

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Aloo Gobi

Cooking Time: 35 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	2 Cup
- Jalapeno Pepper	12 Ea.
-seeded, diced	
- Garlic Cloves	1/2 Cup
-minced	
- Fresh Ginger	1 1/4 Cup 1 1/3 Tablespoon
-minced	
- Garam Masala Seasoning	1/2 Cup
- Ground Turmeric	1/4 Cup
- Ground Cayenne Pepper	1 1/3 Tablespoon
- Diced Red Potatoes	16 Pound
-thawed	
- Cauliflower Florets	16 Pound
* Mirepoix Stock	1 1/2 Gallon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 2/3 Tablespoon
- Fresh Cilantro	1 Quart
-chopped	
-	

1. Heat rondo / tilt skillet to med high. Add oil and heat to a simmer.

2. Add jalapenos, garlic, and ginger and cook until fragrant, 1 minute.

3. Add garam masala, turmeric, and cayenne and cook until toasted, 1 minute more.

4. Add potatoes, cauliflower, and vegetable broth and season with salt and pepper.

5. Bring to a simmer, reduce heat , cover and cook until potatoes and cauliflower are tender.

6. When done fold in half the cilantro. Reserve other half for garnish.

7. Pan, cover, label and store in hot box for service.

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Aloo Gobi

Hopkins Cafe
11/13/2023 Lunch

100 4 oz

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Appetizer Samosa Spinach Artichoke

Cooking Time: 4-6 min	Serving Pan:	Yield: 200 Each
Cooking Temp: 350 F	Serving Utensil:	Portions: 100 2 Each
Internal Temp:		

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

- | | |
|--|----------|
| - Frozen Spinach Cheese Artichoke Samosa | 2.5 4 Lb |
| - Fryer Oil Susquehanna Mills | 1 Pound |

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F****3. Fry appetizer from frozen for 4 to 6 minutes or until golden brown and a minimum internal temperature of 165 degrees F is reached**

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CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 150 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	100 2 Each	200 Each

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Calzone Vegetable

Cooking Time:	Serving Pan:	Yield: 100 5 oz
Cooking Temp:	Serving Utensil:	Portions: 100 5 oz
Internal Temp:		

Ingredients & Instructions...

- | | |
|--|---------------|
| - Jumbo Asparagus | 144 Each |
| -chopped, woody ends removed | |
| - Spinach | 20 Pound |
| -chopped, stems removed | |
| - Broccoli | 20 Pound |
| -chopped | |
| - Sliced Cremini Mushrooms | 20 Pound |
| - Garlic Cloves | 1/2 Cup |
| -minced | |
| - Extra Virgin Olive Oil | 1 Cup |
| - Dough Pizza Supreme 22 oz | 2 22 Oz Dough |
| - Tomatoes 6X6 25# | 24 Each |
| -sliced in half moons | |
| - Shredded Part Skim Mozzarella Cheese | 20 Pound |
| - Cnd Italian Pizza Sauce | 4 #10 Can |
| - | |
1. In a large mixing bowl, combine asparagus, spinach, broccoli, mushrooms, and garlic.
 2. Saute vegetables until al dente. Do not overcook.
 3. Cool the mixture from 140 degree F to 70 degree F within 2 hours; 70 degree F to at or below 40 degree F in an additional 4 hours for a total cooling time of 6 hours.
 4. Stretch out pizza dough and cut into 5" circles. Place the dough circles on sheet trays.
 5. On one side of the circle, put 3" of vegetable mixture down. Fan out half tomato slices and then top with 2 oz of cheese.
 6. Fold dough over in half-moon shapes and then pinch the dough around the edges with a fork to seal.
 7. Brush olive oil over top of each calzone.
 8. Bake in 450 degree F oven until lightly brown.
 9. Serve with pizza sauce on the side.
-
- 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

JHU Hopkins Cafe	[None]
Monday 11/13/2023	Lunch

Calzone Vegetable

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		100 5 oz

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 4.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 36 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	4.5 8 Oz
* Water	2 1/4 Gallon
- Coarse Kosher Salt	3 Tablespoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	36 4.5 ounces cooked	5 Pound

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	48 1 Lb Bag
* Water	3 Gallon

1. Boil or steam peas 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
Hopkins Cafe 11/13/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/4 Cup 1/3 Tablespoon
* Water	1 1/2 Gallon

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Lunch	For Use In Aloo Gobi	1 1/2 Gallon

JHU Hopkins Cafe
Monday 11/13/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 36 4 oz
Cooking Temp:	Serving Utensil:	Portions: 36 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	9 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		36 4 oz

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Lunch

Cajun Chicken

Cooking Time:	Serving Pan:	Yield: 650 4 oz
Cooking Temp:	Serving Utensil:	Portions: 650 4 oz
Internal Temp:		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	406.25 Each
- Ground Black Pepper	1 Quart 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Ground Spanish Paprika	1 1/2 Cup
- Ground Fennel	1/2 Cup 3/8 Teaspoon
- Ground Mustard	1.52 Pound
- Ground Thyme	1 1/2 Cup
- Crushed Red Pepper	1/2 Cup 3 Tablespoon
- Fresh Sage	1 1/2 Cup
- Garlic Powder	1 1/2 Cup
- Extra Virgin Olive Oil	2 Quart 2 Tablespoon
1. Combine black pepper, salt, garlic powder, paprika, fennel, mustard flour, thyme, red pepper and sage. Stir until well blended.	
2. Add olive oil to spices. Mix until smooth paste is formed.	
3. Add cajun paste to chicken. Mix well to evenly distribute paste mixture.	
4. Lightly spray each sheet pan and chicken breast with non-stick cooking spray.	
5. Bake at 325 degree F for 10-12 minutes.	
-	
CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		650 4 oz

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Lunch

Carvery Corn Steamed

Cooking Time:	Serving Pan:	Yield: 500 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	80 1 Lb Bag
* Water	5 Gallon

1. Boil or steam corn until heated. Drain off excess liquid.

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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

Hopkins Cafe
11/13/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Lunch

Lime Roasted Okra

Cooking Time: 10-15 min	Serving Pan:	Yield: 4.06 Batch
Cooking Temp: 400	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Okra	40.6 Pound
- Extra Virgin Olive Oil	2 Quart 2 Tablespoon
- Limes	1 Quart 2/3 Tablespoon
- Himalayan Pink Coarse Sea Salt	1/4 Cup 1/8 Teaspoon
- Ground Spanish Paprika	1 Cup 3/4 Teaspoon
- Ground Cayenne Pepper	1/4 Cup 1/8 Teaspoon
- Limes	81.2 Ea.
-zest	
-	
1. Preheat oven to 400 degrees F. Place sheet pan in oven to warm.	
2. Place the okra in a large bowl.	
3. Whisk together oil, juice, and all the spices. Pour over okra and toss, let sit while the over is preheating	
4. Pull rack half way out and toss okra onto sheet pan in oven. Push rack back into the oven and allow okra to roast for 10 minutes.	
5. Open oven and pull a piece of okra to taste. Should be firm to bite. If not, allow okra to cook an additional 5 minutes.	
-	
Cook to a minimum internal temperature of 135 degrees F.	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	200 1/2 cup	4.06 Batch

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Lunch

SE Pepper Rice

Cooking Time:	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Ingredients & Instructions...

* Water	5 Gallon 3 Cup
- Coarse Kosher Salt	3/4 Cup 2 Tablespoon
- Parboiled Long Grain Brown Rice	2 1/2 Gallon 2 Cup
- Ground Cayenne Pepper	1/4 Cup 3 Tablespoon
- Ground Black Pepper	1/4 Cup 3 Tablespoon
-	
1. In a medium saucepan with a lid, add the water and salt, then bring to a rolling boil over high heat. Add the rice and peppers, turn the heat down to a simmer, cover, and cook the rice without stirring. Once the water is fully absorbed and the rice is tender, approximately 18 to 20 minutes, remove from the heat and fluff with a fork	
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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
Hopkins Cafe 11/13/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Lunch

Spinach Creamed

Cooking Time:	Serving Pan:	Yield: 500 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Chopped Spinach	100 Pound
* Water	5 Gallon
- Dairy-Free Margarine	2 1/2 Quart
- Unbleached All Purpose Flour	2 1/2 Quart
- Ground Black Pepper	3 1/3 Tablespoon
- Milk 2% .5 GAL	5 Gallon
-	
1. Steam or boil spinach until tender. Drain off excess liquid.	
2. Melt margarine and stir in flour and black pepper. Add milk gradually, stirring constantly with a wire whip. Cook and stir until smooth and thick.	
3. Add sauce to spinach.	
4. Bake in oven at 325 degree F for 30 minutes, or until done.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degree F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		500 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/13/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn 4.04 4 Oz Breast

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Deli Tuna Salad

Cooking Time:	Serving Pan:	Yield: 0.86 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- | | |
|----------------------------------|--------------|
| - Gourmet Mayonnaise | 2.2 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Lunch

Hummus Veggie Wrap

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

Ingredients & Instructions...

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Monday 11/13/2023

Lunch

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	1 Cup 2/3 Tablespoon
- White Marshmallows	1 1/4 Gallon 2 1/4 Cup
- Rice Krispies Cereal	2 Gallon 1 Cup

-

1. Gather all ingredients
2. Melt margarine in a large pot
3. Add marshmallows and stir until completely melted
4. Remove melted marshmallow mixture from heat
5. Add cereal and stir until well coated
6. Press mixture evenly into greased half sheet pans (36 servings per pan)
7. Cut into 2x3 portions

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Monday 11/13/2023

Lunch

Cookies Chocolate Chip

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 100 Ea.
Baked

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

-

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

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

Hopkins Cafe
 11/13/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Fresh

Monday 11/13/2023

Lunch

Rice Brown

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

Ingredients & Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Whole Grain Brown Rice	6.61 Pound
* Water	1 1/4 Gallon 1 Cup

- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 45- 50 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Lunch	For Use In Sausage Jambalaya Vegan	3 1/4 Gallon

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

Appetizer Macaroni and Cheese Bites

Cooking Time: 4-6 minutes	Serving Pan:	Yield: 1500 0.6 Oz Piece
Cooking Temp: 375	Serving Utensil:	Portions: 300 5 Pieces
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...

- Macaroni & Cheese Bites	1500 0.6 Oz Piece
- Fryer Oil Susquehanna Mills	5.63 Pound

Approx. 80 pieces per bag

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1. Gather all ingredients

2. Deep fry frozen product at 350 degrees F for 2 minutes and 15 seconds to 2 minutes and 30 seconds.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	300 5 Pieces	1500 0.6 Oz Piece

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 100 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|-----------|
| - Idaho Potato | 100 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 4 Gallon |
| - Coarse Kosher Salt | 2 Cup |
| - Fryer Oil Susquehanna Mills | 10 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Lunch	For Use In Fries French Hand Cut	100 Pound

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 127.68 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 400 serving
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/4" Fz Shoestring French Fries	31.92 Pound
- Fryer Oil Susquehanna Mills	3.19 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	400 serving	127.68 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 100 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	100 Pound
- Coarse Kosher Salt	1/4 Cup
- Fryer Oil Susquehanna Mills	10 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	400 1/2 cup	100 Pound

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 250 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 250 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	62.5 Pound
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
- Garlic Cloves	18.75 Clove
Minced	
- Ground Italian Seasoning	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/13/2023 Lunch

250 4 oz

JHU Hopkins Cafe

Monday 11/13/2023

Grill Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 329 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 329 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	329 Ea.
- Small Potato Bun	329 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		329 Burger

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 108 4 oz
Cooking Temp:	Serving Utensil:	Portions: 108 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 108 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		108 4 oz

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 161 Burger
Cooking Temp:	Serving Utensil:	Portions: 161 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|-------------|
| - 5.33 oz White Turkey Burger Patty | 161 5.33 Oz |
| - Small Potato Bun | 161 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		161 Burger

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Lunch

Wrap Chicken Caesar

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

Ingredients & Instructions...

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

Distribution...

Portions

Yield

Hopkins Cafe
11/13/2023 Lunch

100 Sandwich

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Lunch

Indian Style Basmati Rice

Cooking Time: 35 min	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Basmati Rice	2 1/4 Gallon 1 1/2 Cup
- Canola Oil	3 Cup 2 Tablespoon
- Cinnamon Stick	25 Ea.
- Spice Cardamom Whole Green Pods	50 Pod
- Whole Cloves	50 Ea.
- Cumin Seeds	1 1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
* Water	3 3/4 Gallon 2 1/2 Cup
- Jumbo Yellow Onion	12.5 Each

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	200 1/2 Cup	6 1/4 Gallon

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Lunch

Marinade Tikka and Tandoori

Cooking Time: n/a	Serving Pan:	Yield: 0.5 batch
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Plain Yogurt	5 Pound
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cayenne Pepper	2 Tablespoon
- Lemon Juice	1 1/2 Cup

*****One Batch will Marinade 80 pounds of chicken.*****

This recipe is the marinade for the chicken used for the Chicken Tikka Masala Scratch Recipe. keyname: tikkascratch. This recipe is also the same marinade for the chicken legs used in the tandoori chicken.

PREPARE:

1. Mix all ingredients together then use marinade for chicken.

*MARINATE chicken overnight.

COOK:

1. Next day tray chicken and roast at 350°F Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

2. Strain liquid. Add cooked chicken to sauce.

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Lunch	For Use In Passport Chicken Tikka Masala Housemade Halal	0.5 batch

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Lunch

Passport Chicken Tikka Masala Housemade Halal

Cooking Time: 60 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

* Tikka and Tandoori Marinade	0.5 batch
- Halal Bnls Sknls Chicken Thigh	40 Pound
- Onion Red Jumbo 25# Peeled & Chopped Rough	10 Pound
- Red Bell Pepper Sliced Thin	2.5 Pound
- Cumin Seeds	1/2 Cup
- Extra Virgin Olive Oil	1 Cup
- Fresh Ginger Peeled & Chopped	1 Cup
* Chopped Garlic	1 Cup
- Jalapeno Pepper Chopped Rough	4 Ea.
- Garam Masala Seasoning	1/2 Cup
- Ground Cayenne Pepper	2 Tablespoon
- Sugar	1 Cup
- Coarse Kosher Salt	1/2 Cup
- Ground Turmeric	1/2 Cup
- Fenugreek	0.5 Ounce
- Cnd Tomato Paste	1 Quart
* Water	2 1/2 Gallon
- Heavy Cream	1 1/2 Quart
- Fresh Cilantro Chopped and Reserved for Garnish	8 Ounce

1. Use Marinade for Tikka Masala & Tandoori and marinate chicken overnight.

2. Next day tray chicken and roast at 350°F - Cook until temperature reaches 165 °F

3. Remove from oven strain liquid.

4. Add cooked chicken to sauce.

PREPARE SAUCE:

1. Heat oil in kettle, add Onion, red pepper, cumin seed, garlic, ginger, jalapeno, half of cilantro cook till caramelized well.

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Lunch

Passport Chicken Tikka Masala Housemade Halal

2. Mix mixture with immersion blender. Meantime sauté fenugreek over low heat to toast leaves, remove from heat put on fine strainer & mash with fingers, set aside. Add tomato paste & water to mix well. Add garam masala, fenugreek leaves, cayenne pepper, turmeric, sugar & salt.

3. Combine the mixtures with cream and let simmer & reduce until thickened. Add cooked chicken simmer for 20 minutes cook until 165 °F

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	200 4 oz portion	50 Pound

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Lunch

Raita

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

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

- Plain Yogurt	1 1/2 Cup 1 Tablespoon
- Cucumber	0.79 Ea.
- Fresh Mint Chopped	3 Tablespoon 3/8 Teaspoon
- Ground Cumin	3/8 Teaspoon
- Sugar	3/8 Teaspoon
- Ground Spanish Paprika	3/8 Teaspoon

1. Gather all ingredients**2. Combine all ingredients except paprika and refrigerate****3. Garnish with a sprinkle of paprika just before serving****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/13/2023 Lunch

3 Cup 2 Tablespoon

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Lunch

Salad Kachumber

Cooking Time:	Serving Pan:	Yield: 0.79 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 51 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	1 1/2 Quart 1/2 Cup
Peeled & Chopped	
- Cucumber	2 1/4 Quart 3/4 Cup
Peeled & Chopped	
- Tomatoes 6X6 25#	2 1/4 Quart 3/4 Cup
Chopped	
- Jalapeno Pepper	3 1/3 Tablespoon
Deseeded & Chopped	
- Dark Chili Powder	1 2/3 Tablespoon
- Ground Cumin	3 1/3 Tablespoon
- Fresh Mint	1 1/4 Cup
Chopped	
- Fresh Cilantro	1 Quart 3/4 Cup
Chopped	
- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Lemon Juice	1/2 Cup 2 Tablespoon

1. Gather all ingredients

2. Peel and chop onions. Peel and chop cucumbers. Chop tomatoes. Deseed and chop jalapenos.

3. Transfer the chopped vegetables to a bowl. Add chili powder and cumin. Chop and add mint and cilantro.

4. Sprinkle with salt. Drizzle lemon juice

5. Toss to mix. Serve immediately

-

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

Note: If prepping ahead, wait to add lemon juice and salt until ready to serve

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	50 1/2 cup	0.79 2" Hotel Pan

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/13/2023

Lunch

Bread Garlic Texas Toast

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

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

- Dairy-Free Margarine	3 Cup
- Garlic Powder	2 Cup
- Texas Toast Bread	100 Slice

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

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

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

Hopkins Cafe
11/13/2023 Lunch

100 Slice

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/13/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 54 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 432 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	54 22 Oz Dough
- Cnd Italian Pizza Sauce	20.25 Pound
- Shredded Part Skim Mozzarella Cheese	27 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	429 slice	54 Pizza
Overproduction...	3 slice	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/13/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 50 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound
- Slcd Pork Beef Pepperoni	1000 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Root

Monday 11/13/2023

Lunch

Cornbread

Cooking Time: 20-35 min	Serving Pan:	Yield: 9.26 12x18x2" baking pan
Cooking Temp: 425	Serving Utensil:	Portions: 500 2x2 square
Internal Temp:		

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

* Water	3 Gallon 2 Tablespoon
- Add Water Cornbread Mix	30.1 Pound
-	

1. Preheat oven to 425 degrees F.
2. Pour half of water into mixing bowl and add cornbread mix. Mix until batter is smooth.
3. Add remaining water and continue mixing until batter is smooth.
4. Spread into greased 12x18x2" baking pan. Bake in preheated oven for 20-35 minutes, or until done.
5. Cut into 2x2" squares and serve warm or at room temperature.

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	500 2x2 square	9.26 12x18x2" baking pan

JHU Hopkins Cafe

Root

Monday 11/13/2023

Lunch

Pasta Angel Hair with Olive Oil

Cooking Time: 5 min	Serving Pan:	Yield: 108 4 oz Portion
Cooking Temp: Med H	Serving Utensil:	Portions: 108 4 oz Portion
Internal Temp: 40		

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

- 10" Angel Hair Pasta	5.4 Pound
* Water	1/2 Cup 3 Tablespoon
- Extra Virgin Olive Oil	1 Cup 1 1/3 Tablespoon
* Chopped Garlic	3 2/3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 Tablespoon 1/2 Teaspoon
- Grated Parmesan Cheese	3 1/4 Cup

1. Gather all ingredients**2. Cook pasta in boiling water until tender. Drain off excess liquid****3. In a saucepan, saute garlic in olive oil until lightly browned. Toss sauteed garlic and pasta together. Season with salt and pepper and top with Parmesan cheese****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**Hopkins Cafe
11/13/2023 Lunch

108 4 oz Portion

JHU Hopkins Cafe

Root

Monday 11/13/2023

Lunch

Root Sliders Pulled Mushroom

Cooking Time:	Serving Pan:	Yield: 50 1 slider
Cooking Temp:	Serving Utensil:	Portions: 50 1 slider
Internal Temp:		

Ingredients & Instructions...

- Mushrooms Pulled Plant Based Meaty	15.63 Pound
- Extra Virgin Olive Oil	1 Cup 2/3 Tablespoon
- Jumbo Yellow Onion	6.25 Each
Diced	
* Chopped Garlic	1/4 Cup 3 Tablespoon
Minced	
- Fz Chipotle Pesto Sauce	1/4 Cup 1/2 Teaspoon
- Dark Chili Powder	1/4 Cup 1/2 Teaspoon
- Ground Cumin	1/4 Cup 2 Tablespoon
* Water	1 1/2 Quart 1/4 Cup
- Potato Cluster Rolls	50 Ea.
-	
1. Preheat oven to 350 degrees F. 2. Heat oven-proof skillet on medium heat and add oil. Add diced onion and sauté 5 minutes until golden. 3. Add garlic and spices; sauté another 3 minutes. Add mushrooms and water. Sauté another 5 minutes until water mostly evaporates. 4. Spread mushrooms evenly in bottom of pan and bake in preheated oven for 10-15 minutes until more dried and slightly crisped. 6. Divide mushrooms onto buns.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch		50 1 slider

JHU Hopkins Cafe

Root

Monday 11/13/2023

Lunch

Sausage Jambalaya Vegan

Cooking Time:	Serving Pan:	Yield: 13.22 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 6 oz
Internal Temp:		

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

* Brown Rice	3 1/4 Gallon
* Stock Vegetable	1 1/2 Gallon 2 1/2 Cup
- Vegan Bratwurst Sausage	13.22 Pound
- Mexican Chipotle Vegan Sausage	13.22 Pound
- Black Beans Drained & Rinsed	3 1/4 Quart
- Jalapeno Pepper Seeded & Diced	26.44 Ea.
- Green Bell Pepper Diced 1/2"	13.22 Pound
- Jumbo Yellow Onion Diced 1/2"	13.22 Pound
- Fresh Oregano	1 1/2 Cup 2 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	13.22 Pound
* Chopped Garlic	1 1/2 Cup 2 Tablespoon
- Fresh Italian Parsley	3/4 Cup 1 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon
- Ground Cajun Seasoning	1/4 Cup 1/3 Tablespoon
- Dark Chili Powder	1/4 Cup 1/3 Tablespoon
- Ground Cumin	1/4 Cup 1/3 Tablespoon

1. Par cook brown rice and then cool.**2. Sauté jalapenos, bell peppers, onion until tender. Add spices & garlic continuing to sauté until very fragrant.****3. Add Tofurky kielbasa & Italian sausage cooking until lightly browned.****4. Add brown rice, black beans, vegetable broth and crushed tomato. Stir well and bring the entire mixture to a simmer.****5. Continue to cook until liquid is absorbed. Season to taste and serve.****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**

JHU Hopkins Cafe
Monday 11/13/2023

Root
Lunch

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	250 6 oz	13.22 Batch

JHU Hopkins Cafe

Salad Bar

Monday 11/13/2023

Lunch

Salad Macaroni

Cooking Time:	Serving Pan:	Yield: 15 1/2 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

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

- Elbow Macaroni Pasta	25 Pound
* Water	30 Gallon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Shrd Mild Cheddar Cheese	1 1/4 Gallon
- Cnd Sweet Pickle Relish	3 3/4 Quart
- Celery	2 1/2 Quart
- Ground Black Pepper	3 1/3 Tablespoon
- Cnd Red Pimiento	1 1/4 Quart
- Gourmet Mayonnaise	1 1/2 Gallon 1 Cup

1. Cook macaroni in boiling water until tender. Drain off excess liquid.**2. Mix all ingredients together.****3. Serve chilled.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Lunch

Soup Bean Black Vegan In House

Cooking Time: 45 min	Serving Pan:	Yield: 3 Gallon 2 3/4 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 63 8 oz
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/4 Cup 5/8 Teaspoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	2.11 Pound
- Carrot Jumbo 50# Diced 1/4"	1.06 Pound
- Red Bell Pepper Diced 1/4"	1.06 Pound
* Chopped Garlic	2.11 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	1.58 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	1.06 #10 Can
* Mirepoix Stock Made in Advance & Reserved	1 1/2 Gallon 1 Cup
- Ground Oregano	2 Tablespoon 3/8 Teaspoon
- Black Beans Drained & Rinsed	1.06 #10 Can
- Ground Cumin	2 Tablespoon 3/8 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Cayenne Pepper	1 Teaspoon
- Fresh Cilantro Chopped	1.06 Ounce

1. Heat oil, sweat onion, carrot, red peppers, garlic, and jalapeno. Cook until softened, about 5 minutes.

2. Add the tomatoes. Stir in the beans, stock, oregano, cumin, salt and cayenne. Simmer for 30 minutes.

3. Transfer 1/4 of the soup to a separate pot and blend with a hand blender. This will thicken your soup. Adjust with water if consistency is too thick.

4. Return to the pot and simmer for 15 minutes more. Stir in cilantro right before service.

SERVICE:

Hold at 140 °F or higher {CCP}

STORAGE:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours {CCP} Cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure.

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Lunch

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}
Needs to be used within 3 days of original production {SOP}

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	50 8 oz	3 Gallon 2 3/4 Cup
Overproduction...	13 8 oz	3 1/4 Quart 1/4 Cup

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Lunch

Soup Broccoli Cheddar In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Dairy-Free Margarine	1 3/4 Cup
- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced	
- Unbleached All Purpose Flour	1 1/4 Quart 1/4 Cup
- Ground Spanish Paprika	2 5/8 Teaspoon
- Ground White Pepper	1 Teaspoon
- Milk 2% .5 GAL	3 1/2 Gallon 2 Cup
* Water	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	2 2/3 Tablespoon
- Fz Cut Broccoli	10.68 Pound
- Shrd Mild Cheddar Cheese	4.01 Pound

1. Sauté diced onions in margarine, until clear.
2. Add flour. Cook for 3 to 4 minutes.
3. Add paprika and pepper.
4. Add milk, water, and soup base slowly to flour mixture while stirring.
5. Cook covered over low heat until thickened.
6. Steam broccoli until soft then add to soup.
7. Simmer soup for an additional 20 to 30 minutes.
8. Add cheese just before serving, blending into soup until smooth.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/4 Cup 2/3 Tablespoon
* Water	1 1/2 Gallon 1 Cup

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Lunch	For Use In Soup Bean Black Vegan In House	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Waffle Bar

Monday 11/13/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/13/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Aloo Gobi

Cooking Time: 35 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	2 Cup
- Jalapeno Pepper	12 Ea.
-seeded, diced	
- Garlic Cloves	1/2 Cup
-minced	
- Fresh Ginger	1 1/4 Cup 1 1/3 Tablespoon
-minced	
- Garam Masala Seasoning	1/2 Cup
- Ground Turmeric	1/4 Cup
- Ground Cayenne Pepper	1 1/3 Tablespoon
- Diced Red Potatoes	16 Pound
-thawed	
- Cauliflower Florets	16 Pound
* Mirepoix Stock	1 1/2 Gallon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 2/3 Tablespoon
- Fresh Cilantro	1 Quart
-chopped	

1. Heat rondo / tilt skillet to med high. Add oil and heat to a simmer.

2. Add jalapenos, garlic, and ginger and cook until fragrant, 1 minute.

3. Add garam masala, turmeric, and cayenne and cook until toasted, 1 minute more.

4. Add potatoes, cauliflower, and vegetable broth and season with salt and pepper.

5. Bring to a simmer, reduce heat , cover and cook until potatoes and cauliflower are tender.

6. When done fold in half the cilantro. Reserve other half for garnish.

7. Pan, cover, label and store in hot box for service.

-

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Aloo Gobi

Hopkins Cafe
11/14/2023 Lunch

100 4 oz

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Appetizer Samosa Spinach Artichoke

Cooking Time: 4-6 min	Serving Pan:	Yield: 200 Each
Cooking Temp: 350 F	Serving Utensil:	Portions: 100 2 Each
Internal Temp:		

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

- Frozen Spinach Cheese Artichoke Samosa	2.5 4 Lb
- Fryer Oil Susquehanna Mills	1 Pound

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry appetizer from frozen for 4 to 6 minutes or until golden brown and a minimum internal temperature of 165 degrees F is reached

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

CCP: Hold or serve hot food at or above 150 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	100 2 Each	200 Each

JHU Hopkins Cafe

Tuesday 11/14/2023

[None]
Lunch

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	64 Pound
*	Water	4 Gallon
-		
	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
Hopkins Cafe 11/14/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

Tuesday 11/14/2023

[None]
Lunch

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	64 Pound
* Water	4 Gallon
-	
1. Boil or steam cauliflower 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
Hopkins Cafe 11/14/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Chili Sweet Potato and Black Bean

Cooking Time:	Serving Pan:	Yield: 6 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 Serving
Internal Temp:		

Pre-Prep Instructions...

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

Ingredients & Instructions...

- Canned Diced Tomatoes	7.5 #10 Can
- Dark Red Kidney Beans Drained & Rinsed	7.5 #10 Can
- Black Beans Drained & Rinsed	12 #10 Can
- Jumbo Yellow Onion Chopped	16.5 Pound
- Sweet Potato Peeled & 1/2 Cubes	90 Pound
- Coarse Kosher Salt	3/4 Cup
- Dark Chili Powder	3 Cup
- Garlic Powder	1 1/2 Cup
- Ground Cumin	1 1/2 Cup
* Stock Vegetable	3 Quart
* Water	1 1/2 Gallon
- Key Lime Juice	1 1/2 Cup

1. Sweat the onions and diced sweet potatoes with half of the vegetable broth in a steam-jacketed kettle,

tilt skillet, or stove top, until onions and potatoes soften, about 10 minutes.

2. Add the black and pinto beans, salt, chili powder, garlic, cumin, diced tomatoes, combine and stir for approximately one minute.

3. Add remaining vegetable broth and add 1 cup of water until desired thickness is achieved.

4. Cover and simmer the chili until sweet potatoes are tender, approximately 15-25 minutes.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

5. If desired, add the fresh lime juice and stir thoroughly.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

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

Hopkins Cafe
11/14/2023 Lunch

300 Serving

6 Batch

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Pizza Meat Pepperoni Peppers Mush Onions

Cooking Time: 8 min	Serving Pan:	Yield: 25 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 200 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
* Roasted Diced Peppers Pizza Topping	3.91 Pound
* Roasted Diced Onion Pizza Topping	3.91 Pound
* Roasted Mushroom Pizza Topping	3.91 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with roasted vegetables and pepperoni slices

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture. 2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic. 3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.	

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/4 Cup 1/3 Tablespoon
* Water	1 1/2 Gallon

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

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

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Aloo Gobi	1 1/2 Gallon

JHU Hopkins Cafe
Tuesday 11/14/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 50 4 oz
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/14/2023

Lunch

Beans Green Garlic Carvery

Cooking Time:	Serving Pan:	Yield: 500 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

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

- Green Beans	100 Pound
* Water	5 Gallon
- Dairy-Free Margarine	1 1/4 Quart
- Lemon Juice	2 1/2 Cup
* Chopped Garlic	1/2 Cup 2 Tablespoon

1. Steam green beans until soft.**2. Drain off excess liquid.****3. Toss green bean mixture lightly. with margarine, lemon juice, and chopped garlic.****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**Hopkins Cafe
11/14/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Carvery

Tuesday 11/14/2023

Lunch

Macaroni & Cheese Carvery

Cooking Time:	Serving Pan:	Yield: 600 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp:		

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

- Elbow Macaroni Pasta	54 Pound
* Water	48 Gallon
- Dairy-Free Margarine	1 Gallon 2 Cup
- Unbleached All Purpose Flour	1 1/2 Gallon
- Milk 2% .5 GAL	12 Gallon
- Ground Mustard	3/4 Cup
- Coarse Kosher Salt	3/4 Cup
- Shrd Mild Cheddar Cheese	48 Pound

1. Cook macaroni in boiling water. Drain and pour into baking pan.**2. Melt margarine in saucepan. Stir in flour to make a paste. Gradually add milk, mustard, and salt, stirring constantly to form a white sauce.****3. Add cheese to white sauce. Pour over macaroni and mix well.****4. Bake in oven at 350 F for 35 minutes.**

-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

600 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/14/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe
Tuesday 11/14/2023

Deli
Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

-	Chicken Breast Bnls Sknls 4oz Halal Fzn	4.04 4 Oz Breast
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
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Pre-Prep Instructions...**Allergens:** Egg, Fish**Ingredients & Instructions...**

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

1. Gather all ingredients/equipment as needed for recipe.**2. Fold all ingredients together in a mixing bowl with a rubber spatula.****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|--------------|
| - Gourmet Mayonnaise | 2.2 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Lunch

Hummus Veggie Wrap

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

Ingredients & Instructions...

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Tuesday 11/14/2023

Lunch

Blondies

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 100 2x3 square
Internal Temp:		

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

- Dairy-Free Margarine	1.39 Pound
- Light Brown Sugar	1 1/2 Quart 3/4 Cup
- Liquid Whole Egg	2 3/4 Cup
- Imitation Vanilla Extract	1 3/8 Teaspoon
- Unbleached All Purpose Flour	2 Quart 1/4 Cup
- Baking Powder	2 2/3 Tablespoon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Semi Sweet Chocolate Chips	2 3/4 Cup

1. Gather all ingredients
2. Preheat oven to 350 degrees
3. Combine margarine and brown sugar, mixing until smooth
4. Add liquid egg and vanilla to margarine mixture
5. Combine flour, baking powder, and salt. Mix with egg mixture
6. Pour into 2 greased half sheet pans
7. Sprinkle the top of the brownie mixtures with semisweet chocolate chips
8. Bake in oven at 350 degrees F for 20-25 minutes, or until a toothpick inserted in the center comes out clean
9. Let cool, then cut each half sheet pan into 36 2x3 squares (72 servings total)

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	100 2x3 square	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 11/14/2023

Lunch

Cookies Oatmeal Raisin

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Oatmeal Raisin Cookie Dough 100 Ea.

-

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

-

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

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

Hopkins Cafe
 11/14/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Beef Nachos Supreme

Cooking Time:	Serving Pan:	Yield: 153 nachos
Cooking Temp:	Serving Utensil:	Portions: 400 5 oz
Internal Temp:		

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

- Jumbo Yellow Onion	3 Cup 2/3 Tablespoon
Diced	
- 80/20 Ground Beef	22.95 Pound
- Garlic Powder	2 Tablespoon 1/8 Teaspoon
- Dark Red Kidney Beans	2.05 #10 Can
Drained	
- Cnd Tomato Sauce	1.02 #10 Can
- Dark Chili Powder	1 2/3 Tablespoon
- Sauce Worcestershire Vegan	2 1/3 Tablespoon
- Cnd Cheddar Cheese Sauce	5.17 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	3 Cup 2/3 Tablespoon
- Cnd Pitted Ripe Olives	1 1/2 Quart
Diced	
- Tomatoes 6X6 25#	18.36 Pound
Diced	
Diced	
- Round Salted Corn Tortilla Chips	9.56 Pound
- Sour Cream	1 Gallon 3 Cup
- Fz Pouch Guacamole	2 1/4 Quart 3/4 Cup

1. Dice onions. Brown beef with onions and garlic. Drain off excess fat.

-

CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds.

-

2. Add kidney beans, tomato sauce, chili powder, and Worcestershire sauce to beef and simmer over low heat for 30 minutes.**3. Heat cheese sauce and dice jalapenos, olives, and tomatoes.****4. Layer 1 oz of chips with a #8 scoop of beef mixture, 1 oz of cheese sauce, jalapenos, and olives.****5. Add 1/4 cup tomatoes, 2 tbsp sour cream, and 1 tbsp guacamole just before serving.**

-

CCP: Hold or serve hot food at or above 140 degree F.**Distribution...****Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

400 5 oz

153 nachos

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Chicken Tenders Buffalo

Cooking Time:	Serving Pan:	Yield: 400 2 each
Cooking Temp:	Serving Utensil:	Portions: 400 2 each
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|----------|
| - Breaded Fritter Chicken Tenderloin
Baked | 800 Ea. |
| - Sauce Buffalo Frank's | 4 Gallon |

1. Place chicken tenders in a single layer on greased baking sheet(s).
2. Bake tenders in oven at 350 degree F for 20-30 minutes, or until done.

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.

3. Toss tenders lightly with buffalo sauce.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		400 2 each

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	75 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Gallon
- Coarse Kosher Salt	1 1/2 Cup
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Wash potatoes in colander.

3. Cut potatoes using fry cutter in the prep area. Rinse well.

4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}

5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	75 Pound
- Coarse Kosher Salt	3 Tablespoon
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 2/3 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

350 4 oz

JHU Hopkins Cafe

Tuesday 11/14/2023

Grill Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 450 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 450 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		150 4 oz

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 226 Burger
Cooking Temp:	Serving Utensil:	Portions: 226 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 300 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 | 75 Pound |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe
11/14/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Lunch

Wrap Chicken Caesar

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

Ingredients & Instructions...

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Hopkins Cafe
11/14/2023 Lunch

100 Sandwich

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Indian Style Basmati Rice

Cooking Time: 35 min	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Basmati Rice	2 1/4 Gallon 1 1/2 Cup
- Canola Oil	3 Cup 2 Tablespoon
- Cinnamon Stick	25 Ea.
- Spice Cardamom Whole Green Pods	50 Pod
- Whole Cloves	50 Ea.
- Cumin Seeds	1 1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
* Water	3 3/4 Gallon 2 1/2 Cup
- Jumbo Yellow Onion	12.5 Each

1. Gather all ingredients

2. Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes

3. Heat the oil in a large pot or saucepan over medium heat

4. Add the cinnamon, cardamom, cloves, and cumin seed

5. Cook and stir for about a minute, then add the onion to the pot. Saute the onion until rich golden brown, about 10 minutes

6. Drain the water from the rice, and stir into the pot. Cook and stir the rice for a few minutes, until lightly toasted

7. Add salt and water to the pot, and bring to a boil. Cover, and reduce heat to low

8. Simmer for about 15 minutes, or until all of the water has been absorbed

9. Let stand for 5 minutes, then fluff with a fork before serving

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	200 1/2 Cup	6 1/4 Gallon

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Marinade Tikka and Tandoori

Cooking Time: n/a	Serving Pan:	Yield: 0.5 batch
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Plain Yogurt	5 Pound
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cayenne Pepper	2 Tablespoon
- Lemon Juice	1 1/2 Cup

*****One Batch will Marinade 80 pounds of chicken.*****

This recipe is the marinade for the chicken used for the Chicken Tikka Masala Scratch Recipe. keyname: tikkascratch. This recipe is also the same marinade for the chicken legs used in the tandoori chicken.

PREPARE:

1. Mix all ingredients together then use marinade for chicken.

*MARINATE chicken overnight.

COOK:

1. Next day tray chicken and roast at 350°F Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

2. Strain liquid. Add cooked chicken to sauce.

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Passport Chicken Tikka Masala Housemade Halal	0.5 batch

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Passport Chicken Tikka Masala Housemade Halal

Cooking Time: 60 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

* Tikka and Tandoori Marinade	0.5 batch
- Halal Bnls Sknls Chicken Thigh	40 Pound
- Onion Red Jumbo 25# Peeled & Chopped Rough	10 Pound
- Red Bell Pepper Sliced Thin	2.5 Pound
- Cumin Seeds	1/2 Cup
- Extra Virgin Olive Oil	1 Cup
- Fresh Ginger Peeled & Chopped	1 Cup
* Chopped Garlic	1 Cup
- Jalapeno Pepper Chopped Rough	4 Ea.
- Garam Masala Seasoning	1/2 Cup
- Ground Cayenne Pepper	2 Tablespoon
- Sugar	1 Cup
- Coarse Kosher Salt	1/2 Cup
- Ground Turmeric	1/2 Cup
- Fenugreek	0.5 Ounce
- Cnd Tomato Paste	1 Quart
* Water	2 1/2 Gallon
- Heavy Cream	1 1/2 Quart
- Fresh Cilantro Chopped and Reserved for Garnish	8 Ounce

1. Use Marinade for Tikka Masala & Tandoori and marinate chicken overnight.

2. Next day tray chicken and roast at 350°F - Cook until temperature reaches 165 °F

3. Remove from oven strain liquid.

4. Add cooked chicken to sauce.

PREPARE SAUCE:

1. Heat oil in kettle, add Onion, red pepper, cumin seed, garlic, ginger, jalapeno, half of cilantro cook till caramelized well.

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Passport Chicken Tikka Masala Housemade Halal

2. Mix mixture with immersion blender. Meantime sauté fenugreek over low heat to toast leaves, remove from heat put on fine strainer & mash with fingers, set aside. Add tomato paste & water to mix well. Add garam masala, fenugreek leaves, cayenne pepper, turmeric, sugar & salt.

3. Combine the mixtures with cream and let simmer & reduce until thickened. Add cooked chicken simmer for 20 minutes cook until 165 °F

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	200 4 oz portion	50 Pound

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Raita

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

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

- Plain Yogurt	1 1/2 Cup 1 Tablespoon
- Cucumber	0.79 Ea.
- Fresh Mint Chopped	3 Tablespoon 3/8 Teaspoon
- Ground Cumin	3/8 Teaspoon
- Sugar	3/8 Teaspoon
- Ground Spanish Paprika	3/8 Teaspoon

1. Gather all ingredients**2. Combine all ingredients except paprika and refrigerate****3. Garnish with a sprinkle of paprika just before serving****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

3 Cup 2 Tablespoon

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Salad Kachumber

Cooking Time:	Serving Pan:	Yield: 0.79 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 51 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	1 1/2 Quart 1/2 Cup
Peeled & Chopped	
- Cucumber	2 1/4 Quart 3/4 Cup
Peeled & Chopped	
- Tomatoes 6X6 25#	2 1/4 Quart 3/4 Cup
Chopped	
- Jalapeno Pepper	3 1/3 Tablespoon
Deseeded & Chopped	
- Dark Chili Powder	1 2/3 Tablespoon
- Ground Cumin	3 1/3 Tablespoon
- Fresh Mint	1 1/4 Cup
Chopped	
- Fresh Cilantro	1 Quart 3/4 Cup
Chopped	
- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Lemon Juice	1/2 Cup 2 Tablespoon

1. Gather all ingredients

2. Peel and chop onions. Peel and chop cucumbers. Chop tomatoes. Deseed and chop jalapenos.

3. Transfer the chopped vegetables to a bowl. Add chili powder and cumin. Chop and add mint and cilantro.

4. Sprinkle with salt. Drizzle lemon juice

5. Toss to mix. Serve immediately

-

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

Note: If prepping ahead, wait to add lemon juice and salt until ready to serve

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	50 1/2 cup	0.79 2" Hotel Pan

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Sliders Pulled Pork Jamaican

Cooking Time:	Serving Pan:	Yield: 600 2 Sliders
Cooking Temp:	Serving Utensil:	Portions: 600 2 Sliders
Internal Temp:		

Ingredients & Instructions...

* Water	1 1/2 Gallon
- LS Chicken Soup Base Paste	1/4 Cup 1 Tablespoon
- .25" Trimmed Boston Butt Pork	360 Pound
- Seasoning Jerk Blue Mountain	25.5 Pound
- 100% Apple Juice with Vitamin C	1 1/2 Gallon
- Jumbo Yellow Onion	36 Pound

Grated

- Potato Cluster Rolls	1200 Ea.
- Jalapeno Pepper	3 Quart

Sliced

- Fresh Cilantro	1 1/2 Quart
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Chopped

-

1. Preheat oven to 300 degrees F.

2. Bring the water to a boil. Add the chicken paste. Return to a boil. Cook for 2 minutes

3. Cut the pork into chunks or leave it whole. Rub all surfaces of the pork with jerk seasoning (liberally) and allow it to come to room temperature

4. Heat a large dutch oven to medium-high heat with a drizzle of olive oil

5. When the oil is hot, add pork and brown until browned on all sides. Do in batches if necessary

6. Set the pork aside and turn the heat down to medium. Add the chicken stock and apple juice and bring to a boil. Add the pork back to the Dutch oven and top with grated onion

7. Cover the pot and braise in the preheated oven for 90 minutes. Check the pork with a fork for doneness. The pork will fall apart easily when it's finished. You may need to cook for up to an additional 2 hours if the pork is not fall apart tender. Add more chicken stock as needed so the pork is always half covered with liquid

8. Remove the pork from the pot and shred with with two forks. Return the meat to the juices and taste

9. Serve on slider buns with toppings of choice.

-

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

JHU Hopkins Cafe
Tuesday 11/14/2023

Passport
Lunch

Sliders Pulled Pork Jamaican

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch		600 2 Sliders

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Lunch

Soup Minestrone In House

Cooking Time: 20	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: 210	Serving Utensil:	Portions: 100 8 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 1/4 Cup
- Dried Sweet Basil Leaf	1 2/3 Tablespoon
- Dried Oregano Leaf	3 1/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Carrot Jumbo 50# Diced 1/2"	2 1/2 Quart
- Celery Diced 1/2"	1 3/4 Quart 1/2 Cup
- Zucchini Sliced, Diced	1 1/4 Gallon
- Mirepoix Soup Base Paste	1 1/4 Quart
* Water	1 1/2 Gallon 1 Cup
- Cnd Slcd Peeled Stewed Tomatoes	1 1/4 Gallon
- Cannellini Beans Drained & Rinsed	2 1/2 Quart
- Elbow Macaroni Pasta	2.5 Pound

Preparation

1. Spray stock pot or steam kettle with vegetable oil. Sauté onions, garlic, basil, oregano, and pepper for 5 minutes on medium heat or until onions are soft.
2. Add carrots, celery, and zucchini. Continue to cook for 5 minutes.
3. Add vegetable broth to the above mixture and bring to a fast boil. Continue to boil for 2 minutes.
4. Lower heat to medium. Add canned tomatoes, beans, and pasta. Cook until pasta is al dente, about 8-10 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**Hopkins Cafe
11/14/2023 Lunch

100 8 oz ladle

6 1/4 Gallon

JHU Hopkins Cafe
Tuesday 11/14/2023

Pizza & Pasta
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	200 1 Ea
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Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	200 serving	200 Each

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Pasta Carbonara Chicken

Cooking Time: 30 min	Serving Pan:	Yield: 125 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 250 8 oz
Internal Temp: 165		

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

* Cooked Plain Rigatoni Pasta	20 Pound
- Bacon	2.55 Pound
- Halal Bnls Sknls Chicken Thigh	10.18 Pound
- Heavy Cream	1 1/4 Gallon
- LS Chicken Soup Base Paste	5.18 Ounce
- Grated Parmesan Cheese	10.36 Ounce
- Ground Black Pepper	2 1/2 Teaspoon
- Fz Green Peas	2.55 Pound
- Liquid Whole Egg	2 1/2 Cup

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

2. Cook pasta in salted water until al dente.

3. Chop bacon into small to medium size chunks.

4. Sauté chicken with bacon until almost done.

5. Add cream and simmer.

6. Add chicken base, pepper and parm cheese. Reduce to thicken slightly so sauce will lightly cling to pasta.

7. Add frozen peas. Cook one minute longer.

8. Remove from stove. Keep warm.

9. Fold egg into sauce just before mixing with hot pasta.

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

250 8 oz

125 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Pasta Rigatoni Plain Cooked

Cooking Time:	Serving Pan:	Yield: 20.36 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Rigatoni Pasta	20.36 Pound
- Water Tap	20 1/4 Gallon 1 3/4 Cup
- Coarse Kosher Salt	2 Cup 1/3 Tablespoon
- Canola Oil	1/2 Cup 3/8 Teaspoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Pasta Carbonara Chicken	20 Pound
Overproduction...	3 4 oz Portion	10 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 50 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 50 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound
- Slcd Pork Beef Pepperoni	1000 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Topping Pizza Veg Mushrooms Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Sld White Mushrooms Sliced 1/8"	5.08 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/14/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Root

Tuesday 11/14/2023

Lunch

Collard Greens Southern Style Vegan

Cooking Time:	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

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

- Extra Virgin Olive Oil	3/4 Teaspoon
- Dairy-Free Margarine	3/4 Teaspoon
- Jumbo Yellow Onion	0.13 Each

Chopped

- Crushed Red Pepper	1/4 Teaspoon
- Garlic Cloves	0.25 Clove

Finely Chopped

- Collard Greens	4 Ounce
------------------	---------

Chopped

- Mirepoix Soup Base Paste	1/2 Teaspoon
* Water	3/4 Cup
- Tomatoes 6X6 25#	0.5 Each

Seeded & Chopped

- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

-

1. In a large pot over medium-heat, heat oil and margarine**2. Saute the onions until slightly softened, about 2 minutes, then add the crushed red pepper and garlic, and cook another minute****3. Add collard greens and cook another minute****4. Bring water to a boil. Add mirepoix base. Return to a boil. Cook for 2 minutes****5. Add the vegetable stock to the pot, cover and bring to a simmer. Cook until greens are tender, about 40 minutes****6. Add tomatoes and season with salt and pepper. Taste and adjust seasoning as needed**

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Salad Bar

Tuesday 11/14/2023

Lunch

Barley

Cooking Time:	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	3 1/3 Tablespoon
- Pearl Barley	20 Pound
* Water	7 1/2 Gallon

1. Add salt and barley to boiling water. Stir and cover tightly. Cook on low heat for 45-50 minutes

2. Remove from heat and let stand covered 5 to 10 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
Hopkins Cafe 11/14/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Soup

Tuesday 11/14/2023

Lunch

Soup Broccoli Cheddar In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Dairy-Free Margarine	1 3/4 Cup
- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced	
- Unbleached All Purpose Flour	1 1/4 Quart 1/4 Cup
- Ground Spanish Paprika	2 5/8 Teaspoon
- Ground White Pepper	1 Teaspoon
- Milk 2% .5 GAL	3 1/2 Gallon 2 Cup
* Water	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	2 2/3 Tablespoon
- Fz Cut Broccoli	10.68 Pound
- Shrd Mild Cheddar Cheese	4.01 Pound

1. Sauté diced onions in margarine, until clear.
2. Add flour. Cook for 3 to 4 minutes.
3. Add paprika and pepper.
4. Add milk, water, and soup base slowly to flour mixture while stirring.
5. Cook covered over low heat until thickened.
6. Steam broccoli until soft then add to soup.
7. Simmer soup for an additional 20 to 30 minutes.
8. Add cheese just before serving, blending into soup until smooth.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/14/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/14/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Lunch

Corn Mexican Street

Cooking Time:	Serving Pan:	Yield: 500 Ear
Cooking Temp:	Serving Utensil:	Portions: 500 Ear
Internal Temp:		

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

- 3" Fz Yellow Sweet Corn on Cob	500 Ea.
- Sour Cream	1 1/2 Gallon 1 Cup
- Gourmet Mayonnaise	1 1/2 Gallon 1 Cup
- Cheese Cotija Grated REF	3 Gallon 2 Cup
* Chopped Garlic	1 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1 Cup 2/3 Tablespoon
- Limes	50 Ea.
- Fresh Cilantro	3 Quart 1/2 Cup
- Ground Chili Seasoning	1/2 Cup 1/3 Tablespoon

1. Gather all ingredients. Preheat the grill to 400 degrees F
2. Lightly spray each corn on the cob with cooking spray
3. Place each corn on the cob on the grill and grill for about 12 minutes, turning 1/4 turn every 3 minutes
4. Zest the lime and squeeze out all of the lime juice
5. Mix together sour cream, mayonnaise, cotija cheese, garlic, lime zest, lime juice, and chopped cilantro
6. Top each corn on the cob with the cheese mixture and garnish with chili powder

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		500 Ear

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	6.25 8 Oz
* Water	3 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture. 2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic. 3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.	

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Lunch

Squash Medley Steamed

Cooking Time:	Serving Pan:	Yield: 6.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 416 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini	26 Pound
- sliced into rounds	
- Yellow Squash	26 Pound
- sliced into rounds	
* Water	3 1/4 Gallon

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...	16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/15/2023

Lunch

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 50 4 oz
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Lunch

Beans Black Seasoned Carvery

Cooking Time: 10 min	Serving Pan:	Yield: 13.8 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1.7 Pound
- Jumbo Yellow Onion Diced 3/8"	6.9 Pound
* Chopped Garlic	13.8 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	13.8 Ounce
- Pepper Chili Green Diced	3.45 Pound
- Seasoned Black Beans	96.6 Pound
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Cumin	1/4 Cup 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	5.18 Pound

1. Hydrate beans according to package directions.

2. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

3. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	400 1/2 cup	13.8 Can Batch

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Lunch

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 320 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	32 Pound
- Red Bell Pepper	32 Pound
Sliced Thin	
- Jumbo Yellow Onion	25.6 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 Hopkins Cafe 11/15/2023 Lunch	For Use In Fillings Fajitas Chicken	320 1/2 cup

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Lunch

Fillings Fajitas Chicken

Cooking Time:	Serving Pan:	Yield: 800 Fajitas
Cooking Temp:	Serving Utensil:	Portions: 800 fajita
Internal Temp:		

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

- Chicken Carnitas	208 Pound
Thawed	
- Canola Oil	1 Gallon
* Fajita Blend Veggies	80 Pound
- Canned Diced Tomatoes	48 Pound

1. Gather all ingredients

2. Remove chicken from package and warm in the juices from the package

3. Add vegetables to chicken, cooking until tender

4. Add tomatoes to mixture to warm. Lift meat and vegetables from juice

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

Hopkins Cafe
11/15/2023 Lunch

800 fajita

800 Fajitas

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/15/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe

Wednesday 11/15/2023

Deli Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.04 4 Oz Breast
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

1. Clean and trim vegetables appropriately.**2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|--------------|
| - Gourmet Mayonnaise | 2.2 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

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

Hopkins Cafe		
11/15/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Desserts

Wednesday 11/15/2023

Lunch

Cereal Bars Fruit Loops

Cooking Time:	Serving Pan:	Yield: 100 Square
Cooking Temp:	Serving Utensil:	Portions: 100 Square
Internal Temp:		

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

- Dairy-Free Margarine Melted	1 Cup 2/3 Tablespoon
- White Marshmallows	3.47 Pound
- Froot Loops Cereal	2 Gallon 1 Cup

1. Spray baking dish with nonstick cooking spray. Set aside**2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe
11/15/2023 Lunch

100 Square

JHU Hopkins Cafe

Desserts

Wednesday 11/15/2023

Lunch

Cookies Sugar

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Frozen Sugar Cookie Dough 100 Ea.

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Lay out cookies on greased sheet pans about 1 inch apart
4. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
5. Let cool and serve

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

Hopkins Cafe
11/15/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Desserts

Wednesday 11/15/2023

Lunch

Pie Chocolate Cream In House

Cooking Time:	Serving Pan:	Yield: 10 Pie
Cooking Temp:	Serving Utensil:	Portions: 100 1/10 Pie
Internal Temp:		

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

- 9" Fz 3" Deep Pie Shell	10 8 Oz Each
- Milk 2% .5 GAL	1 1/4 Gallon 3 Cup
- Pudding Chocolate Cnd	4.4 Pound
- Fz Whipped Non Dairy Topping	1 Gallon 3/4 Cup

-
- 1. Preheat oven to 425 degrees F.
- 2. Bake pie shell according to package instructions until light brown. Remove and allow to cool.
- 3. Combine milk and pudding. Using whip blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4. Pour about 3 cups filling into each baked pie shell. Chill.
- 5. Top each pie with 2 1/2 cups whipped topping.
- 6. Cut each pie into 10 slices.
-

CCP: Cool from 140 degrees F to 70 degrees within 2 hours. Cool from 70 degrees F to at or below 40 degrees F within an additional 4 hours for a total cooling time of 6 hours

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	100 1/10 Pie	10 Pie

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

Appetizer Mozzarella Sticks

Cooking Time:	Serving Pan:	Yield: 300 3 Sticks
Cooking Temp:	Serving Utensil:	Portions: 300 3 Sticks
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Wheat*****The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.****Ingredients & Instructions...**

- | | |
|-------------------------------|----------------|
| - Mozzarella Sticks | 39.14 4 Lb Bag |
| - Fryer Oil Susquehanna Mills | 15.65 Pound |

-

- 1. Gather all ingredients**
- 2. Add oil to deep fryer and set at 350 degrees F**
- 3. Cook mozzarella sticks in deep fryer at 350 degrees F for 1 minute and 45 seconds**

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/15/2023 Lunch

300 3 Sticks

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	75 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Gallon
- Coarse Kosher Salt	1 1/2 Cup
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Wash potatoes in colander.

3. Cut potatoes using fry cutter in the prep area. Rinse well.

4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}

5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-----------------------------------|------------|
| - Straight Cut Sweet Potato Fries | 62.5 Pound |
| - Baked | |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |
| - | |

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

2. Season with salt and serve

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

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

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

Hopkins Cafe
11/15/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	75 Pound
- Coarse Kosher Salt	3 Tablespoon
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 2/3 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/15/2023 Lunch

350 4 oz

JHU Hopkins Cafe
Wednesday 11/15/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 450 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 450 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	150 4 OZ
------------------------------	----------

-
1. Keep frozen prior to cooking.
 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		150 4 oz

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 226 Burger
Cooking Temp:	Serving Utensil:	Portions: 226 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		226 Burger

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Cornstarch (Corn Starch) Prepared

Cooking Time: 2 min	Serving Pan:	Yield: 3.25 Ounce
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

* Warm Water	1/4 Cup
- Cornstarch	0.63 Ounce
* Cold Water	2 2/3 Tablespoon

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

2. Put first portion of cold water in a bucket and add corn starch to the water. Keep stirring until smooth.

3. Heat 2nd portion of water in a Wok.

4. Turn off the heat and add about half of the corn starch water mixture to the boiling water while stirring constantly.

5. Slowly pour the cooking mixture back into the larger raw mixture stirring constantly until smooth.

STORAGE:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours. {CCP}cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure. Store at 40 °F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Lunch	For Use In Sauce Pasta Clam White	3.25 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Pasta Linguine & White Clam Sauce

Cooking Time: 5 min	Serving Pan:	Yield: 200 8 oz
Cooking Temp: Med H	Serving Utensil:	Portions: 200 8 oz
Internal Temp: 145		

Ingredients & Instructions...

* Cooked Plain Linguine Pasta Chilled	200 4 oz Portion
* White Clam Pasta Sauce	4 Gallon
- Fresh Italian Parsley Chopped	8 Ounce

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

2. Steam pasta in small batches as needed. Toss with hot sauce. Hold and serve at 140 °F or higher {CCP} Garnish with fresh chopped parsley. Monitor and log temperatures every 60 minutes according to Cornell Dining standards. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. Use sanitized serving utensils at service and be sure to change every 60 minutes. {SOP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} Transfer to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch		200 8 oz

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Pasta Linguine Plain Cooked

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Linguine Pasta	50 Pound
- Water Tap	50 Gallon
- Coarse Kosher Salt	1 1/4 Quart
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Lunch	For Use In Pasta Linguine & White Clam Sauce	50 Pound

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 50 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 50 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound
- Slcd Pork Beef Pepperoni	1000 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Sauce Pasta Clam White

Cooking Time: 20 min	Serving Pan:	Yield: 4 Gallon
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

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

- Extra Virgin Olive Oil	1 Cup 3 1/3 Tablespoon
* Chopped Garlic	1 Cup 2/3 Tablespoon
- White Wine	1 Teaspoon
- Crushed Red Pepper	1 1/2 Teaspoon
- Dried Thyme Leaf	1 1/2 Teaspoon
* Clam Stock Using Clam Base	1 1/2 Quart 1/2 Cup
- Clam Juice	3 1/2 Gallon
* Prepared Cornstarch	3 1/4 Cup
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1 1/2 Teaspoon
- Lemon Juice	1/4 Cup 2 1/3 Tablespoon
- Chopped Clams	8 Pound
- Fresh Italian Parsley Chopped	3 1/4 Cup

1. Gather all ingredients and equipment as needed for recipe.**2. Heat oil and sweat garlic.****3. Deglaze pan with white wine, add pepper flake and thyme. Add clam stock and juice. Bring to simmer and reduce for about 10 minutes.****4. Add cornstarch and bring to a boil. Cook until sauce has thickened and become glossy.****5. Add salt, pepper, lemon juice, and clams. Bring to a simmer and cook until the internal temperature reaches 165°F (CCP)****6. Taste and adjust seasoning if necessary, fold in fresh parsley****CCP: SERVE food at 140°F or higher {CCP} & for no longer than 2 hours.
Monitor and log temperatures**

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Lunch	For Use In Pasta Linguine & White Clam Sauce	4 Gallon

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/15/2023

Lunch

Soup Stock Clam Using Clam Base

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

Ingredients & Instructions...

- GF Clam Soup Base	2 2/3 Tablespoon
* Water	1 1/2 Quart 1/2 Cup

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Lunch	For Use In Sauce Pasta Clam White	1 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/15/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/15/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Lunch

Rice Brown Steamed

Cooking Time: 40 min	Serving Pan:	Yield: 178.13 Pound
Cooking Temp: Steam	Serving Utensil:	Portions: 25 Gallon
Internal Temp: 140		

Ingredients & Instructions...

- Parboiled Long Grain Brown Rice	7 1/4 Gallon 1 1/4 Cup
* Water	11 1/2 Gallon 3 1/2 Cup

1. Rinse Brown rice thoroughly twice.

2. Combine rice and water in 2 inch full hotel pan and steam uncovered for 35 minutes until tender, rest 5 minutes. (2 quarts raw rice +3 quarts water) = 12 lbs cooked rice.

3. Fluff with fork and serve.

Service:

Hold at 140 °F or higher {CCP} Monitor and log temperatures every 60 minutes according to Cornell Dining standards. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters.

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP}Cover, label and date. {SOP}Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	25 Gallon	178.13 Pound

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture. 2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic. 3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/16/2023

Lunch

Noodles Soba

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

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

- Fresh Lemongrass	11.33 Stalk
* Chopped Garlic	1/4 Cup 1 Tablespoon
- Fresh Ginger	3/4 Cup 3 Tablespoon
Minced	
- Roasted Sesame Oil	3/4 Cup 3 Tablespoon
- Jumbo Yellow Onion	18.87 Each
- Mirepoix Soup Base Paste	1 Tablespoon 5/8 Teaspoon
* Water	9 1/4 Gallon 3 Cup
- GF Hoisin Sauce	1 3/4 Cup 2 Tablespoon
- Crushed Red Pepper	1/4 Cup 1 2/3 Tablespoon
- Green Onion	11.33 Bunch
- Buckwheat Soba Noodles	9.43 Pound
- Ground Black Pepper	1 7/8 Teaspoon

1. In stockpot, sauté lemongrass, garlic, and ginger in sesame oil until garlic is golden.

2. Add onions and sauté until translucent.

3. Combine soup base and water. Deglaze the pan with soy sauce and then add the chicken stock, hoisin, red pepper flakes and green onion.

4. Bring to a boil. turn down to a simmer and add soba noodles. Cook until noodles are al dente.

5. Season with black pepper.

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

Hopkins Cafe
11/16/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/16/2023

Lunch

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 50 4 oz
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/16/2023

Lunch

Tofu Sesame Garlic Baked

Cooking Time: 15 min	Serving Pan:	Yield: 62.5 Pound
Cooking Temp: 325°F	Serving Utensil:	Portions: 250 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Firm Tofu	62.5 Pound
- Cubed	
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Maple Flavored Pancake Syrup	1 1/2 Quart 1/4 Cup
- Ketchup	1 3/4 Quart 3/4 Cup
- Rice Wine Vinegar	1 Quart 1/2 Cup
- Garlic Chili Sauce	1 Tablespoon 1/8 Teaspoon
- White Sesame Seeds	2.34 Pound
- Garlic Powder	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon
- Liquid Smoke Seasoning	1 Cup 1/3 Tablespoon

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

2. Cut tofu and gently press out excess water.

3. Combine remaining ingredients, mixing well. Stir tofu gently into the prepared sauce. Place tofu onto greased sheet trays.

4. Transfer tofu to a preheated 325°F oven and cook for 15 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
Hopkins Cafe 11/16/2023 Lunch	250 4 oz portion	62.5 Pound

JHU Hopkins Cafe
Thursday 11/16/2023

Carvery
Lunch

Carvery Corn Steamed

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	48 1 Lb Bag
* Water	3 Gallon
1. Boil or steam corn 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
Hopkins Cafe 11/16/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

Carvery

Thursday 11/16/2023

Lunch

Carvery Peas & Carrots Steamed

Cooking Time:	Serving Pan:	Yield: 12 1/2 Gallon
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

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

- Fz Peas & Carrots	160 Pound
* Water	8 Gallon

1. Steam or boil vegetables until tender. 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
Hopkins Cafe 11/16/2023 Lunch	400 1/2 cup	12 1/2 Gallon

JHU Hopkins Cafe

Carvery

Thursday 11/16/2023

Lunch

Chicken Sweet Asian Halal

Cooking Time: 20 min	Serving Pan:	Yield: 112.5 Pound
Cooking Temp: Med H	Serving Utensil:	Portions: 600 3 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	93.75 Pound
- Jumbo Yellow Onion	18.75 Pound
Peeled, 1/2" Half Moons	
- Green Bell Pepper	18.75 Pound
* Chopped Garlic	1.17 Pound
- Canola Oil	3 Cup 2 Tablespoon
- Sweet Chili Sauce	18.75 Pound
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
* Water	1 1/2 Gallon 1 Cup

1. Heat a wok, add oil, onions & peppers, sauté for 3 minutes until the vegetables begin to soften, then add the garlic. Continue to sauté for another 5 minutes.

2. Add the chicken strips and then sauté until done

3. Add the sweet chili sauce and water and salt, cook for 3 more minutes then pan for service

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	600 3 oz	112.5 Pound

JHU Hopkins Cafe

Carvery

Thursday 11/16/2023

Lunch

Szechuan Green Beans

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

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

- Fresh Ginger Minced	3 Cup 2 Tablespoon
* Chopped Garlic	3 Cup 2 Tablespoon
- GF Tamari Soy Sauce	3 Quart 1/2 Cup
- Garlic Chili Sauce	3.13 Pound
- Rice Wine Vinegar	3 Quart 1/2 Cup
- GF Hoisin Sauce	1 1/2 Quart 1/4 Cup
- Manjo Aji Mirin Cooking Wine	3 Cup 2 Tablespoon
- Roasted Sesame Oil	1/2 Cup 1/3 Tablespoon
- Fresh Cilantro	1 Cup 2/3 Tablespoon
- Canola Oil	6 1/4 Gallon
- Green Beans	50 Pound
- Fresh Italian Parsley	3 Cup 2 Tablespoon

1. Gather all ingredients**2. Saute ginger for 2 to 3 minutes. Add garlic and cook for 1 minute or until it turns light brown. Add soy sauce, chili sauce, rice wine vinegar, hoisin, mirin, sesame oil, and cilantro****3. Fry green beans in canola oil until beans turn dark green. Remove, strain, and add to sauce. Toss and garnish with parsley****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/16/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/16/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe
Thursday 11/16/2023

Deli
Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn	4.04 4 Oz Breast
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

1. Clean and trim vegetables appropriately.**2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|--------------|
| - Gourmet Mayonnaise | 2.2 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth**2. Serve immediately or label and refrigerate until serving****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe		
11/16/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Lunch

Hummus Veggie Wrap

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

Ingredients & Instructions...

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Thursday 11/16/2023

Lunch

Cookie Snickerdoodle

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Light Brown Sugar	1 1/2 Cup
- Ground Cinnamon	1/4 Cup
- Frozen Sugar Cookie Dough	100 Ea.

-
- 1. Gather all ingredients
- 2. Preheat oven to 350 degrees F
- 3. Combine brown sugar and cinnamon. Mix well
- 4. Roll sugar cookies in cinnamon sugar mixture
- 5. Lay out cookies on greased sheet pans about 1 inch apart
- 6. Sprinkle cinnamon over cookie dough
- 7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
- 8. Let cool and serve

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

Hopkins Cafe
11/16/2023 Lunch

100 Cookie

JHU Hopkins Cafe
Thursday 11/16/2023

Grill
Lunch

Chicken Popcorn

Cooking Time:	Serving Pan:	Yield: 400 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 400 4 Oz
Internal Temp:		

Ingredients & Instructions...

- Popcorn Chicken20 5 Lb Bag
1. Deep fry from frozen at 350 degrees F for 3-5 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
Hopkins Cafe 11/16/2023 Lunch		400 4 Oz

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

French Fries Waffle

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 100 Pound |
| - Fryer Oil Susquehanna Mills | 10 Pound |

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

2. Season with salt and serve

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/16/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound
-	
1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.	
2. Season with salt and serve	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 2/3 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/16/2023 Lunch

350 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 450 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 450 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/16/2023 Lunch

150 4 oz

JHU Hopkins Cafe

Thursday 11/16/2023

Grill

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 226 Burger
Cooking Temp:	Serving Utensil:	Portions: 226 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

Sandwich Tuna Melt

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

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

- Pouch White Albacore Tuna Fish	12 Pound
- Gourmet Mayonnaise	3 Cup
- Cnd Sweet Pickle Relish	2 Cup
- American Cheese	100 Slice
- Deli White Bread	200 Slice
- Dairy-Free Margarine	1 Quart

1. Gather all ingredients**2. Combine tuna, mayonnaise, and relish****3. Spread a #12 scoop of tuna mixture on one slice of bread. Top with cheese and cover with another slice of bread****4. Spread margarine on outside of bread. Grill sandwiches until cheese melts and bread browned on both sides**

-

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**Hopkins Cafe
11/16/2023 Lunch

100 Sandwich

2 Batch

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Lunch

Wrap Chicken Caesar

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

Ingredients & Instructions...

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Hopkins Cafe
11/16/2023 Lunch

100 Sandwich

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/16/2023

Lunch

Pasta Rigatoni & Broccoli

Cooking Time: 12 min	Serving Pan:	Yield: 4.69 2" Hotel Pan
Cooking Temp: 212°	Serving Utensil:	Portions: 150 8 oz
Internal Temp: 165		

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

- Jumbo Yellow Onion	6.3 Pound
Peeled & Julienned	
* Chopped Garlic	12.31 Ounce
- Extra Virgin Olive Oil	3 Cup 1 Tablespoon
* Mirepoix Stock	3 3/4 Cup 3 1/3 Tablespoon
- Broccoli Florets 4/3#	15.83 Pound
- Crushed Red Pepper	1 Tablespoon 1/4 Teaspoon
- Coarse Kosher Salt	2 3/8 Teaspoon
* Water	15 3/4 Gallon 1 1/4 Cup
- Coarse Kosher Salt	1 1/2 Cup 2 Tablespoon
- Rigatoni Pasta	15.83 Pound
- Grated Parmesan Cheese	3.15 Pound
- Fresh Basil	6.45 Ounce

Chiffonade

-

1. Gather all ingredients**2. Sauté onion and garlic in oil until tender.**

3. Add vegetable stock, first-listed amount of salt, crushed red pepper, and broccoli to the pot with garlic and onions. Cook until broccoli is tender.

4. In steam kettle, boil water, add second-listed amount of salt, boil again, add pasta. Cook 5 minutes to al dente, stirring frequently.

5. Add pasta to the broccoli sauté. Stir in parmesan cheese, transfer to service vessel and garnish with basil.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	150 8 oz	4.69 2" Hotel Pan

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/16/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 50 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/16/2023

Lunch

Pizza Meat Chicken Bacon Ranch BBQ

Cooking Time: 8 min	Serving Pan:	Yield: 38 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 304 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	38 22 Oz Dough
- Sweet BBQ Sauce	14.25 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	19 Pound
* Grilled Chicken Breast Pizza Topping	9.5 Pound
- Bacon	7.13 Pound
- Buttermilk Ranch Dressing	4.75 Pound
-	

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

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

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

4. Spread 8 oz mozzarella cheese blend evenly over sauce. Top with chicken and diced bacon

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	300 slice	38 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/16/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 50 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound
- Slcd Pork Beef Pepperoni	1000 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/16/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	2 1/4 Teaspoon
* Water	3 3/4 Cup 3 1/3 Tablespoon

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

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

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Lunch	For Use In Pasta Rigatoni & Broccoli	3 3/4 Cup 3 1/3 Tablespoon

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/16/2023

Lunch

Topping Pizza Meat Chicken Breast Grilled

Cooking Time: 25 min	Serving Pan:	Yield: 0.95 batch
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- | | |
|--|------------------|
| - Halal Boneless Skinless Chicken Breast | 9.5 Pound |
| Grilled | |
| - Canola Oil | 3 2/3 Tablespoon |
| - Lemon Juice | 3 2/3 Tablespoon |
| - Garlic Powder | 1 Teaspoon |
| - Coarse Kosher Salt | 1 Teaspoon |
| - Ground Black Pepper | 1 Teaspoon |
1. Gather all ingredients/equipment as needed for recipe. If needed thaw chicken in a refrigerator at 40 degrees or lower 24 hours ahead. {CCP}
 2. In large bowl or metal container combine oil, garlic, lemon juice, salt and black pepper and whisk together.
 3. Place breasts into metal pans and add the seasoning lemon juice and oil mixture to coat the chicken well.
 4. CHILL RAPIDLY in blast chiller until temperature reaches 40° TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use Store @40°F or below.{CCP}
 5. On the next day, grill chicken on char grill marking both sides of the chicken. Lay onto sheet trays covered with parchment paper sheets and finish in oven at 350F, Cook until internal temperature reaches 165°F for 15 seconds {CCP}

SERVICE:

HOT FOOD SERVICE: TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Lunch	For Use In Pizza Meat Chicken Bacon Ranch BBQ	0.95 batch

JHU Hopkins Cafe

Salad Bar

Thursday 11/16/2023

Lunch

Salad Slaw Super Asian

Cooking Time:	Serving Pan:	Yield: 9 1/4 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Shredded Coleslaw	37.95 Pound
- GF Tamari Soy Sauce	1/4 Cup 5/8 Teaspoon
- Lemon Juice	1/4 Cup 5/8 Teaspoon
- Canola Oil	1/4 Cup 5/8 Teaspoon
- Fresh Ginger Minced	1 Quart 1/2 Cup
- Rice Wine Vinegar	1 Quart 1/2 Cup
- Light Amber Honey	2 1/4 Quart 1/4 Cup
- Roasted Sesame Oil	1 1/2 Cup 1 1/3 Tablespoon
- White Sesame Seeds	1 1/2 Cup 1 1/3 Tablespoon

1. Whisk soy sauce, lemon juice, vegetable oil, grated ginger, rice wine vinegar, honey, sesame oil, and sesame seeds together.

2. Pour mixture over super slaw, mix to combine and serve.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	200 1/2 cup	9 1/4 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Soup

Thursday 11/16/2023

Lunch

Soup Butternut Squash In House

Cooking Time:	Serving Pan:	Yield: 138.49 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/2 Cup 4 Tablespoon
- Butternut Squash	11.55 Squash
* Water	1 1/4 Quart 3/4 Cup
* Stock Vegetable	2 Gallon 3 Cup
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Diced	1 1/4 Quart 3/4 Cup
- Fresh Ginger Peeled & Minced	1/2 Cup 4 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for 15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.	
2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5 minutes on medium- high heat.	
3. Add squash and the rest of the vegetable broth. Cook until tender.	
4. Purée squash as needed to achieve desired soup consistency.	
-	
CCP: Hold at 140 °F or higher	
CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Lunch	100 8 oz	138.49 1/2 Cup

JHU Hopkins Cafe

Soup

Thursday 11/16/2023

Lunch

Soup Tomato Basil

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced 1/4"	
- Dairy-Free Margarine	3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Cnd Tomato Sauce	3 1/4 Gallon 1 Cup
- Sugar	3 2/3 Tablespoon
- Milk 2% .5 GAL	2 1/2 Gallon 3 Cup
- Fresh Basil	2 1/2 Cup 2 2/3 Tablespoon

Finely cut

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

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
Hopkins Cafe 11/16/2023 Lunch	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Thursday 11/16/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/16/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Friday 11/17/2023

[None]
Lunch

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	64 Pound
*	Water	4 Gallon
-		
	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
Hopkins Cafe 11/17/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.5 14 Oz Pouch
- Syrup Blue Curacao	0.25 1 LT
- Water Tap	1 Gallon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	8 8 oz	1 Gallon

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	6.25 8 Oz
* Water	3 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Lunch

Ragout Three Bean

Cooking Time:	Serving Pan:	Yield: 100 5 oz
Cooking Temp:	Serving Utensil:	Portions: 100 5 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 Cup 2/3 Tablespoon
- Onion Red Jumbo 25#	8.33 Each
-chopped	
- Yellow Bell Pepper	8.34 Ea.
Diced	
-chopped	
- Green Bell Pepper	8.34 Ea.
-chopped	
- Garlic Cloves	16.67 Clove
-minced	
- Ground White Pepper	2 1/8 Teaspoon
- Ground Cumin	1 1/3 Tablespoon
- Red Grape Tomatoes	1 Gallon 1/2 Cup
- Light Red Kidney Beans	15.63 Pound
- Black Beans	15.63 Pound
Drained & Rinsed	
- Cannellini Beans	15.63 Pound
* Mirepoix Stock	1 Gallon 1/2 Cup
- Cnd Tomato Sauce	1 Gallon 1/2 Cup
- Fresh Cilantro	1 Quart 2 2/3 Tablespoon
-chopped	
-	

1. In a heavy saucepan, heat olive oil and saute onions, yellow bell pepper, and green bell pepper until soft. Add garlic, white pepper, cumin, tomatoes, and cook, stirring often.

2. Stir in beans, mirepoix stock, and tomato sauce. Simmer, covered, for 10 minutes or until done.

3. Garnish with cilantro and serve.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch		100 5 oz

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Lunch

Salad Chickpea

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

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	2 3/4 Cup
- Celery Diced	3/4 Cup 2/3 Tablespoon
- Green Onion Sliced Thin	3 Tablespoon 5/8 Teaspoon
- Red Bell Pepper Diced Small	1/4 Cup 2 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup 2 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/4 Cup 2 Tablespoon
- Dijon Mustard	2 3/8 Teaspoon
- Fresh Dill Chopped	0.8 Ounce
- Lemon Juice	1 Tablespoon 5/8 Teaspoon
- Garlic Powder	3/4 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.**2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.****3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.****Distribution...****Portions****Yield**Hopkins Cafe
11/17/2023 Lunch

8 1/2 Cup

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	3 Tablespoon 3/8 Teaspoon
* Water	1 Gallon 1/2 Cup

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Lunch	For Use In Ragout Three Bean	1 Gallon 1/2 Cup

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Lunch

Zucchini Steamed

Cooking Time:	Serving Pan:	Yield: 3.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 224 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini	28 Pound
- sliced into rounds	
* Water	1 3/4 Gallon

1. Wash and slice zucchini into even round slices.

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Friday 11/17/2023

Lunch

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 3 Gallon 2 1/2 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

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

- Dairy-Free Margarine	1.58 Pound
* Chopped Garlic	1/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	1.6 Pound
- Milk 2% .5 GAL	2 1/4 Gallon 2 1/2 Cup
- Heavy Cream	3 1/4 Quart
- Shrd Aged Asiago Cheese	4.81 Pound
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	3/4 Cup 1/3 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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 Hopkins Cafe 11/17/2023 Lunch	For Use In Pasta Fettuccine Chicken Alfredo	3 Gallon 2 1/2 Cup

JHU Hopkins Cafe
Friday 11/17/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 50 4 oz
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Friday 11/17/2023

Lunch

Fish Cod Baked

Cooking Time:	Serving Pan:	Yield: 500 3 oz
Cooking Temp:	Serving Utensil:	Portions: 500 3 oz
Internal Temp:		

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

- Fresh Cod	125 Pound
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1 3/4 Cup 2 Tablespoon
- Old Bay	1 3/4 Cup 2 Tablespoon
- Fresh Italian Parsley	1/2 Cup 2 Tablespoon
- Lemons 12 CT	60 Each
Sliced into Half Moon	

1. Place fish in a single layer on greased sheet pan(s).

2. Bake fish in oven at 400 degrees F for 8-10 minutes.

3. Sprinkle with salt, black pepper, and Old Bay.

4. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done. Garnish with parsley and lemon wedge.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch		500 3 oz

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 24 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 5.28 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	24 1/2 cup	3 Quart

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 12 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	1.88 Pound
- Celery	3 Pound
-Diced	
- Onion Powder	1 3/4 Teaspoon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	3 Tablespoon
- Gourmet Mayonnaise	1 1/2 Cup

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/17/2023 Lunch

12 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 9.96 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	22.91 Ea.
- Gourmet Mayonnaise	3/4 Cup 2/3 Tablespoon
- Celery	1/4 Cup 2/3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	12 1/2 cup	9.96 #8 scoop

JHU Hopkins Cafe

Friday 11/17/2023

Deli Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 3.23 serving
Cooking Temp:	Serving Utensil:	Portions: 12 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn3.23 4 Oz Breast
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	12 Ounce	3.23 serving

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 7.71 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	4.93 Ounce
- Yellow Squash	4.93 Ounce
- Eggplant	4.93 Ounce
- Medium White Mushrooms Sliced	2.47 Ounce
- Onion Red Jumbo 25# Diced	2.47 Ounce
- Green Bell Pepper	0.47 Ea.
- Red Bell Pepper Sliced Thin	0.47 Ea.
* Chopped Garlic	0.46 Ounce
- Fresh Basil	2 1/2 Teaspoon
- Dried Oregano Leaf Crushed	5/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/4 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2/3 Tablespoon

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	1.5 Pound	7.71 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.69 Bag Batch Portions: 12 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.79 43 Oz Pouch
- Celery Diced 1/4"	7.25 Ounce
- Dijon Mustard	2.07 Ounce
- Onion Powder	2 1/3 Tablespoon
- Ground White Pepper	3/8 Teaspoon
- Gourmet Mayonnaise	1 1/2 Cup

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	12 1/2 cup	0.69 Bag Batch

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.71 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 16 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|---------------|
| - Gourmet Mayonnaise | 1.78 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.24 7 Oz Can |

1. Add all ingredients to blender and blend until smooth**2. Serve immediately or label and refrigerate until serving****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe		
11/17/2023 Lunch	16 2 oz	0.71 24 Oz Bottle

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Lunch

Hummus Veggie Wrap

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

Ingredients & Instructions...

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Friday 11/17/2023

Lunch

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	1 Cup 2/3 Tablespoon
- White Marshmallows	1 1/4 Gallon 2 1/4 Cup
- Rice Krispies Cereal	2 Gallon 1 Cup

-

1. Gather all ingredients
2. Melt margarine in a large pot
3. Add marshmallows and stir until completely melted
4. Remove melted marshmallow mixture from heat
5. Add cereal and stir until well coated
6. Press mixture evenly into greased half sheet pans (36 servings per pan)
7. Cut into 2x3 portions

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Friday 11/17/2023

Lunch

Cookies M&M

Cooking Time:	Serving Pan:	Yield: 100 Cookie
Cooking Temp:	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- 1.5 oz M&M's Cookie Dough 100 Ea.

-

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

Distribution...

Portions

Yield

Hopkins Cafe
11/17/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Beef Philly Steak

Cooking Time:	Serving Pan:	Yield: 250 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 250 Sandwich
Internal Temp:		

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

- Gourmet Mayonnaise	3 3/4 Gallon 2 1/2 Cup
- Garlic Cloves	3 Cup 2 Tablespoon
-Chopped	
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Sliced Sirloin Beef	50 Pound
Sliced Thin	
- Green Bell Pepper	100 Ea.
Sliced Thin	
- Jumbo Yellow Onion	75 Each
Sliced Thin	
- Cnd Cheddar Cheese Sauce	15.63 Pound
- Root Rolls Hoagie 6"	250 Ea.
- .75 oz Slcd Swiss Cheese	250 Slice
- Ground Italian Seasoning	1 Quart 1/2 Cup

1. Gather all ingredients.**2. In a small bowl, combine mayonnaise and minced garlic. Cover and refrigerate.****3. Preheat oven to 500 degrees F.****4. Heat oil in a large skillet over medium heat. Sauté thinly sliced beef until lightly browned. Stir in thinly sliced peppers and thinly sliced onions. Season with salt and pepper. Sauté until vegetables are tender, and remove from heat.****5. Spread each hoagie bun generously with garlic mayonnaise and cheese sauce. Divide beef mixture into buns. Top with 1 slice Swiss Cheese and sprinkle with seasoning.****6. Place sandwiches on baking pan. Heat sandwiches in a preheated oven until cheese is melted or slightly browned.****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
Hopkins Cafe 11/17/2023 Lunch		250 Sandwich

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

French Fries Crinkle

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/2" Fz Crinkle Cut French Fries	75 Pound
- Fryer Oil Susquehanna Mills	7.5 Pound

-

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F****3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy**

-

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

Hopkins Cafe
11/17/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 280 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 280 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	70 Pound
- Extra Virgin Olive Oil	2 1/2 Quart 1/2 Cup
- Garlic Cloves	21 Clove
Minced	
- Ground Italian Seasoning	3/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 3 Tablespoon
- Ground Black Pepper	1/4 Cup 3 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/17/2023 Lunch

280 4 oz

JHU Hopkins Cafe
Friday 11/17/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 360 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 360 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	360 Ea.
- Small Potato Bun	360 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch		360 Burger

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 120 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/17/2023 Lunch

120 4 oz

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 181 Burger
Cooking Temp:	Serving Utensil:	Portions: 181 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|-------------------------------------|-------------|
| - 5.33 oz White Turkey Burger Patty | 181 5.33 Oz |
| - Small Potato Bun | 181 Ea. |
| - | |
1. Place turkey burger on grill and cook 8 minutes on one side.
 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.
 -
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch		181 Burger

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Shrimp Popcorn Fried

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Shellfish, Wheat

Ingredients & Instructions...

- 65-100 Ct Breaded Popcorn Shrimp	68 Pound
- Canola Oil	2 Quart

1. Heat vegetable oil to 375 degrees F.

2. Deep fry shrimp for 3-5 minutes, or until shrimp float to the top. Drain off excess oil.

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
Hopkins Cafe 11/17/2023 Lunch	200 3 oz	4 Batch

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Lunch

Wrap Chicken Caesar

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

Ingredients & Instructions...

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Hopkins Cafe
11/17/2023 Lunch

100 Sandwich

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Bread Garlic Texas Toast

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

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

- Dairy-Free Margarine	3 Cup
- Garlic Powder	2 Cup
- Texas Toast Bread	100 Slice

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

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

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

Hopkins Cafe
11/17/2023 Lunch

100 Slice

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Pasta Fettuccine Chicken Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 62.5 Pound
Cooking Temp: Med H	Serving Utensil:	Portions: 250 4 oz Portion
Internal Temp: 165		

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

* Plain Cooked Fettuccine Pasta	31 Pound
* Alfredo Sauce	3 Gallon 2 1/2 Cup
- Halal Bnls Sknls Chicken Thigh	15.63 Pound
- Extra Virgin Olive Oil	3 Cup 1/4 Teaspoon
- Whole Black Peppercorns	3 Tablespoon 5/8 Teaspoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Grated Parmesan Cheese	6.31 Pound
- Fresh Italian Parsley	3.13 Bunch

1. Either heat the water to boiling for a pasta station or using a 2 & 1/2 " perforated pan steam the pasta as needed.

2. Season the chicken with Salt and Pepper. Heat skillet and add oil. Cook the chicken and sauté until an internal temperature of 165 degrees is reached. Hold Hot at 140F{CCP}

SERVICE:

1. In small batches, reheat the pasta, drain. Toss with Sauce and Chicken and top with parmesan cheese and parsley.

For each batch mix up approximately:

**2.5 lbs of Pasta
1.25 lbs chicken
3 Cups Sauce
8 oz Parmesan**

2. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	250 4 oz Portion	62.5 Pound

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Pasta Fettuccine Plain Cooked

Cooking Time:	Serving Pan:	Yield: 31.25 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 10" Fettuccine Pasta	31.25 Pound
- Water Tap	31 1/4 Gallon
- Coarse Kosher Salt	3 Cup 2 Tablespoon
- Canola Oil	3/4 Cup 1/3 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.**2. Add Salt.****3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.****4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.****5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.**

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Lunch	For Use In Pasta Fettuccine Chicken Alfredo	31 Pound
Overproduction...	3 4 oz Portion	12 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 40 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 320 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	40 22 Oz Dough
- Cnd Italian Pizza Sauce	15 Pound
- Shredded Part Skim Mozzarella Cheese	20 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	320 slice	40 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Pizza Meat Supreme

Cooking Time: 8 min	Serving Pan:	Yield: 25 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 200 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
- Ground Sweet Mild Italian Pork Sausage	6.25 Pound

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

* Roasted Diced Peppers Pizza Topping	3.91 Pound
* Roasted Diced Onion Pizza Topping	3.91 Pound
* Roasted Mushroom Pizza Topping	3.91 Pound
- Cnd Slcd Ripe Olives	3.13 Pound
Drained	

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with roasted vegetables, olives, cooked sausage, and pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Topping Pizza Veg Mushrooms Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Sld White Mushrooms Sliced 1/8"	5.08 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Lunch	For Use In Pizza Meat Supreme	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Lunch	For Use In Pizza Meat Supreme	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/17/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Lunch	For Use In Pizza Meat Supreme	3.91 Pound

JHU Hopkins Cafe

Root

Friday 11/17/2023

Lunch

Broccoli Rabe Cooked

Cooking Time: 5 min Cooking Temp: Med H Internal Temp: 140	Serving Pan: Serving Utensil:	Yield: 50 Pound Portions: 200 4 oz portions
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Ingredients & Instructions...

- Broccoli Rabe	50 Pound
* Water	19 1/2 Gallon 3 Cup
- Crushed Red Pepper	2 1/4 Teaspoon
- Coarse Kosher Salt	1 3/4 Cup 2 1/3 Tablespoon
- Extra Virgin Olive Oil	1 Quart 2 2/3 Tablespoon

1. Wash broccoli rabe. Bring water to boil.

2. Add broccoli rabe and cook for 6 minutes.

3. Drain. Drizzle with olive oil and add seasonings

Chop into 1" Pieces for pizza only

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	200 4 oz portions	50 Pound

JHU Hopkins Cafe

Root

Friday 11/17/2023

Lunch

Pilaf Quinoa

Cooking Time:	Serving Pan:	Yield: 8.7 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	3/4 Cup 2 Tablespoon
- Green Onion Sliced	1.31 Pound
- Medium White Mushrooms Sliced	1.31 Pound
- Celery Chopped	13.92 Ounce
* Chopped Garlic	2 5/8 Teaspoon
- Mirepoix Soup Base Paste	2.61 Ounce
* Water	3 Quart 3 Tablespoon
- Red Quinoa	3 Cup 2/3 Tablespoon

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	400 1/2 cup	8.7 Batch

JHU Hopkins Cafe

Root

Friday 11/17/2023

Lunch

Root Mushrooms & Onions Sauteed

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

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

- | | |
|--------------------------|----------|
| - Medium White Mushrooms | 60 Pound |
| Sliced | |
| - Jumbo Yellow Onion | 18 Pound |
| - Dairy-Free Margarine | 3 Cup |

1. Slice mushrooms, then wash. Do not wash until after slicing.

2. Thinly slice onions and sauté with mushroom slices in margarine until tender.

-

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

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

-

Distribution...**Portions****Yield**Hopkins Cafe
11/17/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Salad Bar

Friday 11/17/2023

Lunch

Farro

Cooking Time:	Serving Pan:	Yield: 0.84 Batch
Cooking Temp:	Serving Utensil:	Portions: 101 1/2 Cup
Internal Temp:		

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

- Farro Italian Pearled	1 1/2 Quart 1/2 Cup
* Water	1 1/2 Gallon 3 Cup
- Coarse Kosher Salt	1 2/3 Tablespoon

1. Gather all ingredients
2. Rinse farro using a fine strainer under cold water until the water runs clear
3. Add water and salt to a large stockpot and bring to a boil
4. Add farro and bring the water back to a boil
5. Simmer uncovered, stirring occasionally, until the farro has softened, about 30 minutes
6. Drain

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Lunch	100 1/2 Cup	0.84 Batch

JHU Hopkins Cafe

Soup

Friday 11/17/2023

Lunch

Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
Chopped 1/4"	
- Celery	1.34 Stalk
Chopped 1/4"	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 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
Hopkins Cafe 11/17/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Friday 11/17/2023

Lunch

Soup Tomato Basil

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced 1/4"	
- Dairy-Free Margarine	3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Cnd Tomato Sauce	3 1/4 Gallon 1 Cup
- Sugar	3 2/3 Tablespoon
- Milk 2% .5 GAL	2 1/2 Gallon 3 Cup
- Fresh Basil	2 1/2 Cup 2 2/3 Tablespoon

Finely cut

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

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
Hopkins Cafe 11/17/2023 Lunch	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Friday 11/17/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	2 1/2 Quart
- Large Egg	10 Ea.
* Water	1 1/2 Quart 1/4 Cup
- Dairy-Free Margarine Melted	1/2 Cup 2 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**Hopkins Cafe
11/17/2023 Lunch

40 Waffle

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

[All Meals]

Hand-Breaded Chicken Tenders

Cooking Time: 5-7 min	Serving Pan:	Yield: 43.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 350 Tender
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	8.75 5 Lb
- Buttermilk	4 Gallon 2 Cup
- Unbleached All Purpose Flour	2 1/2 Gallon 3 3/4 Cup
- Garlic Powder	2 3/4 Cup
- Onion Powder	2 3/4 Cup
- Ground Spanish Paprika	1 1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 1/2 Cup 2 Tablespoon
- Ground Black Pepper	1 1/2 Cup 2 Tablespoon
- Sauce Hot Cholula	1 Quart 1/4 Cup
- Fryer Oil Susquehanna Mills	4.38 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
Hopkins Cafe 11/19/2023 Lunch	350 Tender	43.75 Pound

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Lunch

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
Hopkins Cafe 11/18/2023 Lunch	4 8 oz	2 Quart

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Lunch

Rice Fried Cauliflower

Cooking Time: 10 min	Serving Pan:	Yield: 5 Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 250 4 oz Portion
Internal Temp: 145		

Ingredients & Instructions...

- Cauliflower	20 Head
Chopped Fine	
* Chopped Garlic	1/2 Cup 2 Tablespoon
- Peeled Shallot	1.25 Pound
Minced	
- Fz Peas & Carrots	5 Pound
- Fz Corn	5 Pound
- Zucchini	2.5 Pound
Julienned	
- Yellow Squash	2.5 Pound
Julienned	
- Broccoli Florets 4/3#	2.5 Pound
Trimmed, Cut in Small Florets	
- Extra Virgin Olive Oil	2 1/2 Cup
- GF Tamari Soy Sauce	2 1/2 Cup
- Ground White Pepper	1/4 Cup 2 2/3 Tablespoon
- Green Onion	2.5 Pound
Bias Cut 1/4"	

1. Clean leaves from cauliflower and cut heads into thirds. Stem/core can remain attached as you can use all of the cauliflower for this recipe.

2. Place 1/3 of each head of cleaned cauliflower at a time in a food processor and pulse chop about 10 times or until the cauliflower is ground up small. Be careful not to over-process, stop when it looks like rice .Transfer the cauliflower "rice" to a 4" hotel pan as processed. NOTE: A buffalo chopper works well for larger amounts.

3. Heat skillet and add olive oil. Add shallots and garlic and sauté for 3-4 minutes; add peas & carrots blend, corn, zucchini, yellow squash, and broccoli florets and sauté for 3-4 minutes additional.

4. Add cauliflower and toss with other vegetables. Add soy sauce and season with white pepper. Cook for 2-3 minutes Cook until internal temperature reaches 145°F for 15 seconds {CCP}

HOT FOOD SERVICE:

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours. Garnish with Green onion slivers.

JHU Hopkins Cafe	[None]
Saturday 11/18/2023	Lunch

Rice Fried Cauliflower

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	250 4 oz Portion	5 Batch

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Lunch

Salad Chickpea

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

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 1/4 Cup 2 Tablespoon
- Celery Diced	1/4 Cup 2 Tablespoon
- Green Onion Sliced Thin	1 2/3 Tablespoon
- Red Bell Pepper Diced Small	3 Tablespoon 5/8 Teaspoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	3 Tablespoon 5/8 Teaspoon
- Vegan Soybean Oil Mayonnaise	3 Tablespoon 5/8 Teaspoon
- Dijon Mustard	1 1/4 Teaspoon
- Fresh Dill Chopped	0.4 Ounce
- Lemon Juice	1 3/4 Teaspoon
- Garlic Powder	3/8 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch		4 1/2 Cup

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Lunch

The Ultimate Grilled Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Sourdough Deli Bread	400 Ea.
- Dairy-Free Margarine	3 Quart 1/2 Cup
- Mild Cheddar Cheese	200 Slice
- Smoked Gouda Cheese	200 Slice
- Havarti Cheese	200 Slice

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

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

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

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

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/18/2023 Lunch

200 Sandwich

JHU Hopkins Cafe

Carvery

Saturday 11/18/2023

Lunch

Beef Bulgogi

Cooking Time:	Serving Pan:	Yield: 56.6 Pound
Cooking Temp:	Serving Utensil:	Portions: 300 3 oz Portion
Internal Temp:		

Ingredients & Instructions...

- Sliced Sirloin Beef	39.91 Pound
- GF Tamari Soy Sauce	3 3/4 Quart 3/4 Cup
- Sugar	3.33 Pound
- Unsweetened Applesauce	8.77 Pound
- Sambal Oelek Chili Sauce Paste	10.76 Ounce
* Chopped Garlic	15.85 Ounce
- Roasted Sesame Oil	10.76 Ounce
- Jumbo Yellow Onion Peeled	6.79 Pound
- Julienne Carrots	6.79 Pound
- Bean Sprouts	6.79 Pound
- Green Onion	2.02 Pound

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

2. Combine soy sauce, sugar, applesauce, sambal sauce, garlic and sesame oil add to beef and marinate for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef and saute until done

4. While beef is cooking, put onions and carrots on sheet trays and roast in 450 F. oven for 10 minutes.

5. Once beef is cooked through, add in onions, carrots and bean sprouts. Top with green onions at time of service.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	300 3 oz Portion	56.6 Pound

JHU Hopkins Cafe

Carvery

Saturday 11/18/2023

Lunch

Carvery Peas & Carrots Steamed

Cooking Time:	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

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

- Fz Peas & Carrots	80 Pound
* Water	4 Gallon

1. Steam or boil vegetables until tender. 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
Hopkins Cafe 11/18/2023 Lunch	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Carvery

Saturday 11/18/2023

Lunch

Carvery Steamed Broccoli Florets

Cooking Time:	Serving Pan:	Yield: 5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 320 1/2 cup
Internal Temp:		

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

- | | |
|-------------------------|--------------|
| - Broccoli Florets 4/3# | 75 Pound |
| * Water | 2 1/2 Gallon |
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 for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	300 1/2 cup	5 2" Hotel Pan
Overproduction...	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Saturday 11/18/2023

Lunch

Pasta Noodles Sesame Carvery

Cooking Time:	Serving Pan:	Yield: 18.75 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Sesame, Soy

Ingredients & Instructions...

- Fresh Cilantro	2 1/4 Quart 1/4 Cup
- Fresh Basil	2 1/4 Quart 1/4 Cup
- Green Onion	37.5 Each
- Red Bell Pepper Sliced Thin	37.5 Ea.
- Yellow Bell Pepper Diced	37.5 Ea.
- Julienne Carrots	6.25 Pound
- 12.75" Fz Ckd Lo Mein Noodles	18.75 Pound
- Rice Wine Vinegar	1 Gallon 2 3/4 Cup
- Extra Virgin Olive Oil	1 Cup 3 Tablespoon
- Roasted Sesame Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	2 1/4 Cup 2 Tablespoon
- GF Tamari Soy Sauce	2 1/4 Cup 2 Tablespoon
- Light Brown Sugar	2 1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Defrost noodles under running water or blanch in hot water for 1-2 minutes. Remove and drain excess water

3. Combine chopped cilantro, chopped basil, sliced green onion, diced peppers, shredded carrots, and noodles in a large bowl

4. Blend vinegar, olive oil, sesame oil, garlic, soy sauce, and brown sugar in a medium bowl

5. Pour dressing over salad and toss to coat

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

CCP: Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours for a total cooling time of 6 hours

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	300 1/2 cup	18.75 Batch

JHU Hopkins Cafe

Carvery

Saturday 11/18/2023

Lunch

Peas Snow Carvery

Cooking Time:	Serving Pan:	Yield: 5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 320 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Snow Peas	50 Pound
- Extra Virgin Olive Oil	1 1/4 Quart
- Lemon Juice	1 1/4 Cup
* Chopped Garlic	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Ground Thyme	3 1/3 Tablespoon

1. Steam or boil snow peas until tender. Drain off excess liquid.

2. In small bowl mix together oil, lemon juice, minced garlic, salt, pepper, and thyme. Whisk to blend and pour over vegetables. Toss lightly.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	300 1/2 cup	5 2" Hotel Pan
Overproduction...	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 1/4 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 11 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 2.42 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	11 1/2 cup	1 1/4 Quart 1/2 Cup

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 5 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	12.5 Ounce
- Celery	1.25 Pound
-Diced	
- Onion Powder	3/4 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	1 Tablespoon 3/4 Teaspoon
- Gourmet Mayonnaise	1/2 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/18/2023 Lunch

5 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 4.15 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	9.55 Ea.
- Gourmet Mayonnaise	1/4 Cup 1 1/3 Tablespoon
- Celery	1 2/3 Tablespoon
- Cnd Sweet Pickle Relish	1 2/3 Tablespoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	5 1/2 cup	4.15 #8 scoop

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 1.35 serving
Cooking Temp:	Serving Utensil:	Portions: 5 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn 1.35 4 Oz Breast

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	5 Ounce	1.35 serving

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 3.54 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 11 Ounce
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	2.27 Ounce
- Yellow Squash	2.27 Ounce
- Eggplant	2.27 Ounce
- Medium White Mushrooms Sliced	1.13 Ounce
- Onion Red Jumbo 25# Diced	1.13 Ounce
- Green Bell Pepper	0.22 Ea.
- Red Bell Pepper Sliced Thin	0.22 Ea.
* Chopped Garlic	0.21 Ounce
- Fresh Basil	1 1/8 Teaspoon
- Dried Oregano Leaf Crushed	1/4 Teaspoon
- Dried Rosemary Leaf Crushed	1/8 Teaspoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	1/8 Teaspoon
- Balsamic Vinaigrette Dressing	2 Tablespoon 3/4 Teaspoon

1. Clean and trim vegetables appropriately.**2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	11 Ounce	3.54 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.29 Bag Batch Portions: 5 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.33 43 Oz Pouch
- Celery Diced 1/4"	3.05 Ounce
- Dijon Mustard	0.87 Ounce
- Onion Powder	1 Tablespoon
- Ground White Pepper	1/8 Teaspoon
- Gourmet Mayonnaise	1/2 Cup 2 Tablespoon

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	5 1/2 cup	0.29 Bag Batch

JHU Hopkins Cafe
Saturday 11/18/2023

Deli
Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.31 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 7 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	12.4 Ounce
- Cnd Whole Hot Chipotle Peppers	0.11 7 Oz Can
-	
1. Add all ingredients to blender and blend until smooth	
2. Serve immediately or label and refrigerate until serving	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	7 2 oz	0.31 24 Oz Bottle

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Lunch

Hummus Veggie Wrap

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

Ingredients & Instructions...

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Saturday 11/18/2023

Lunch

Cereal Bars Fruit Loops

Cooking Time:	Serving Pan:	Yield: 100 Square
Cooking Temp:	Serving Utensil:	Portions: 100 Square
Internal Temp:		

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

- Dairy-Free Margarine Melted	1 Cup 2/3 Tablespoon
- White Marshmallows	3.47 Pound
- Froot Loops Cereal	2 Gallon 1 Cup

1. Spray baking dish with nonstick cooking spray. Set aside**2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe
11/18/2023 Lunch

100 Square

JHU Hopkins Cafe

Desserts

Saturday 11/18/2023

Lunch

Pie Coconut Cream In House

Cooking Time:	Serving Pan:	Yield: 8 Pie
Cooking Temp:	Serving Utensil:	Portions: 80 1/10 Pie
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Eggs, Gluten, Tree Nuts, Wheat

Ingredients & Instructions...

- 9" Fz 3" Deep Pie Shell	8 8 Oz Each
- Sugar	3 1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Imitation Vanilla Extract	1 Tablespoon 5/8 Teaspoon
- Liquid Whole Egg	1 Quart 3/4 Cup
- Milk 2% .5 GAL	1 Gallon 3 1/4 Cup
- Organic Shredded Coconut	1.6 Pound
-	

1. Bake pie shell according to package instructions until light brown
2. Add sugar, salt, vanilla, and eggs and mix together
3. Heat milk. Add hot milk to egg mixture, slowly at first, then more rapidly
4. Add shredded coconut. Mix together
5. Pour into partially baked pie shells
6. Bake at 450 degrees F for 15 minutes. The custard filling is done when a knife inserted halfway between the edge and center comes out clean
7. After cooling, cut each pie into 10 slices

CCP: Cool from 140 degrees F to 70 degrees within 2 hours. Cool from 70 degrees F to at or below 40 degrees F within an additional 4 hours for a total cooling time of 6 hours

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	75 1/10 Pie	8 Pie
Overproduction...	5 1/10 Pie	1 Pie

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Lunch

Appetizer Egg Roll Fried

Cooking Time:	Serving Pan:	Yield: 100 Egg Roll
Cooking Temp: 425	Serving Utensil:	Portions: 100 Egg Roll
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy, Sesame, Wheat, Gluten

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

Ingredients & Instructions...

- Frozen Vegetable Egg Rolls	100 Ea.
- Fryer Oil Susquehanna Mills	8 Ounce

-
- 1. Gather all ingredients
- 2. Preheat deep fryer to 375 degrees F
- 3. Deep fry from frozen for 3 to 5 minutes until golden brown or an internal temperature of 165 degrees F is reached
-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Hopkins Cafe
 11/18/2023 Lunch

100 Egg Roll

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 123 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 123 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30.75 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9.23 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	3 Tablespoon 1/4 Teaspoon

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch		123 4 oz

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch		158 Burger

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 53 4 oz
Cooking Temp:	Serving Utensil:	Portions: 53 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 53 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch		53 4 oz

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 79 Burger
Cooking Temp:	Serving Utensil:	Portions: 79 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	79 5.33 Oz
- Small Potato Bun	79 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch		79 Burger

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Lunch

Wrap Chicken Caesar

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

Ingredients & Instructions...

- Romaine Lettuce	8 Head
- Gourmet Caesar Dressing	3 Quart
- Ground Black Pepper	2 Tablespoon
- Grated Parmesan Cheese	3/4 Cup
- 10" Flour Tortilla	50 Ea.
- Dcd Chicken Breast	5.5 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Hopkins Cafe
11/18/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/18/2023

Lunch

Bruschetta

Cooking Time:	Serving Pan:	Yield: 3 Gallon 2 Cup
Cooking Temp: 350	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25# Chopped	25 Pound
- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Fresh Basil	1 1/2 Quart 1/4 Cup
- Fresh Italian Parsley	1 1/2 Cup 1 Tablespoon
* Chopped Garlic	1 1/2 Cup 1 Tablespoon
- Baguette Bread Sliced Thin	12.5 Ea.

1. Gather all ingredients**2. Cut the tomatoes into a small dice****3. Add remaining ingredients and toss****4. Slice baguette into 20 slices****5. Top each baguette slice with 2 oz of topping****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/18/2023

Lunch

Pasta Ziti Baked

Cooking Time:	Serving Pan:	Yield: 125 Pound
Cooking Temp:	Serving Utensil:	Portions: 250 8oz
Internal Temp:		

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

* Water	15 Gallon
- Ziti Pasta	13 Pound
Boiled	
- Shrd Mild Cheddar Cheese	12.5 Ounce
- Shredded Part Skim Mozzarella Cheese	10 Pound
- Whole Milk Ricotta Cheese	17.5 Pound
- Canned Marinara Sauce	5 Gallon
- Grated Parmesan Cheese	3 Quart 1/2 Cup

1. Bring water to a boil. Add pasta and cook until tender. Drain off excess liquid.**2. Combine shredded mozzarella, cheddar, and ricotta cheeses.****3. Layer ziti in a baking pan using the following order (repeat as needed to form several layer): ziti noodles, cheese mixture, and sauce.****4. Sprinkle top with Parmesan cheese.****5. Bake in oven at 350 degree F for 30-45 minutes, or until done.**

-

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/18/2023 Lunch

250 8oz

125 Pound

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/18/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 18 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 144 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	18 22 Oz Dough
- Cnd Italian Pizza Sauce	6.75 Pound
- Shredded Part Skim Mozzarella Cheese	9 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	140 slice	18 Pizza
Overproduction...	4 slice	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/18/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 18 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 144 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	18 22 Oz Dough
- Cnd Italian Pizza Sauce	6.75 Pound
- Shredded Part Skim Mozzarella Cheese	9 Pound
- Slcd Pork Beef Pepperoni	360 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	140 slice	18 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Root

Saturday 11/18/2023

Lunch

Meatballs S&S Vegan

Cooking Time:	Serving Pan:	Yield: 3 Batch
Cooking Temp:	Serving Utensil:	Portions: 150 2/3 cup
Internal Temp:		

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

- Ckd Vegan Meatless Meatball Sub	24.75 Pound
- Red Sweet & Sour Sauce	2 1/4 Gallon

-

1. Preheat oven to 325 degrees F.

2. Pour meatballs and sweet and sour sauce into baking pan. Cook in oven at 325 degrees F for 1 hour, or until done.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	150 2/3 cup	3 Batch

JHU Hopkins Cafe

Root

Saturday 11/18/2023

Lunch

Root Bean Green Savory

Cooking Time:	Serving Pan:	Yield: 3.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 224 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Green Beans	70 Pound
- Dairy-Free Margarine	3 1/2 Cup
- Jumbo Yellow Onion	3 1/2 Quart
Chopped	
* Chopped Garlic	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/2 Teaspoon
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon

1. Sauté green beans until desired tenderness is reached.

2. In a frying pan, place margarine and chopped onion. Fry until the onion caramelizes. Add garlic.

3. Place green beans in hotel pan and pour fried mixture over beans.

4. Toss green bean mixture lightly. Season with salt and pepper to taste.

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
Hopkins Cafe 11/18/2023 Lunch	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Lunch

Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
Chopped 1/4"	
- Celery	1.34 Stalk
Chopped 1/4"	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 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
Hopkins Cafe 11/18/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Lunch

Soup Vegetable Tuscan Vegan In House

Cooking Time: 60 min	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: Med	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 145		

Ingredients & Instructions...

- Cannellini Beans Rinsed & Drained	10.42 Pound
- Canola Oil	4.2 Ounce
- Jumbo Yellow Onion	4.17 Pound
- Carrot Jumbo 50#	2.08 Pound
- Celery	2.08 Pound
- Zucchini Diced 1/4"	2.08 Pound
* Chopped Garlic	2.08 Ounce
- Dried Thyme Leaf	1 1/3 Tablespoon
- Ground Sage	2 Tablespoon 1/4 Teaspoon
- Fresh Rosemary Chopped	1/4 Cup 2 Tablespoon
* Mirepoix Stock Made in Advance & Reserved	2 1/2 Gallon 2 Cup
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Canned Diced Tomatoes	12.5 Pound
- Fz Chopped Spinach	4.17 Pound

Thawed in cooler @ 40°F < 48 hours (CCP)

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

2. Divide the bean in half and mash half of the beans. Set aside.

3. Heat oil in a pot/kettle over high heat. Add the onions, carrots, celery and zucchini and sauté until light brown, 4-6 minutes.

4. Add garlic, thyme, sage and rosemary and cook until fragrant, 2 minutes.

5. Add stock, salt and pepper and bring to a boil. Once boiling, add the tomatoes and spinach, cook 5 minutes.

6. Add all of the beans and return to a simmer and continue to cook, 5 minutes. Suggested to serve with parmesan on the side as a garnish.

HOT FOOD SERVICE:

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Lunch

Soup Vegetable Tuscan Vegan In House

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Lunch	100 8 oz	6 1/4 Gallon

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/4 Cup 4 Tablespoon
* Water	2 1/2 Gallon 2 Cup

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/18/2023 Lunch	For Use In Soup Vegetable Tuscan Vegan In House	2 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Waffle Bar

Saturday 11/18/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1 Quart 1/2 Cup
- Large Egg	4.5 Ea.
* Water	2 3/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/18/2023 Lunch

18 Waffle

JHU Hopkins Cafe

Sunday 11/19/2023

[None]

Lunch

Cookies White Chocolate Lemon

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

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough	50 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		50 cookie

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Lunch

Hash Sweet Potato

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

Ingredients & Instructions...

- Sweet Potato	4 1/2 Gallon 3 Cup
cut into 1/2" cubes	
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Smoked Sweet Paprika	1/2 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Ground Black Pepper	1/4 Cup 1/2 Teaspoon
- Onion Red Jumbo 25#	25 Each
diced	
- Taco Seasoned Quinoa Crumbles	3 Gallon 2 Cup
- Red Bell Pepper	25 Ea.
sliced into 1/2" pieces	
- Balsamic Vinegar	1 1/2 Cup 1 Tablespoon
- Shrd Vegan Cheddar Cheese Sub	3 Quart 1/2 Cup

1. Preheat the oven to 400 degrees F.

2. Spread cut potatoes evenly on a sheet pan. Add first-listed olive oil, smoked paprika, salt, and pepper. Stir potatoes until they are completely coated with oil and spices.

3. Bake in oven for 10 minutes.

4. Remove from oven and add onions, quinoa crumbles, and red pepper. Drizzle on second-listed olive oil and balsamic vinegar. Mix well, making sure all vegetables are coated well.

5. Bake in oven for 20 more minutes or until veggies are caramelized.

6. Finish with vegan cheddar cheese.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		200 serving

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Lunch

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
Hopkins Cafe 11/19/2023 Lunch	4 8 oz	2 Quart

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Lunch

Salad Chickpea

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

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 1/4 Cup 2 Tablespoon
- Celery Diced	1/4 Cup 2 Tablespoon
- Green Onion Sliced Thin	1 2/3 Tablespoon
- Red Bell Pepper Diced Small	3 Tablespoon 5/8 Teaspoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	3 Tablespoon 5/8 Teaspoon
- Vegan Soybean Oil Mayonnaise	3 Tablespoon 5/8 Teaspoon
- Dijon Mustard	1 1/4 Teaspoon
- Fresh Dill Chopped	0.4 Ounce
- Lemon Juice	1 3/4 Teaspoon
- Garlic Powder	3/8 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		4 1/2 Cup

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Lunch

Squash Medley Steamed

Cooking Time:	Serving Pan:	Yield: 3.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 224 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini	14 Pound
- sliced into rounds	
- Yellow Squash	14 Pound
- sliced into rounds	
* Water	1 3/4 Gallon

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe
Sunday 11/19/2023

Carvery
Lunch

Carvery Corn Steamed

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	48 1 Lb Bag
* Water	3 Gallon
1. Boil or steam corn 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
Hopkins Cafe 11/19/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 1/4 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 11 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 2.42 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	11 1/2 cup	1 1/4 Quart 1/2 Cup

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 5 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	12.5 Ounce
- Celery	1.25 Pound
-Diced	
- Onion Powder	3/4 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	1 Tablespoon 3/4 Teaspoon
- Gourmet Mayonnaise	1/2 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

Hopkins Cafe
11/19/2023 Lunch

5 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 4.15 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	9.55 Ea.
- Gourmet Mayonnaise	1/4 Cup 1 1/3 Tablespoon
- Celery	1 2/3 Tablespoon
- Cnd Sweet Pickle Relish	1 2/3 Tablespoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	5 1/2 cup	4.15 #8 scoop

JHU Hopkins Cafe
Sunday 11/19/2023

Deli
Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 1.35 serving
Cooking Temp:	Serving Utensil:	Portions: 5 Ounce
Internal Temp:		

Ingredients & Instructions...

-	Chicken Breast Bnls Sknls 4oz Halal Fzn	1.35	4 Oz Breast
-			
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds		
	CCP: Hold or serve hot food at or above 140 degrees F		

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	5 Ounce	1.35 serving

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 3.54 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 11 Ounce
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	2.27 Ounce
- Yellow Squash	2.27 Ounce
- Eggplant	2.27 Ounce
- Medium White Mushrooms Sliced	1.13 Ounce
- Onion Red Jumbo 25# Diced	1.13 Ounce
- Green Bell Pepper	0.22 Ea.
- Red Bell Pepper Sliced Thin	0.22 Ea.
* Chopped Garlic	0.21 Ounce
- Fresh Basil	1 1/8 Teaspoon
- Dried Oregano Leaf Crushed	1/4 Teaspoon
- Dried Rosemary Leaf Crushed	1/8 Teaspoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	1/8 Teaspoon
- Balsamic Vinaigrette Dressing	2 Tablespoon 3/4 Teaspoon

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	11 Ounce	3.54 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.29 Bag Batch Portions: 5 1/2 cup
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Pre-Prep Instructions...**Allergens:** Egg, Fish**Ingredients & Instructions...**

- Chunk Light Skipjack Tuna Fish	0.33 43 Oz Pouch
- Celery Diced 1/4"	3.05 Ounce
- Dijon Mustard	0.87 Ounce
- Onion Powder	1 Tablespoon
- Ground White Pepper	1/8 Teaspoon
- Gourmet Mayonnaise	1/2 Cup 2 Tablespoon

1. Gather all ingredients/equipment as needed for recipe.**2. Fold all ingredients together in a mixing bowl with a rubber spatula.****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	5 1/2 cup	0.29 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.31 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 7 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	12.4 Ounce
- Cnd Whole Hot Chipotle Peppers	0.11 7 Oz Can

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	7 2 oz	0.31 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Lunch

Hummus Veggie Wrap

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

Ingredients & Instructions...

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla**2. Add lettuce, sliced tomato and cucumber, and chopped basil****3. Roll and serve****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Sunday 11/19/2023

Lunch

Pie Apple In House

Cooking Time:	Serving Pan:	Yield: 5 Pie
Cooking Temp:	Serving Utensil:	Portions: 50 1/10 Pie
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Apple Pie Filling	1 Pound
- 9" Fz 3" Deep Pie Shell	5 8 Oz Each

-
- 1. Gather all ingredients
- 2. Pour filling into each pie shell
- 3. Top pie with dough sheet. Cut to fit. Seal top sheet at edges
- 4. Bake at 375 degrees F for 40 to 45 minutes, or until golden brown
- 5. Let cool for 30 minutes. When cool, cut each pie into 10 slices
-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	50 1/10 Pie	5 Pie

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Burger Brunch

Cooking Time: 10 min	Serving Pan:	Yield: 200 1 burger
Cooking Temp:	Serving Utensil:	Portions: 200 1 burger
Internal Temp:		

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

- English Muffin	200 Each
- Fz 4 oz Beef Patty	200 4 Oz Patty
- American Cheese	200 Slice
- Canadian Bacon	200 Slice
- Large Egg	200 Ea.

1. Slice Canadian bacon on deli slicer. Place evenly on parchment lined sheet pans. Bake at 350 degrees F for 10 minutes. Set aside.

2. Grill burger patties on flattop until 160 degrees F internal temperature, flipping once, and seasoning both sides with salt and pepper. Set aside.

3. Apply even layer of cooking oil on flattop, crack eggs and cook 3-5 minutes, flipping once, and seasoning both sides with salt and pepper. Place one slice of American cheese on each egg until melted. Set aside.

4. Split English muffins in half and toast on flattop grill. Set aside.

5. Assemble sandwich starting with bottom half of English muffin, burger patty, Canadian bacon, fried egg/cheese, and lastly the top half of English muffin.

*Have hot sauce, jelly, mayonnaise, mustard, ketchup nearby as topping options

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

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

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

Hopkins Cafe
11/19/2023 Lunch

200 1 burger

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/19/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

French Fries Waffle

Cooking Time: 16-20 minutes	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|------------|
| - Waffle Fries | 62.5 Pound |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |

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

2. Season with salt and serve

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/19/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 123 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 123 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	30.75 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9.23 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	3 Tablespoon 1/4 Teaspoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		123 4 oz

JHU Hopkins Cafe

Sunday 11/19/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		158 Burger

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 53 4 oz
Cooking Temp:	Serving Utensil:	Portions: 53 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 53 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/19/2023 Lunch

53 4 oz

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 88 Burger
Cooking Temp:	Serving Utensil:	Portions: 88 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	88 5.33 Oz
- Small Potato Bun	88 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		88 Burger

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Onion Rings

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

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

- Onion Rings 50 Pound

-

1. Gather all ingredients
2. Add oil to deep fryer. Preheat deep fryer to 350 degrees F
3. Fry onion rings at 350 degrees F for 2 minutes

-

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**

Hopkins Cafe
11/19/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Lunch

Wrap Chicken Caesar

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

Ingredients & Instructions...

- Romaine Lettuce	8 Head
- Gourmet Caesar Dressing	3 Quart
- Ground Black Pepper	2 Tablespoon
- Grated Parmesan Cheese	3/4 Cup
- 10" Flour Tortilla	50 Ea.
- Dcd Chicken Breast	5.5 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Hopkins Cafe
11/19/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Pizza & Pasta

Sunday 11/19/2023

Lunch

Lasagna Vegetable

Cooking Time:	Serving Pan:	Yield: 5 2" Hotel Pan
Cooking Temp: 325	Serving Utensil:	Portions: 150 2x4 portion
Internal Temp:		

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

- 10" Ribbed Lasagna	6.25 Pound
* Water	5 Gallon
- Jumbo Yellow Onion	3 3/4 Cup
- Canola Oil	3 3/4 Cup
- Garlic Powder	1 1/4 Teaspoon
- Cnd Tomato Sauce	2 1/2 Gallon
- Ground Black Pepper	2 1/2 Teaspoon
- Dried Sweet Basil Leaf	2 1/3 Tablespoon
- Fresh Oregano	2 1/3 Tablespoon
- Fz Chopped Spinach	1 3/4 Gallon 2 Cup
- Julienne Carrots	2 1/2 Quart
- Liquid Whole Egg	2 1/4 Quart 1/4 Cup
- Grated Parmesan Cheese	2 1/4 Quart 1/4 Cup
- Whole Milk Ricotta Cheese	9.22 Pound
- Shredded Part Skim Mozzarella Cheese	9.38 Pound

1. Gather all ingredients**2. Preheat oven to 325 degrees F****3. Boil water. Add noodles to boiling water and cook until tender, approximately 15 minutes****4. Saute onions in oil with garlic until slightly tender****5. Mix sauteed onions, tomato sauce, pepper, basil, and oregano in blender until smooth****6. Thaw spinach by steaming for 5-10 minutes. Drain off excess liquid and mix with shredded carrots****7. Mix egg with Parmesan, ricotta, and half of mozzarella cheese. Combine egg and cheese mixture with spinach and carrots****8. To assemble: Layer noodles, sauce, and cheese mixture until 20x12x2" pan is full. Top with remaining mozzarella cheese****9. Bake in oven at 325 for 1 hour. Let set for 20 minutes before slicing. Cut into 30 2x4 portions****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/19/2023 Lunch

150 2x4 portion

5 2" Hotel Pan

JHU Hopkins Cafe
Sunday 11/19/2023

Pizza & Pasta
Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 18 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 144 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	18 22 Oz Dough
- Cnd Italian Pizza Sauce	6.75 Pound
- Shredded Part Skim Mozzarella Cheese	9 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	140 slice	18 Pizza
Overproduction...	4 slice	1 Pizza

JHU Hopkins Cafe
Sunday 11/19/2023

Pizza & Pasta
Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 18 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 144 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	18 22 Oz Dough
- Cnd Italian Pizza Sauce	6.75 Pound
- Shredded Part Skim Mozzarella Cheese	9 Pound
- Slcd Pork Beef Pepperoni	360 Slice
-	

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	140 slice	18 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Root

Sunday 11/19/2023

Lunch

Asparagus Grilled with Roasted Tomatoes

Cooking Time:	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	56 Pound
- Red Grape Tomatoes	18 Pound
- Extra Virgin Olive Oil	1 Cup
- Balsamic Vinaigrette Dressing	1 1/2 Quart
1. Cut tomatoes in half. Cut or trim asparagus as appropriate. 2. Toss tomatoes with oil; spread onto bottom of parchment paper-lined sheet pan. Bake in 300 degree F oven 30-40 minutes or until roasted. 3. Grill asparagus 2 minutes on each side. Toss with tomatoes and dressing. 4. Serve warm. - 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
Hopkins Cafe 11/19/2023 Lunch	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Root

Sunday 11/19/2023

Lunch

Root Brussels Sprouts Roasted

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Brussels Sprouts	52 Pound
* Chopped Garlic	1/2 Cup
- Extra Virgin Olive Oil	2 Cup

1. Steam brussels sprouts for 3 minutes.

2. Arrange brussels sprouts in a single layer on a sheet pan.

3 Combine garlic powder and oil. Spoon or drizzle oil over brussels sprouts.

4 Roast brussels sprouts in oven at 400 degree F for 15-20 minutes, or until lightly browned.

-

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.

-

Note: Recommended seasonings include basil, chives, coriander, dill, garlic powder, ginger, marjoram, oregano, rosemary, tarragon, herb de provence, salt free herb seasonings. Add 2 1/2 tablespoons seasoning of choice per 10 pounds.

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch		200 1/2 cup

JHU Hopkins Cafe

Root

Sunday 11/19/2023

Lunch

Tofu Steaks Grilled

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

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

- Firm Tofu	75 Pound
- Cubed	
- Roasted Sesame Oil	1 1/2 Cup 1 Tablespoon
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- GF Tamari Soy Sauce	1 1/2 Quart 1/4 Cup
- Cnd Tomato Paste	3 Cup 2 Tablespoon
- Maple Flavored Pancake Syrup	1 1/2 Quart 1/4 Cup
* Chopped Garlic	1 Cup 2/3 Tablespoon
- Liquid Smoke Seasoning	1/2 Cup 1/3 Tablespoon
- Garlic Powder	1/2 Cup 1/3 Tablespoon
- Onion Powder	1/2 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Ground Black Pepper	1/4 Cup 1/2 Teaspoon

1. Gather all ingredients**2. Press the tofu for 30 minutes****3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan****4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes****5. Heat grill to medium heat and brush with first-listed sesame oil****6. Cook steaks 3 minutes per side, for a total of 6 minutes****7. Brush grilled steaks lightly with leftover marinade****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/19/2023 Lunch

200 Steak

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

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

Ingredients & Instructions...

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

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

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

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

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

JHU Hopkins Cafe
Sunday 11/19/2023

Soup
Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	50 6 oz Ladle	37.5 8 oz

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Lunch

Soup Vegetable Tuscan Vegan In House

Cooking Time: 60 min	Serving Pan:	Yield: 3 Gallon 2 Cup
Cooking Temp: Med	Serving Utensil:	Portions: 50 8 oz
Internal Temp: 145		

Ingredients & Instructions...

- Cannellini Beans Rinsed & Drained	5.21 Pound
- Canola Oil	2.1 Ounce
- Jumbo Yellow Onion	2.08 Pound
- Carrot Jumbo 50#	1.04 Pound
- Celery	1.04 Pound
- Zucchini Diced 1/4"	1.04 Pound
* Chopped Garlic	1.04 Ounce
- Dried Thyme Leaf	2 1/8 Teaspoon
- Ground Sage	1 Tablespoon 1/8 Teaspoon
- Fresh Rosemary Chopped	3 Tablespoon 3/8 Teaspoon
* Mirepoix Stock Made in Advance & Reserved	1 1/4 Gallon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Canned Diced Tomatoes	6.25 Pound
- Fz Chopped Spinach	2.08 Pound

Thawed in cooler @ 40°F < 48 hours (CCP)

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

2. Divide the bean in half and mash half of the beans. Set aside.

3. Heat oil in a pot/kettle over high heat. Add the onions, carrots, celery and zucchini and sauté until light brown, 4-6 minutes.

4. Add garlic, thyme, sage and rosemary and cook until fragrant, 2 minutes.

5. Add stock, salt and pepper and bring to a boil. Once boiling, add the tomatoes and spinach, cook 5 minutes.

6. Add all of the beans and return to a simmer and continue to cook, 5 minutes. Suggested to serve with parmesan on the side as a garnish.

HOT FOOD SERVICE:

JHU Hopkins Cafe
Sunday 11/19/2023

Soup
Lunch

Soup Vegetable Tuscan Vegan In House

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Lunch	50 8 oz	3 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Lunch

Spice Blend Cajun Seasoning GF

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

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/19/2023 Lunch	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	0.94 Ounce

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	3 2/3 Tablespoon
* Water	1 1/4 Gallon

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

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/19/2023 Lunch	For Use In Soup Vegetable Tuscan Vegan In House	1 1/4 Gallon

JHU Hopkins Cafe

Waffle Bar

Sunday 11/19/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1 Quart 1/2 Cup
- Large Egg	4.5 Ea.
* Water	2 3/4 Cup 1 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/19/2023 Lunch

18 Waffle