Cooking Time:	Serving Pan:	Yield: 3.31 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Fz Shrd Hash Browns	10.59 Ounce
- Canola Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/8 Teaspoon

1. Gather all ingredients

2. Heat oil on grill. Add potatoes and fry until brown

3. Season with salt and pepper

-

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/11/2023 Breakfast	For Use In Breakfast Bake	3.31 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage

15 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 11/11/2023 Breakfast	60 2 patties	60 serving

JHU Nolans on 33rd

Root

Saturday 11/11/2023

Breakfast

Hummus Traditional

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

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

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

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

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

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

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

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

JHU Nolans on 33rd

Soup

Saturday 11/11/2023

Breakfast

Cereal Oatmeal

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

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

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

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

JHU Nolans on 33rd

Soup

Saturday 11/11/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

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

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

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

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

JHU Nolans on 33rd

Waffle Bar

Saturday 11/11/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 3 Waffle
Cooking Temp:	Serving Utensil:	Portions: 3 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

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

3 Waffle

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Breakfast

Cheese Cream Garlic Herb Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Breakfast

Cheese Cream Plain Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Breakfast

Cheese Cream Strawberry Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Breakfast

Croissant Buttered Baked

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

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

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

-

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

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

Nolans on 33rd

11/12/2023 Breakfast

60 Each

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Breakfast

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	6 8 oz	3 Quart

JHU Nolans on 33rd

Sunday 11/12/2023

Carvery
Breakfast

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 60 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 60 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

8.4 Pound
- Extra Virgin Olive Oil

2 1/3 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 11/12/2023 Breakfast		60 3 Oz

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	5.63 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd
Sunday 11/12/2023

Deli
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	5.63 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 3 oz	5.63 Pound

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 18.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 100 3 oz
Internal Temp: 155		

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

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

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	100 3 oz	18.75 Pound

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Breakfast

Fried Potatoes with Peppers & Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 1/8"	1 3/4 Cup
- Red Bell Pepper Diced 1/8"	1 3/4 Cup
- Canola Oil	2 1/4 Cup 2 Tablespoon
- Diced Red Potatoes	12 Pound
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Spanish Paprika	1 Tablespoon 5/8 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 11/12/2023 Breakfast		60 1/2 cup

JHU Nolans on 33rd
Sunday 11/12/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		60 serving

JHU Nolans on 33rd
Sunday 11/12/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 3/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		60 serving

JHU Nolans on 33rd

Sunday 11/12/2023

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 11/12/2023 Breakfast	40 2 patties	40 serving

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Breakfast

Sausage Turkey Patty

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 60 1 Patty
Cooking Temp: 375	Serving Utensil:	Portions: 60 1 Patty
Internal Temp:		

Ingredients & Instructions...

- | | |
|------------------------|--------|
| - Turkey Sausage Patty | 60 Ea. |
| Baked | |

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay sausage patties on baking sheet
4. Bake in oven at 375 degrees F for 20-25 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

11/12/2023 Breakfast

60 1 Patty

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Breakfast

Toast French Brioche

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

Ingredients & Instructions...

- Braided Brioche Bread	60 Slice
- Liquid Whole Egg	3 1/2 Cup 2 Tablespoon
- Milk 2% .5 GAL	1 3/4 Quart
- Sugar	1/2 Cup 2 Tablespoon
- Clear Imitation Vanilla Extract	3 2/3 Tablespoon

-
- 1. Gather all ingredients.
- 2. Combine egg with milk, sugar, vanilla.
- 3. Dip slices of brioche into egg mixture and remove promptly.
- 4. Grill on Greased griddle until golden brown on both sides.
-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast		60 slice

JHU Nolans on 33rd

Root

Sunday 11/12/2023

Breakfast

Hummus Traditional

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

Pre-Prep Instructions...

Allergens: Sesame

Ingredients & Instructions...

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

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Breakfast	30 1 oz	0.25 Can Batch

JHU Nolans on 33rd

Soup

Sunday 11/12/2023

Breakfast

Cereal Oatmeal

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/12/2023 Breakfast

60 4 oz ladle

15 Pound

JHU Nolans on 33rd

Soup

Sunday 11/12/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/12/2023 Breakfast

60 4 oz ladle

15 Pound

JHU Nolans on 33rd

Waffle Bar

Sunday 11/12/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 3 Waffle
Cooking Temp:	Serving Utensil:	Portions: 3 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/12/2023 Breakfast

3 Waffle