

JHU Hopkins Cafe

Passport

Sunday 11/5/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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

2. In a large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/5/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Sunday 11/5/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

JHU Hopkins Cafe

Monday 11/6/2023

[None]

Dinner

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 11/6/2023 Dinner	200 serving	200 Each

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Cake of the Day Sponge T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner		100 Cake

JHU Hopkins Cafe

Monday 11/6/2023

[None]
Dinner

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	80 Pound
* Water	5 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 11/6/2023 Dinner		500 1/2 cup

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

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 11/6/2023 Dinner		150 4 oz

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 5 minutes.

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

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Mixture Tofu & Mushroom

Hopkins Cafe			
11/6/2023	Dinner	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Pasta Penne Brown Rice GF Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- GF Brown Rice Penne Pasta	6.25 Pound
Boiled	
* Water	7 3/4 Gallon 1 Cup

1. In a large pot. bring to boil 5 quarts of water for 1lb of pasta

2. Add 1 tablespoon of salt (if desired)

3. Add pasta and cook uncovered, stirring occasionally for about 7-10 minutes or until al dente

4. Do not overcook, rinse with cold water and drain well

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	50 4 oz	12.5 Pound

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 12 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 Quart 3 Tablespoon
- Celery Diced	1 Cup 3 Tablespoon
- Green Onion Sliced Thin	1/4 Cup 2/3 Tablespoon
- Red Bell Pepper Diced Small	1/2 Cup 2 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup 2 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/2 Cup 2 Tablespoon
- Dijon Mustard	1 Tablespoon 5/8 Teaspoon
- Fresh Dill Chopped	1.2 Ounce
- Lemon Juice	1 2/3 Tablespoon
- Garlic Powder	1 1/4 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	5/8 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 11/6/2023 Dinner		12 1/2 Cup

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

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
11/6/2023 Dinner

200 Sandwich

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Dinner

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Monday 11/6/2023

Dinner

BYOB Spicy Sesame Gochujang

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 OZ
Internal Temp:		

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed

2. Strain and reserve in quart

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe
Monday 11/6/2023

Broth & Bowl
Dinner

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 11/6/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Dinner

Chicken Cuban Braised Pollo Guanabacoa

Cooking Time: 50 min	Serving Pan:	Yield: 156.25 Pound
Cooking Temp: 285°	Serving Utensil:	Portions: 500 5 oz
Internal Temp: 165		

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

- Halal Bnls Sknls Chicken Thigh Chunks 1"	100.1 Pound
- Dairy-Free Margarine Clarified	3.66 Pound
- Extra Virgin Olive Oil	3.66 Pound
- Jumbo Yellow Onion Peeled & Bias Cut 1/4"	37.24 Pound
* Chopped Garlic	5.04 Pound
- Ground Cumin	1 Cup 3/4 Teaspoon
- Crushed Red Pepper	2 Tablespoon 1/8 Teaspoon
* Chicken Stock	1 1/2 Gallon
- Fz Mango Pieces Chopped Coarse	25.03 Pound
- Light Brown Sugar	5.04 Pound
- Fresh Cilantro Chopped	2 1/4 Quart 3/4 Cup
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Prepare chicken as directed. Drain & rinse chicken, allow to dry well then set aside.****3. In a heavy skillet, set to 285F add oil & margarine, heat until it waves. Add chicken, stirring but allow to build color, cook 8 minutes until approximately 80% cooked.****4. Add onion & garlic, cook until onions get soft and build some color as well. NOTE: do not over brown or burn garlic which will give the garlic a bitter taste.****5. Add spices to the chicken, toss to incorporate well. De-glaze with chicken stock.****6. Add Mango and sprinkle with brown sugar, cover, allow to simmer 5-6 minutes to form a glaze, stir in cilantro , remove to serving vessel, serve immediately. make in batches, to keep flavors vibrant.**

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

Distribution...

Portions

Yield

JHU Hopkins Cafe
Monday 11/6/2023

Carvery
Dinner

Chicken Cuban Braised Pollo Guanabacoa

Hopkins Cafe			
11/6/2023	Dinner	500 5 oz	156.25 Pound

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Dinner

Marinade Pork Asian BBQ

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

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

- Fresh Ginger	8.82 Ounce
Minced	
* Chopped Garlic	1.07 Pound
- Oyster Sauce	3 1/3 Tablespoon
- Sugar	1.77 Pound
- GF Tamari Soy Sauce	1 3/4 Quart
* Water	3 3/4 Quart 1/4 Cup
- Roasted Sesame Oil	3.53 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****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 11/6/2023 Dinner	For Use In Pork Asian BBQ	1 1/4 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Dinner

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 37.65 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 200 3 oz Portion
Internal Temp: 180		

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

- | | |
|---------------------------------|------------------------|
| * BBQ Asian Pork Marinade | 1 1/4 Gallon 3 1/2 Cup |
| Made in Advance & Reserved | |
| - .25" Trimmed Boston Butt Pork | 58.82 Pound |
| - Light Amber Honey | 3 1/2 Quart |
| - Fresh Cilantro | 3.53 Ounce |
| Chopped | |
| - | |
1. Gather all ingredients/equipment as needed for recipe.
 2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.
 3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.
 4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.
-
- 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		
11/6/2023	Dinner	200 3 oz Portion
		37.65 Pound

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Dinner

Potatoes Sweet Mashed Cuban

Cooking Time: 20 min	Serving Pan:	Yield: 100 Pound
Cooking Temp: Steam	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/2 Cup 2 Tablespoon
- Jumbo Yellow Onion Peeled & Grated	5.05 Pound
- Dairy-Free Margarine	5.05 Pound
- Coconut Milk	5.05 Pound
- Cnd Ckd Cut Yams Sweet Potatoes Drained	15.39 #10 Can
- Coarse Kosher Salt	1/2 Cup 1 Teaspoon
- Ground Cumin	2 1/4 Cup 3 Tablespoon
- Ground Cinnamon	2 7/8 Teaspoon
- Ground Black Pepper	2 2/3 Tablespoon
- Green Onion Bias Cut 1/4"	2 1/4 Cup 3 Tablespoon

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} Cook until internal temperature reaches 165°F for 15 seconds {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

2. Sauté onions in oil until tender. Reserve at 140°F or above{CCP}. Bring margarine and coconut milk to a simmer. Reserve at 140°F or above{CCP}.

3. Steam potatoes to an internal temperature of 165°F {CCP} 20 minutes.

4. Transfer potatoes to the bowl of a stand mixer with a paddle attachment. Combine potatoes with seasoning and mix until just smooth. Add warmed coconut milk and margarine and mix just until combine. GARNISH with reserved onions and green onions at service.

-

CCP: COVER & HOLD in clean preheated food warming unit set to 165°F for service.

CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	400 1/2 cup	100 Pound

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 36 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes

7.92 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.

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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 11/6/2023 Dinner	36 1/2 cup	1 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 18 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.81 Pound
- Celery	4.5 Pound
-Diced	
- Onion Powder	2 5/8 Teaspoon
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	1/4 Cup 1/3 Tablespoon
- Gourmet Mayonnaise	2 1/4 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
11/6/2023 Dinner

18 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 14.94 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	34.37 Ea.
- Gourmet Mayonnaise	1 Cup 3 Tablespoon
- Celery	1/4 Cup 3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 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 11/6/2023 Dinner	18 1/2 cup	14.94 #8 scoop

JHU Hopkins Cafe

Monday 11/6/2023

Deli Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.84 serving
Cooking Temp:	Serving Utensil:	Portions: 1.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.84 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 11/6/2023 Dinner	1.13 Pound	4.84 serving

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 11.56 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 2.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	7.4 Ounce
- Yellow Squash	7.4 Ounce
- Eggplant	7.4 Ounce
- Medium White Mushrooms Sliced	3.7 Ounce
- Onion Red Jumbo 25# Diced	3.7 Ounce
- Green Bell Pepper	0.7 Ea.
- Red Bell Pepper Sliced Thin	0.7 Ea.
* Chopped Garlic	0.69 Ounce
- Fresh Basil	1 Tablespoon 3/4 Teaspoon
- Dried Oregano Leaf Crushed	7/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/2 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 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.

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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 11/6/2023 Dinner	2.25 Pound	11.56 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 1.03 Bag Batch Portions: 18 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	1.17 43 Oz Pouch
- Celery Diced 1/4"	10.82 Ounce
- Dijon Mustard	3.09 Ounce
- Onion Powder	3 2/3 Tablespoon
- Ground White Pepper	5/8 Teaspoon
- Gourmet Mayonnaise	2 1/4 Cup 1 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 11/6/2023 Dinner	18 1/2 cup	1.03 Bag Batch

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 1.06 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 24 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	2.65 Pound
- Cnd Whole Hot Chipotle Peppers	0.36 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 11/6/2023 Dinner	24 2 oz	1.06 24 Oz Bottle

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	
1. Spread goat cheese evenly across top and bottom of ciabatta.	
2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.	

Distribution...	Portions	Yield
Hopkins Cafe		
11/6/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Monday 11/6/2023

Dinner

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
11/6/2023 Dinner

100 Square

JHU Hopkins Cafe

Desserts

Monday 11/6/2023

Dinner

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

-

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

11/6/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Dinner

App Mozzarella Sticks

Cooking Time:	Serving Pan:	Yield: 250 3 Sticks
Cooking Temp:	Serving Utensil:	Portions: 250 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	32.61 4 Lb Bag
- Fryer Oil Susquehanna Mills	13.04 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
11/6/2023 Dinner

250 3 Sticks

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Dinner

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 11/6/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Dinner

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 95.76 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 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	23.94 Pound
- Fryer Oil Susquehanna Mills	2.39 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 11/6/2023 Dinner	300 serving	95.76 1/2 cup

JHU Hopkins Cafe

Monday 11/6/2023

Grill

Dinner

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 11/6/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 300 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 300 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	75 Pound
- Extra Virgin Olive Oil	2 3/4 Quart 1/4 Cup
- Garlic Cloves	22.5 Clove
Minced	
- Ground Italian Seasoning	3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 4 Tablespoon
- Ground Black Pepper	1/4 Cup 4 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 11/6/2023 Dinner		300 4 oz

JHU Hopkins Cafe
Monday 11/6/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 395 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 395 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	395 Ea.
- Small Potato Bun	395 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner		395 Burger

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 193 Burger
Cooking Temp:	Serving Utensil:	Portions: 193 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	193 5.33 Oz
- Small Potato Bun	193 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner		193 Burger

JHU Hopkins Cafe

Passport

Monday 11/6/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 12 Gallon 2 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	5 1/4 Gallon 1 1/4 Cup
- Roasted Sesame Oil	1 1/4 Quart 1/4 Cup
- Sweet Chili Sauce	1 1/4 Gallon 1 1/4 Cup
* Chopped Garlic	2.66 Pound
- Fresh Ginger	2.66 Pound
Minced	
- Sugar	21.3 Pound
- Crushed Red Pepper	5.07 Ounce
- Whole Black Sesame Seeds	1.33 Pound

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

2. In a large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/6/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	12 Gallon 2 3/4 Cup

JHU Hopkins Cafe

Passport

Monday 11/6/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 46.82 Pound
Cooking Temp:	Serving Utensil:	Portions: 251 3 oz
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|--|
| <ul style="list-style-type: none"> * GF Bulgogi Beef Marinade - prepare all marinade, may not need all - Mushrooms Pulled Plant Based Meaty - 2.25X.25X.5" Beef Strip - | <p>12 Gallon 2 3/4 Cup</p> <p>32.77 Pound</p> <p>32.77 Pound</p> |
|---|--|
1. Prepare marinade according to recipe, set aside.
 2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.
 3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.
 4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.
 -
- 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 11/7/2023 Dinner	250 3 oz	46.82 Pound
Overproduction...	0.98 3 oz	2.94 Ounce

JHU Hopkins Cafe
Monday 11/6/2023

Passport
Dinner

Plantains Fried

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Slcd Sweet Plantains	34 Pound
-	
1. Pre-heat enough oil at 350F	
2. Fry for 1-2 minutes, turning the pieces several times.	
3. Remove form oil and drain excess oil on paper towels.	
-	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	200 1/2 cup	4 Batch

JHU Hopkins Cafe

Passport

Monday 11/6/2023

Dinner

Spring Rolls

Cooking Time:	Serving Pan:	Yield: 200 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 200 2 rolls
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll 400 Ea.

-

1. Preheat oven to 375 degrees F.
2. Place spring rolls flat on baking sheet in a single layer.
3. Bake for 5-7 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
11/6/2023 Dinner

200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 65 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 520 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	65 22 Oz Dough
- Cnd Italian Pizza Sauce	24.38 Pound
- Shredded Part Skim Mozzarella Cheese	32.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	515 slice	65 Pizza
Overproduction...	5 slice	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 60 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 480 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	60 22 Oz Dough
- Cnd Italian Pizza Sauce	22.5 Pound
- Shredded Part Skim Mozzarella Cheese	30 Pound
- Slcd Pork Beef Pepperoni	1200 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 11/6/2023 Dinner	480 slice	60 pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Dinner

Pizza Veg Mediterranean

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Ingredients & Instructions...

- | | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 13 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 1.63 Pound |
| - Feta Cheese Crumbles | 3.25 Pound |
| - Shredded Part Skim Mozzarella Cheese | 3.25 Pound |
| - Tomato Plum (Roma) 25# | 4.06 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Sliced Red Onion | 2.03 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Pitted Kalamata Olives | 2.03 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Spinach | 1.22 Pound |
| Julienned | |
| Julienne | |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
 3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Combine feta crumbles and shredded mozzarella together. Spread 8 oz cheese blend evenly over sauce. Top with diced red onion, diced Roma tomato, and diced Kalamata olives.
 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: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Hopkins Cafe
Monday 11/6/2023

Pizza & Pasta
Dinner

Pizza Veg Mediterranean

Hopkins Cafe			
11/6/2023	Dinner	100 slice	13 pizza
Overproduction...		4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

- Extra Virgin Olive Oil	3 1/4 Cup
- Garlic Powder	1 1/4 Teaspoon
- Onion Powder	1 1/4 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 1/4 Teaspoon
- Dried Thyme Leaf	5/8 Teaspoon
- Crushed Red Pepper	5/8 Teaspoon

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/6/2023 Dinner	For Use In Pizza Veg Mediterranean	3 1/4 Cup

JHU Hopkins Cafe

Root

Monday 11/6/2023

Dinner

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	24 Pound
Cooked	
- Canola Oil	1/4 Cup
- Liquid Whole Egg	1 Gallon
- Canola Oil	2 Cup
- Jumbo Yellow Onion Cut Rough	8 Pound
- Red Bell Pepper Diced 1/4"	4 Pound
- Sld White Mushrooms Sliced 1/8"	4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	4 Pound
- GF Tamari Soy Sauce	1 Quart
- Ground White Pepper	1 1/3 Tablespoon
- Green Onion Bias Cut 1/4"	1 Pound

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	200 4 oz portion	4 Batch

JHU Hopkins Cafe

Root

Monday 11/6/2023

Dinner

Root Pasta Primavera

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	2 1/2 Cup
* Chopped Garlic	1 1/3 Tablespoon
- Zucchini	4.5 Pound
Sliced, Diced	
- Fz Cut Broccoli	4.5 Pound
- Green Beans	4.5 Pound
- Canola Oil	1 Cup
- Fresh Italian Parsley	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1 1/2 Teaspoon
- 1/2" Wide Curly Egg Noodles	4 Pound
* Water	6 Gallon
- Grated Parmesan Cheese	2.5 Pound

1. Gather all ingredients**2. Dice onions. Slice zucchini****3. Saute sausage, vegetables, and garlic in oil****6. Chop parsley and add to mixture****7. Cover and continue to cook over medium heat until vegetables are tender but still crunchy****8. Season sauce with salt and pepper****9. Cook pasta in boiling water for about 10 minutes, or until al dente. Drain off excess liquid****10. Toss pasta lightly with sauce mixture, then sprinkle with parmesan cheese**

-

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/6/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe

Root

Monday 11/6/2023

Dinner

Root 'Pork' Tacos Al Pastor

Cooking Time: 20 min	Serving Pan:	Yield: 37.5 Pound
Cooking Temp: 325°	Serving Utensil:	Portions: 200 3 oz Portion
Internal Temp: 165		

Ingredients & Instructions...

- Pork Sub Strip Vegan	37.5 Pound
* Chopped Garlic	1 1/2 Cup
- Dark Chili Powder	1 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon
- Ground Cumin	3 Tablespoon 3/8 Teaspoon
- Jumbo Yellow Onion Peeled & Julienned	9.37 Pound
- Balsamic Vinaigrette Dressing	1 Quart 1/2 Cup
- Shredded Green Cabbage	2 1/4 Gallon 1 1/2 Cup
- Fresh Cilantro Chopped Fine	1 Gallon 2 3/4 Cup
- Gold Pineapple Peeled, Cored, Diced	9.37 Pound

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

2. In a large bowl, mix together the pork sub, garlic, chili powder, salt, pepper and cumin. Let stand for 5 minutes. Thinly slice half the onion. Add to bowl along with the vinegar and reserved pineapple juice. Stir briefly, cover and marinate in the cooler for 1 hour.

3. Thread the pork sub and reserved pineapple alternately onto 8 skewers. Discard the marinade.

4. Grill the kabobs or broil 4" from the heat for 2 minutes per side (8 minutes total) or until the pork sub is done. Transfer to a platter.

5. While the pork sub is cooking, finely chop the remaining onion half.

6. Place the onions, cabbage, cilantro and salsa in individual serving bowls. Warm the tortillas on the grill or under the broiler for 10 seconds per side or until soft and pliable. Place in basket.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	200 3 oz Portion	37.5 Pound

JHU Hopkins Cafe

Root

Monday 11/6/2023

Dinner

Root Rice Cuban & Black Beans

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Black Beans	12.5 Pound
Drain, reserve liquid	
- Canola Oil	12 Ounce
- Jumbo Yellow Onion	3 Pound
Chopped	
* Chopped Garlic	2 Ounce
- Long Grain White Rice	8 Pound
- Cnd Chipotle Peppers in Adobo Sauce	8 Ounce
Minced	
- Mirepoix Soup Base Paste	8 Ounce
- Dried Oregano Leaf	2 Teaspoon
- Ground Cumin	2 Tablespoon
- Ground Coriander	2 Tablespoon
- Green Bell Pepper	2 Pound
Chopped	
- Red Bell Pepper	1.5 Pound
Chopped	
- Yellow Bell Pepper	1.5 Pound
Chopped	

1. Drain beans and reserve liquid. Set both aside.

2. Heat oil to 350 degree F in tilting or other fry pan. Add onions, garlic and rice to hot oil. Stir and cook until rice is browned.

3. Combine reserved bean liquid with enough water to provide 4 3/4 quart liquid per 100 portions. Pour over the rice.

4. Add chipotles, vegetable base, oregano, cumin and cilantro into rice. Reduce heat and simmer covered for 15 minutes.

5. Stir peppers and reserved beans into the rice mixture. Cover and simmer 10-15 minutes or until liquid is absorbed and rice is tender.

-

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 11/6/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

Root

Monday 11/6/2023

Dinner

Root Roasted Zucchini & Red Peppers

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

Ingredients & Instructions...

- Zucchini	96 Pound
Sliced, Diced	
- Red Bell Pepper	1 Gallon
Sliced Thin	
- Garlic Powder	1 Cup
- Canola Oil	2 Quart
-	
1. Gather all ingredients. Preheat oven to 450 degrees F	
2. Slice zucchini and dice red peppers	
3. Arrange zucchini and red peppers in a single layer on sheet pan	
4. Combine garlic powder with oil. Drizzle oil mixture over vegetables	
5. Roast vegetables in oven at 450 degrees F for 5-10 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	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Dinner

Soup Chowder Corn Vegan In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion Diced	2.19 Pound
- Celery Diced Fine	15 Ounce
* Chopped Garlic	1/4 Cup 1/2 Teaspoon
- Unbleached All Purpose Flour	15 Ounce
* Water	2 Gallon 3 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
- Idaho Potato Peeled & Diced	10 Pound
- Fz Corn	8.75 Pound
- Soy Milk Sub	2 1/2 Cup
- Ground White Pepper	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon

1. Heat a stock pot and spray with cooking spray. Saute onions, celery and garlic.**2. Add flour and stir well for 2 minutes.****3. Prepare stock by whisking soup base into water. Add stock and potatoes, stirring constantly until smooth. Add corn.****4. Allow to simmer until all vegetables are tender.****5. Heat milk substitute. Stir in milk, pepper and onion powder. Allow to simmer for 2 minutes.**

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/6/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Dinner

Soup Gumbo Chicken Sausage Shrimp GF In House

Cooking Time: 60 min	Serving Pan:	Yield: 75 8 oz
Cooking Temp: Med	Serving Utensil:	Portions: 100 6 oz Ladle
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	7.5 Ounce
- Halal Bnls Sknls Chicken Thigh	11.25 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.41 Pound
- Red Bell Pepper Diced 1/4"	1.41 Pound
- Celery Diced 1/4"	1.41 Pound
* Chopped Garlic	7.5 Ounce
- Dried Thyme Leaf	1 Tablespoon 3/4 Teaspoon
- Ground Cayenne Pepper	1 Teaspoon
* GF Cajun Seasoning Spice Blend	1.88 Ounce
- Coarse Kosher Salt	5.6 Ounce
* Chicken Stock	11.25 Pound
- Bay Leaf	6 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	3.75 Pound
- Tail Off Peeled Shrimp	3.75 Pound
- Okra	1.88 Pound
- Fresh Italian Parsley	15 Ounce
- Cornstarch	1.88 Pound
* Water	15 Ounce
- Green Onion Sliced Thin	15 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
Monday 11/6/2023

Soup
Dinner

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Dinner	100 6 oz Ladle	75 8 oz

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Dinner

Spice Blend Cajun Seasoning GF

Cooking Time:	Serving Pan:	Yield: 1.88 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Coarse Kosher Salt	2 1/2 Teaspoon
- Garlic Powder	1 Tablespoon 3/8 Teaspoon
- Ground Spanish Paprika	2 1/3 Tablespoon
- Ground Black Pepper	1 3/4 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Ground Cayenne Pepper	1 1/2 Teaspoon
- Crushed Red Pepper	3/4 Teaspoon
- Ground Spanish Paprika	1/4 Teaspoon
- Ground Thyme	3/8 Teaspoon
- Ground Oregano	5/8 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 11/6/2023 Dinner	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	1.88 Ounce

JHU Hopkins Cafe

Waffle Bar

Monday 11/6/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 3/4 Quart
- Large Egg	15 Ea.
* Water	2 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/6/2023 Dinner

60 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Cake of the Day Yellow T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

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
11/7/2023 Dinner

150 4 oz

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 18.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	1 Quart 1/2 Cup
- GF Tamari Soy Sauce	1 Quart 1/2 Cup
- Rice Vinegar	1 Quart 2 2/3 Tablespoon
- Roasted Sesame Oil	1 1/2 Cup 1 Tablespoon
- Canola Oil	1 Quart 2 2/3 Tablespoon
- Firm Tofu	18.75 Pound
- crumbled into small pieces	
- Cremini Mushrooms	12.5 Pound
- finely chopped	
- Water Chestnuts	4.17 Pound
- drained, chopped	
- Garlic Cloves	50 Clove
- minced	
- Fresh Ginger	1 Cup 2/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1/2 Cup 1/3 Tablespoon
- Green Onion	50 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...	Portions	Yield
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JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Mixture Tofu & Mushroom

Hopkins Cafe			
11/7/2023	Dinner	100 3 oz	18.75 Pound

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Pasta Gemelli Chickpea

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 11/7/2023 Dinner	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

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 11/7/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 12 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 Quart 3 Tablespoon
- Celery Diced	1 Cup 3 Tablespoon
- Green Onion Sliced Thin	1/4 Cup 2/3 Tablespoon
- Red Bell Pepper Diced Small	1/2 Cup 2 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup 2 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/2 Cup 2 Tablespoon
- Dijon Mustard	1 Tablespoon 5/8 Teaspoon
- Fresh Dill Chopped	1.2 Ounce
- Lemon Juice	1 2/3 Tablespoon
- Garlic Powder	1 1/4 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	5/8 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
11/7/2023 Dinner

12 1/2 Cup

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Dinner

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 11/7/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 7.82 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

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

- Broccoli Florets 4/3#	117.3 Pound
* Water	3 3/4 Gallon 2 1/2 Cup

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

-

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

Hopkins Cafe		
11/7/2023	Dinner	
	500 1/2 cup	7.82 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 11/7/2023

Dinner

BYOB Spicy Sesame Gochujang

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 OZ
Internal Temp:		

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe
Tuesday 11/7/2023

Broth & Bowl
Dinner

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 11/7/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Dinner

Fish Cod Baked

Cooking Time:	Serving Pan:	Yield: 600 3 oz
Cooking Temp:	Serving Utensil:	Portions: 600 3 oz
Internal Temp:		

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

- Fresh Cod	150 Pound
- Coarse Kosher Salt	3/4 Cup
- Ground Black Pepper	2 1/4 Cup
- Old Bay	2 1/4 Cup
- Fresh Italian Parsley	3/4 Cup
- Lemons 12 CT	72 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 11/7/2023 Dinner		600 3 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Dinner

Marinade Pork Asian BBQ

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

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

- Fresh Ginger	11.03 Ounce
Minced	
* Chopped Garlic	1.33 Pound
- Oyster Sauce	1/4 Cup 1/3 Tablespoon
- Sugar	2.21 Pound
- GF Tamari Soy Sauce	2 Quart 3/4 Cup
* Water	1 Gallon 3 Cup
- Roasted Sesame Oil	4.41 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****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 11/7/2023 Dinner	For Use In Pork Asian BBQ	1 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Dinner

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 47.06 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 250 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 3/4 Gallon 1 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	73.53 Pound
- Light Amber Honey	1 Gallon 2 Cup
- Fresh Cilantro	4.41 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

-

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		
11/7/2023	Dinner	250 3 oz Portion
		47.06 Pound

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Dinner

Soup Chicken Tortilla In House

Cooking Time: 55 min	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

Ingredients & Instructions...

- 6" Yellow Corn Tortilla	40 Ea.
- Jumbo Yellow Onion	2 Cup
- Canola Oil	1 Cup
- LS Chicken Soup Base Paste	1/4 Cup
* Water	1 1/4 Gallon
- Pepper Chili Green Diced	2 Cup
- Dcd Chicken Breast	2 Pound
- Cnd Tomato Sauce	1 Gallon 2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cumin	1/4 Cup
- Dark Chili Powder	2 Tablespoon
- Fthr Shrd Monterey Jack Cheese	2 Cup

1. Gather all ingredients

2. Cut tortillas into strips. Fry in hot oil or bake until crispy and set aside

3. Dice onions. Saute in oil until tender

4. Mix chicken base and water together in a pot. Add chicken, green chili peppers, tomato sauce, black pepper, cumin, and chili powder. Simmer on low for 45 minutes

5. Add tortilla strips. Cook for another 10 minutes and remove from heat

6. Garnish with shredded cheese

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		100 6 oz ladle

JHU Hopkins Cafe
Tuesday 11/7/2023

Deli
Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 36 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes	7.92 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 11/7/2023 Dinner	36 1/2 cup	1 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 18 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.81 Pound
- Celery	4.5 Pound
-Diced	
- Onion Powder	2 5/8 Teaspoon
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	1/4 Cup 1/3 Tablespoon
- Gourmet Mayonnaise	2 1/4 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
11/7/2023 Dinner

18 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 14.94 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	34.37 Ea.
- Gourmet Mayonnaise	1 Cup 3 Tablespoon
- Celery	1/4 Cup 3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 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 11/7/2023 Dinner	18 1/2 cup	14.94 #8 scoop

JHU Hopkins Cafe

Tuesday 11/7/2023

Deli

Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.84 serving
Cooking Temp:	Serving Utensil:	Portions: 1.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.84 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 11/7/2023 Dinner	1.13 Pound	4.84 serving

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 11.56 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 2.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	7.4 Ounce
- Yellow Squash	7.4 Ounce
- Eggplant	7.4 Ounce
- Medium White Mushrooms Sliced	3.7 Ounce
- Onion Red Jumbo 25# Diced	3.7 Ounce
- Green Bell Pepper	0.7 Ea.
- Red Bell Pepper Sliced Thin	0.7 Ea.
* Chopped Garlic	0.69 Ounce
- Fresh Basil	1 Tablespoon 3/4 Teaspoon
- Dried Oregano Leaf Crushed	7/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/2 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 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 11/7/2023 Dinner	2.25 Pound	11.56 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 1.03 Bag Batch Portions: 18 1/2 cup
--	--	---

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

- Chunk Light Skipjack Tuna Fish	1.17 43 Oz Pouch
- Celery Diced 1/4"	10.82 Ounce
- Dijon Mustard	3.09 Ounce
- Onion Powder	3 2/3 Tablespoon
- Ground White Pepper	5/8 Teaspoon
- Gourmet Mayonnaise	2 1/4 Cup 1 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 11/7/2023 Dinner	18 1/2 cup	1.03 Bag Batch

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 1.06 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 24 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- | | |
|----------------------------------|---------------|
| - Gourmet Mayonnaise | 2.65 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.36 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 11/7/2023 Dinner	24 2 oz	1.06 24 Oz Bottle

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Tuesday 11/7/2023

Dinner

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 11/7/2023 Dinner	100 2x3 square	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 11/7/2023

Dinner

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
 11/7/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

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 11/7/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

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 11/7/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 420 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 420 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	105 Pound
- Extra Virgin Olive Oil	3 3/4 Quart 3/4 Cup
- Garlic Cloves	31.5 Clove
Minced	
- Ground Italian Seasoning	1 1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Ground Black Pepper	1/2 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
11/7/2023 Dinner

420 4 oz

JHU Hopkins Cafe
Tuesday 11/7/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 540 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 540 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	540 Ea.
- Small Potato Bun	540 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		540 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 271 Burger
Cooking Temp:	Serving Utensil:	Portions: 271 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	271 5.33 Oz
- Small Potato Bun	271 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		271 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

Sliders Beef BBQ Steakhouse

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 2 Sliders
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Roseda Beef Patty	50 Pound
- Potato Cluster Rolls	400 Ea.
- American Cheese	100 Slice
- BBQ Sauce	1 1/2 Gallon 1 Cup
- Fried Onions	6 Pound

1. Gather all ingredients

2. Cook beef patties in a large skillet until browned

3. Place 1 beef patty on bottom half of buns

4. Top each with 1/4 slice of cheese, 1 Tbsp of barbecue sauce, and 1/4 oz of fried onions

5. Top with top bun half

6. Serve 2 sliders per portion

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	200 2 Sliders	4 Batch

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

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
11/7/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

Wing Boneless Honey Old Bay

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 200 Each
Cooking Temp: 350	Serving Utensil:	Portions: 200 Each
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...

- Breaded Chicken Fritters	2.5 5 lb
- Light Amber Honey	1 1/4 Quart
- Old Bay	1/2 Cup 2 Tablespoon
- Fryer Oil Susquehanna Mills	1.25 Pound

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F****3. Deep fry from frozen for 6-1/2 to 7-1/2 minutes, or until an internal temperature of 165 degrees F has been reached****4. Drain off excess oil****5. Combine honey and Old Bay. Toss with sauce**

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

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

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

Hopkins Cafe
11/7/2023 Dinner

200 Each

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Dinner

Wing Boneless Sweet Chili

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 200 Each
Cooking Temp: 350	Serving Utensil:	Portions: 200 Each
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...

- Breaded Chicken Fritters	2.5 5 lb
- Sweet Chili Sauce	1 1/4 Quart
- Fryer Oil Susquehanna Mills	1.25 Pound

-
- 1. Gather all ingredients
- 2. Preheat deep fryer to 350 degrees F
- 3. Deep fry from frozen for 6-1/2 to 7-1/2 minutes, or until an internal temperature of 165 degrees F has been reached
- 4. Drain off excess oil
- 5. Toss with sauce
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

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

Hopkins Cafe
11/7/2023 Dinner

200 Each

JHU Hopkins Cafe
Tuesday 11/7/2023

Hot
Dinner

Meatballs Vegan

Cooking Time:	Serving Pan:	Yield: 12.5 serving
Cooking Temp:	Serving Utensil:	Portions: 12.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Ckd Vegan Meatless Meatball Sub	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	12.5 Pound	12.5 serving

JHU Hopkins Cafe

Passport

Tuesday 11/7/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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

2. In a large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/7/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Tuesday 11/7/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

-

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 11/8/2023 Dinner	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

JHU Hopkins Cafe

Passport

Tuesday 11/7/2023

Dinner

Spring Rolls

Cooking Time:	Serving Pan:	Yield: 200 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 200 2 rolls
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	400 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 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		
11/7/2023 Dinner		200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Bread Garlic Texas Toast

Cooking Time:	Serving Pan:	Yield: 200 Slice
Cooking Temp:	Serving Utensil:	Portions: 200 Slice
Internal Temp:		

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

- Dairy-Free Margarine	1 1/2 Quart
- Garlic Powder	1 Quart
- Texas Toast Bread	200 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
11/7/2023 Dinner

200 Slice

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Pasta Arrabbiata Broccoli Rabe

Cooking Time: 5 min	Serving Pan:	Yield: 3.58 4" Hotel Pan
Cooking Temp: MedH	Serving Utensil:	Portions: 200 8 oz
Internal Temp: 165		

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

- Extra Virgin Olive Oil	3 1/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion	6.6 Pound
* Chopped Garlic	6.27 Ounce
- Crushed Red Pepper	1/4 Cup 1 1/3 Tablespoon
- Cnd Whole Tomatoes	6.66 #10 Can
- Canned Diced Tomatoes	6.66 #10 Can
- Coarse Kosher Salt	1/4 Cup 3 Tablespoon
- Ground Black Pepper	1/4 Cup 1 1/3 Tablespoon
- Fresh Basil	2 Cup 5/8 Teaspoon

1. For Sauce: Sweat onion in oil until translucent. Add garlic and chili flakes and infuse for about 5 minutes

2. Add canned tomatoes, season with salt and pepper, and cook for 15-20 minutes.

3. Puree with immersion blender until smooth. Bring to a boil for 2 minutes. Fold in basil to finish

- Broccoli Rabe	29.54 Pound
* Water	11 1/2 Gallon 2 Cup
- Crushed Red Pepper	1 3/8 Teaspoon
- Coarse Kosher Salt	1 Cup 2 Tablespoon
- Extra Virgin Olive Oil	2 1/4 Cup 3 1/3 Tablespoon

4. For Broccoli Rabe: Bring water to a boil and season with salt

5. Prepare an ice bath for blanching

6. Boil broccoli rabe for 6 minutes. Drain

7. Blanch broccoli rabe. Cut into 1" pieces. Drizzle with olive oil and season with red pepper

- Coarse Kosher Salt	2 3/4 Cup 3 Tablespoon
* Water	30 1/4 Gallon 3 Cup
- Gemelli Pasta	30.43 Pound
- Canola Oil	1 1/2 Cup 1 Tablespoon

8. For Pasta: Bring water to a boil and season with salt

9. Add pasta, stirring often. Cook for 5 minutes, or until al dente. Drain and toss in oil

10. To Assemble: In a heavy bottom pot over medium-high heat, add sauce and bring to a boil. Add chopped and blanched broccoli rabe and bring back to a boil

11. Add hot pasta and cook until the dish reaches an internal temperature of 165F

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
Tuesday 11/7/2023

Pizza & Pasta
Dinner

Pasta Arrabbiata Broccoli Rabe

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	200 8 oz	3.58 4" Hotel Pan

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Pasta Spaghetti with Meatballs

Cooking Time:	Serving Pan:	Yield: 250 8 oz
Cooking Temp:	Serving Utensil:	Portions: 250 8 oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	2 1/2 Cup
- MVP Ground Beef 80/20	60 Pound
- Plain Panko Bread Crumbs	3 3/4 Quart
- Milk 2% .5 GAL	1 1/4 Gallon
- Liquid Whole Egg	3 3/4 Quart
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Garlic Powder	1/4 Cup 1 Tablespoon
- 10" Whole Wheat Spaghetti Pasta	12.5 Pound
* Water	12 1/2 Gallon
- Cnd Tomato Sauce	5 #10 Can
- Ground Italian Seasoning	3/4 Cup 3 Tablespoon

1. Mix all ingredients, except pasta and water, on low speed until blended.

2. Shape into balls using a #16 scoop. Place in pans close together in a single layer.

3. Bake in oven at 325 F for 45 minutes, until brown and firm.

4. Cook noodles in boiling water until tender. Drain. Serve 3 meatballs with 1/2 cup of noodles.

5. Combine tomato sauce and Italian seasoning. Toss noodles and meatballs in sauce and serve.

-
CCP: Cook to a minimum internal temperature of 165 degrees F (71 degree C) for 15 seconds.
CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner		250 8 oz

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 60 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 480 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	60 22 Oz Dough
- Cnd Italian Pizza Sauce	22.5 Pound
- Shredded Part Skim Mozzarella Cheese	30 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 11/7/2023 Dinner	480 slice	60 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Pizza Meat Beef Cheese Steak

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
* Oil Garlic Herb Pizza Sauce	2.34 Pound
- Sldd Provolone Cheese	400 Slice
* Shredded Beef Steak Pizza Topping	12.5 Pound
* Roasted Diced Peppers Pizza Topping	3.91 Pound
* Roasted Diced Onion Pizza Topping	3.91 Pound
- Cnd Cheddar Cheese Sauce	6.25 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 1.5 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 60 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 480 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- | | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 60 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 22.5 Pound |
| - Shredded Part Skim Mozzarella Cheese | 30 Pound |
| - Slcd Pork Beef Pepperoni | 1200 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 11/7/2023 Dinner	480 slice	60 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Powder	1 3/4 Teaspoon
- Onion Powder	1 3/4 Teaspoon
- Dried Oregano Leaf	2 1/3 Tablespoon
- Dried Sweet Basil Leaf	1 3/4 Teaspoon
- Dried Thyme Leaf	7/8 Teaspoon
- Crushed Red Pepper	7/8 Teaspoon

1. Gather all ingredients

2. Mix all ingredients together with a whisk

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	1 Quart 1/2 Cup
Overproduction...	0.76 2 oz	3 Tablespoon 1/8 Teaspoon

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

Topping Pizza Meat Beef Steak Shredded

Cooking Time: 20 min	Serving Pan:	Yield: 1.86 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 158		

Ingredients & Instructions...

- Sliced Sirloin Beef	18.6 Pound
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon

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

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

3. Season with Salt and Pepper cook over medium heat until beef reaches a minimum internal temperature of 160 degrees F

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	1.86 Batch

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

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 11/7/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Dinner

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 11/7/2023 Dinner	For Use In Pizza Meat Beef Cheese Steak	3.91 Pound

JHU Hopkins Cafe

Root

Tuesday 11/7/2023

Dinner

Casserole Broccoli & Rice

Cooking Time:	Serving Pan:	Yield: 5.36 4" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp:		

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

* Water	4 Gallon 1/4 Cup
- Long Grain White Rice	8.04 Pound
- Jumbo Yellow Onion	2 1/2 Cup 3 Tablespoon
- Fz Cut Broccoli	21.44 Pound
- Cream of Mushroom Soup Boiled	3.52 Pound
- Shrd Mild Cheddar Cheese	8.04 Pound
- Dairy-Free Margarine	2 1/2 Cup 3 Tablespoon

1. Bring water to a boil. Add rice and diced onions and simmer on low for 25 minutes covered.**Drain off excess liquid.****2. Steam broccoli and drain off excess liquid. Mix all ingredients together and pour into 4" deep baking pans.****3. Bake in oven at 325 F for 35- 45 minutes.**

-

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C).**CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/7/2023 Dinner

600 1/2 cup

5.36 4" Hotel Pan

JHU Hopkins Cafe

Root

Tuesday 11/7/2023

Dinner

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 5 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 250 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	30 Pound
Cooked	
- Canola Oil	1/4 Cup 1 Tablespoon
- Liquid Whole Egg	1 1/4 Gallon
- Canola Oil	2 1/2 Cup
- Jumbo Yellow Onion Cut Rough	10 Pound
- Red Bell Pepper Diced 1/4"	5 Pound
- Sld White Mushrooms Sliced 1/8"	5 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	5 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	5 Pound
- GF Tamari Soy Sauce	1 1/4 Quart
- Ground White Pepper	1 2/3 Tablespoon
- Green Onion Bias Cut 1/4"	1.25 Pound

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

2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}

3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.

4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.

CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.

CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	250 4 oz portion	5 Batch

JHU Hopkins Cafe

Root

Tuesday 11/7/2023

Dinner

Vegetable Blend Italian

Cooking Time:	Serving Pan:	Yield: 12 1/2 Gallon
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

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

- Fz Italian Vegetable Blend	80 Pound
* Water	4 Gallon
- Dairy-Free Margarine	4 Pound

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

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/7/2023 Dinner

400 1/2 cup

12 1/2 Gallon

JHU Hopkins Cafe

Salad Bar

Tuesday 11/7/2023

Dinner

Salad Kale Brussels Sprouts

Cooking Time:	Serving Pan:	Yield: 61.1 Salad
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Brussels Sprouts	15.28 Pound
- Kale 24 CT	7.64 Pound
- Onion Red Jumbo 25# Diced	7.64 Pound
- Oranges	3 3/4 Gallon 1 Cup
- Rice Wine Vinegar	1 3/4 Gallon 2 1/2 Cup
- Lemons 12 CT Sliced into Half Moon	61.1 Each
- Crushed Red Pepper	1 1/4 Cup
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup

1. Lightly roast shaved brussels sprouts to al dente. Cool immediately.

2. Slice red onions. Prepare vinaigrette with rice wine vinegar.

3. Combine salad ingredients, season with zest of lemon and combine with orange segments.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Dinner	300 1/2 cup	61.1 Salad

JHU Hopkins Cafe

Soup

Tuesday 11/7/2023

Dinner

Soup Chowder Corn Vegan In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion Diced	2.19 Pound
- Celery Diced Fine	15 Ounce
* Chopped Garlic	1/4 Cup 1/2 Teaspoon
- Unbleached All Purpose Flour	15 Ounce
* Water	2 Gallon 3 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
- Idaho Potato Peeled & Diced	10 Pound
- Fz Corn	8.75 Pound
- Soy Milk Sub	2 1/2 Cup
- Ground White Pepper	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon

1. Heat a stock pot and spray with cooking spray. Saute onions, celery and garlic.**2. Add flour and stir well for 2 minutes.****3. Prepare stock by whisking soup base into water. Add stock and potatoes, stirring constantly until smooth. Add corn.****4. Allow to simmer until all vegetables are tender.****5. Heat milk substitute. Stir in milk, pepper and onion powder. Allow to simmer for 2 minutes.**

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/7/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/7/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 3/4 Quart
- Large Egg	15 Ea.
* Water	2 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/7/2023 Dinner

60 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Cake of the Day Sponge T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...

Portions

Yield

Hopkins Cafe
11/8/2023 Dinner

100 Cake

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

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
11/8/2023 Dinner

150 4 oz

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...

Portions

Yield

JHU Hopkins Cafe	[None]
Wednesday 11/8/2023	Dinner

Mixture Tofu & Mushroom

Hopkins Cafe			
11/8/2023	Dinner	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Pasta Penne Brown Rice GF Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- GF Brown Rice Penne Pasta	6.25 Pound
Boiled	
* Water	7 3/4 Gallon 1 Cup

1. In a large pot. bring to boil 5 quarts of water for 1lb of pasta

2. Add 1 tablespoon of salt (if desired)

3. Add pasta and cook uncovered, stirring occasionally for about 7-10 minutes or until al dente

4. Do not overcook, rinse with cold water and drain well

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	50 4 oz	12.5 Pound

JHU Hopkins Cafe

Wednesday 11/8/2023

[None]
Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	32 1 Lb Bag
* Water	2 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 11/8/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 12 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 Quart 3 Tablespoon
- Celery Diced	1 Cup 3 Tablespoon
- Green Onion Sliced Thin	1/4 Cup 2/3 Tablespoon
- Red Bell Pepper Diced Small	1/2 Cup 2 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup 2 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/2 Cup 2 Tablespoon
- Dijon Mustard	1 Tablespoon 5/8 Teaspoon
- Fresh Dill Chopped	1.2 Ounce
- Lemon Juice	1 2/3 Tablespoon
- Garlic Powder	1 1/4 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	5/8 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 11/8/2023 Dinner		12 1/2 Cup

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Dinner

Zucchini Steamed

Cooking Time:	Serving Pan:	Yield: 8 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 512 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini 64 Pound

- sliced into rounds

* Water 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 11/8/2023 Dinner	500 1/2 cup	8 2" Hotel Pan
Overproduction...	12 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 11/8/2023

Dinner

BYOB Spicy Sesame Gochujang

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 OZ
Internal Temp:		

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed

2. Strain and reserve in quart

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/8/2023

Dinner

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 11/8/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Dinner

Cauliflower Roasted Carvery

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

Ingredients & Instructions...

- Cauliflower	100 Pound
- Garlic Powder	1 1/4 Cup
- Extra Virgin Olive Oil	1 1/4 Quart

1. Preheat oven to 400 degrees F.**2. Chop Cauliflower in to florets. Arrange cauliflower in a single layer on a sheet pan.****3. Combine garlic powder and oil. Spoon or drizzle oil over cauliflower.****4. Roast cauliflower 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.**

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Dinner

Chicken Tikka Masala Carvery

Cooking Time: 60 min	Serving Pan:	Yield: 150 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 600 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

* Tikka and Tandoori Marinade	1.5 batch
- Halal Bnls Sknls Chicken Thigh	120 Pound
- Onion Red Jumbo 25# Peeled & Chopped Rough	30 Pound
- Red Bell Pepper Sliced Thin	7.5 Pound
- Cumin Seeds	1 1/2 Cup
- Extra Virgin Olive Oil	3 Cup
- Fresh Ginger Peeled & Chopped	3 Cup
* Chopped Garlic	3 Cup
- Jalapeno Pepper Chopped Rough	12 Ea.
- Garam Masala Seasoning	1 1/2 Cup
- Ground Cayenne Pepper	1/4 Cup 2 Tablespoon
- Sugar	3 Cup
- Coarse Kosher Salt	1 1/2 Cup
- Ground Turmeric	1 1/2 Cup
- Fenugreek	1.5 Ounce
- Cnd Tomato Paste	3 Quart
* Water	7 1/2 Gallon
- Heavy Cream	1 Gallon 2 Cup
- Fresh Cilantro Chopped and Reserved for Garnish	1.5 Pound

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

2. Next day tray chicken and roast at 350°F - Cook until done

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

Carvery

Wednesday 11/8/2023

Dinner

Chicken Tikka Masala Carvery

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 until reheated thoroughly. Sprinkle with cilantro and serve with basmati rice

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	600 4 oz portion	150 Pound

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Dinner

Marinade Pork Asian BBQ

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

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

- Fresh Ginger	11.03 Ounce
Minced	
* Chopped Garlic	1.33 Pound
- Oyster Sauce	1/4 Cup 1/3 Tablespoon
- Sugar	2.21 Pound
- GF Tamari Soy Sauce	2 Quart 3/4 Cup
* Water	1 Gallon 3 Cup
- Roasted Sesame Oil	4.41 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****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 11/8/2023 Dinner	For Use In Pork Asian BBQ	1 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Dinner

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 47.06 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 250 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 3/4 Gallon 1 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	73.53 Pound
- Light Amber Honey	1 Gallon 2 Cup
- Fresh Cilantro	4.41 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

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

Distribution...	Portions	Yield
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Hopkins Cafe		
11/8/2023 Dinner	250 3 oz Portion	47.06 Pound

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Dinner

Rice Basmati Brown Whole Grain

Cooking Time: 35 min	Serving Pan:	Yield: 23.2 Batch
Cooking Temp: Steam	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 140		

Ingredients & Instructions...

- Whole Grain Brown Rice	11 3/4 Gallon
* Water	17 1/4 Gallon

1. Rinse Brown rice thoroughly twice.**2. Combine rice, water, and oil in 2 inch full hotel pan and steam uncovered for 35 minutes until tender, rest 5 minutes.****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 11/8/2023 Dinner	300 1/2 cup	23.2 Batch

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Dinner

Soup Chicken Tortilla In House

Cooking Time: 55 min	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

Ingredients & Instructions...

- 6" Yellow Corn Tortilla	40 Ea.
- Jumbo Yellow Onion	2 Cup
- Canola Oil	1 Cup
- LS Chicken Soup Base Paste	1/4 Cup
* Water	1 1/4 Gallon
- Pepper Chili Green Diced	2 Cup
- Dcd Chicken Breast	2 Pound
- Cnd Tomato Sauce	1 Gallon 2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cumin	1/4 Cup
- Dark Chili Powder	2 Tablespoon
- Fthr Shrd Monterey Jack Cheese	2 Cup

1. Gather all ingredients

2. Cut tortillas into strips. Fry in hot oil or bake until crispy and set aside

3. Dice onions. Saute in oil until tender

4. Mix chicken base and water together in a pot. Add chicken, green chili peppers, tomato sauce, black pepper, cumin, and chili powder. Simmer on low for 45 minutes

5. Add tortilla strips. Cook for another 10 minutes and remove from heat

6. Garnish with shredded cheese

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		100 6 oz ladle

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 36 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 7.92 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.

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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 11/8/2023 Dinner	36 1/2 cup	1 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 18 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.81 Pound
- Celery	4.5 Pound
-Diced	
- Onion Powder	2 5/8 Teaspoon
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	1/4 Cup 1/3 Tablespoon
- Gourmet Mayonnaise	2 1/4 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
11/8/2023 Dinner

18 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 14.94 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	34.37 Ea.
- Gourmet Mayonnaise	1 Cup 3 Tablespoon
- Celery	1/4 Cup 3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 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 11/8/2023 Dinner	18 1/2 cup	14.94 #8 scoop

JHU Hopkins Cafe

Wednesday 11/8/2023

Deli
Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.84 serving
Cooking Temp:	Serving Utensil:	Portions: 1.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.84 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 11/8/2023 Dinner	1.13 Pound	4.84 serving

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 11.56 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 2.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	7.4 Ounce
- Yellow Squash	7.4 Ounce
- Eggplant	7.4 Ounce
- Medium White Mushrooms Sliced	3.7 Ounce
- Onion Red Jumbo 25# Diced	3.7 Ounce
- Green Bell Pepper	0.7 Ea.
- Red Bell Pepper Sliced Thin	0.7 Ea.
* Chopped Garlic	0.69 Ounce
- Fresh Basil	1 Tablespoon 3/4 Teaspoon
- Dried Oregano Leaf Crushed	7/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/2 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 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 11/8/2023 Dinner	2.25 Pound	11.56 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 1.03 Bag Batch Portions: 18 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	1.17 43 Oz Pouch
- Celery Diced 1/4"	10.82 Ounce
- Dijon Mustard	3.09 Ounce
- Onion Powder	3 2/3 Tablespoon
- Ground White Pepper	5/8 Teaspoon
- Gourmet Mayonnaise	2 1/4 Cup 1 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 11/8/2023 Dinner	18 1/2 cup	1.03 Bag Batch

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 1.06 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 24 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- | | |
|----------------------------------|---------------|
| - Gourmet Mayonnaise | 2.65 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.36 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		
11/8/2023	Dinner	24 2 oz
		1.06 24 Oz Bottle

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Wednesday 11/8/2023

Dinner

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 11/8/2023 Dinner	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Wednesday 11/8/2023

Dinner

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...*

- 1.5 oz Fz 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
11/8/2023 Dinner

100 Cookie

Appetizer Jalapeno Poppers

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

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

Ingredients & Instructions...

- Appetizer Jalapeno Cream Cheese Popper	100 Each
- Fryer Oil Susquehanna Mills	11.2 Ounce
-	
1. Fry from frozen at 350 degrees F for 3 minutes and 45 seconds	
-	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		100 Each

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Dinner

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 11/8/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Dinner

French Fries Sweet Potato

Cooking Time: 25-30 minutes	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...

- | | |
|-----------------------------------|-----------|
| - Straight Cut Sweet Potato Fries | 75 Pound |
| - Baked | |
| - 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
11/8/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Dinner

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 11/8/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 420 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 420 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	105 Pound
- Extra Virgin Olive Oil	3 3/4 Quart 3/4 Cup
- Garlic Cloves	31.5 Clove
Minced	
- Ground Italian Seasoning	1 1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Ground Black Pepper	1/2 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
11/8/2023 Dinner

420 4 oz

JHU Hopkins Cafe
Wednesday 11/8/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 540 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 540 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	540 Ea.
- Small Potato Bun	540 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		540 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 271 Burger
Cooking Temp:	Serving Utensil:	Portions: 271 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|-------------|
| - 5.33 oz White Turkey Burger Patty | 271 5.33 Oz |
| - Small Potato Bun | 271 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		271 Burger

JHU Hopkins Cafe
Wednesday 11/8/2023

Grill
Dinner

Pretzel Bar

Cooking Time:	Serving Pan:	Yield: 200 5 Oz Pretzel
Cooking Temp:	Serving Utensil:	Portions: 200 5 Oz Pretzel
Internal Temp:		

Ingredients & Instructions...

- 5 oz Plain Soft Twist Pretzel	4 50/1 Ea.
- Cnd Cheddar Cheese Sauce	25 Pound
- Honey Mustard Dressing	25 Pound

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner		200 5 Oz Pretzel

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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

2. In a large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/8/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

Dinner

Chana Masala

Cooking Time:	Serving Pan:	Yield: 9 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Cumin Seeds	1 Cup 3 Tablespoon
- Jalapeno Pepper Seeded & Diced	2.34 Pound
* Chopped Garlic	1.17 Pound
- Fresh Ginger Minced	1.17 Pound
- Jumbo Yellow Onion	18.75 Pound
- Garam Masala Seasoning	1 Cup 3 Tablespoon
- Garbanzo Beans Drained & Rinsed	75 Pound
- Cnd Tomato Puree	2 1/4 Gallon 1 1/2 Cup
- Ground Coriander	1 Cup 3 Tablespoon
- Ground Turmeric	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3/4 Cup 1/3 Tablespoon
- Ground Spanish Paprika	1/2 Cup 1 Tablespoon
- Ground Cayenne Pepper	3 Tablespoon 3/8 Teaspoon
- Lemon Juice	2 1/4 Cup 2 Tablespoon
- Fresh Cilantro	1 Quart 1/2 Cup

1. Gather all ingredients**2. In stockpot over medium-high heat, heat oil. Add cumin seed. Saute until seed begins to pop, 20 to 30 seconds****3. Add jalapeno, garlic, and ginger root. Saute until aromatic, 20 to 30 seconds****4. Add onion. Saute until lightly caramelized, 6 to 8 minutes****5. Add remaining ingredients except the lemon juice and cilantro. Bring to a boil. Reduce heat. Simmer until heated through, 4 to 5 minutes. Stir in lemon juice and cilantro****6. Cover. Keep hot for service or use as directed in recipe**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	300 1/2 Cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

Dinner

Indian Style Basmati Rice

Cooking Time: 35 min	Serving Pan:	Yield: 15 1/2 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Basmati Rice	5 3/4 Gallon 1 3/4 Cup
- Canola Oil	1 3/4 Quart 3/4 Cup
- Cinnamon Stick	62.5 Ea.
- Spice Cardamom Whole Green Pods	125 Pod
- Whole Cloves	125 Ea.
- Cumin Seeds	3 3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1 1/4 Cup
* Water	9 3/4 Gallon
- Jumbo Yellow Onion	31.25 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 11/8/2023 Dinner	500 1/2 Cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

Dinner

Marinade Tikka and Tandoori

Cooking Time: n/a	Serving Pan:	Yield: 1.5 batch
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Plain Yogurt	15 Pound
- Coarse Kosher Salt	1 1/2 Cup
- Ground Black Pepper	1/4 Cup 2 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 2 Tablespoon
- Lemon Juice	1 Quart 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 11/8/2023 Dinner	For Use In Chicken Tikka Masala Carvery	1.5 batch

Spring Rolls

Cooking Time:	Serving Pan:	Yield: 200 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 200 2 rolls
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	400 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 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 11/8/2023 Dinner		200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/8/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 60 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 480 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	60 22 Oz Dough
- Cnd Italian Pizza Sauce	22.5 Pound
- Shredded Part Skim Mozzarella Cheese	30 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		
11/8/2023 Dinner	480 slice	60 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/8/2023

Dinner

Pizza Meat Amatriciana

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
- Onion Red Jumbo 25#	7.81 Pound

Diced

- Bacon	3.13 Pound
- Fresh Oregano	1/2 Cup 1/3 Tablespoon

Chopped

- Fresh Basil	1 1/2 Cup 1 Tablespoon
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Chiffonade

-

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

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

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

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

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

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/8/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 60 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 480 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	60 22 Oz Dough
- Cnd Italian Pizza Sauce	22.5 Pound
- Shredded Part Skim Mozzarella Cheese	30 Pound
- Slcd Pork Beef Pepperoni	1200 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 11/8/2023 Dinner	480 slice	60 pizza

JHU Hopkins Cafe

Root

Wednesday 11/8/2023

Dinner

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	24 Pound
Cooked	
- Canola Oil	1/4 Cup
- Liquid Whole Egg	1 Gallon
- Canola Oil	2 Cup
- Jumbo Yellow Onion Cut Rough	8 Pound
- Red Bell Pepper Diced 1/4"	4 Pound
- Sld White Mushrooms Sliced 1/8"	4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	4 Pound
- GF Tamari Soy Sauce	1 Quart
- Ground White Pepper	1 1/3 Tablespoon
- Green Onion Bias Cut 1/4"	1 Pound

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

2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}

3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.

4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.

CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.

CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Dinner	200 4 oz portion	4 Batch

JHU Hopkins Cafe

Root

Wednesday 11/8/2023

Dinner

Root Curry Vegetable

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

Ingredients & Instructions...

- Canola Oil	2 1/2 Cup
- Jumbo Yellow Onion	20 Pound
* Chopped Garlic	3/4 Cup 1 1/3 Tablespoon
- Celery	5 Pound
- Mirepoix Soup Base Paste	1/4 Cup 2 2/3 Tablespoon
* Water	1 3/4 Gallon 2 Cup
- Red Potato	20 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Green Onion	10 Bunch
- Curry Powder	1 1/4 Cup
- Ground Cumin	3 1/3 Tablespoon
- Ground Coriander	1/4 Cup 2 2/3 Tablespoon
- Cnd Tomato Paste	5 Pound
- Cnd Tomato Sauce	2 1/2 Quart
- Green Beans	20 Pound

1. Gather all ingredients

2. Heat vegetable oil in large heavy pan or wok

3. Add chopped garlic, celery, and onions and cook for 1 minute

4. Mix soup base with water to create stock. Add vegetable stock and potatoes, bring to a boil. Cover, cook 8 minutes or until potatoes are tender

5. Add green onions, curry powder, cumin, coriander, tomato paste, and tomato sauce. Stir well

6. Bring to a boil; reduce heat; simmer 7 minutes. Stir occasionally

7. Add green beans; return to a simmer. Simmer 9-11 minutes or until vegetables are tender. Stir occasionally

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

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

Distribution...

Portions

Yield

Hopkins Cafe

11/8/2023 Dinner

250 1/2 Cup

JHU Hopkins Cafe

Soup

Wednesday 11/8/2023

Dinner

Soup Carrot Ginger In House

Cooking Time: 40 min	Serving Pan:	Yield: 8 Gallon 2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

*Pre-Prep Instructions...***Allergens:** Tree Nuts (coconut)*Ingredients & Instructions...*

- Carrot Jumbo 50#	21.68 Pound
Peeled & Cut Rough	
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Canola Oil	2 1/2 Cup 3 1/3 Tablespoon
Seperated	
- Jumbo Yellow Onion	5.42 Pound
Peeled & Cut Rough	
* Chopped Garlic	1/2 Cup 3 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	2 1/2 Quart 3/4 Cup
* Mirepoix Stock	2 1/2 Gallon 3 Cup
- Fresh Ginger	1/2 Cup 3 Tablespoon
Ground	
- Curry Powder	1/2 Cup 3 Tablespoon
- Coconut Milk	2.71 #10 Can
- Fresh Cilantro	5.42 Ounce
Chopped	
- Lemons 12 CT	5.42 Each
Zest, Finely Minced	

1. Coat carrots with canola oil and season with salt and pepper. Spread carrots onto a roasting pan and roast in 350°F oven for 20 minutes.

2. In kettle sweat onions in canola oil until translucent. Add garlic and sauté for another 5 minutes.

3. Add tomatoes, vegetable stock, curry powder and ginger and bring to a boil. Add roasted carrots to kettle, cook for another 15 minutes.

4. Add coconut milk at the very end to keep flavor and blend until smooth with stick blender. Simmer until temperature reaches 165 °F {CCP}. DO NO BOIL after you have added the coconut milk. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

5. Add cilantro and zest.

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

JHU Hopkins Cafe

Soup

Wednesday 11/8/2023

Dinner

Soup Carrot Ginger In House

Hopkins Cafe			
11/8/2023	Dinner	100 8 oz	8 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Wednesday 11/8/2023

Dinner

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 3/4 Teaspoon
* Water	2 1/2 Gallon 3 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 11/8/2023 Dinner	For Use In Soup Carrot Ginger In House	2 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/8/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 3/4 Quart
- Large Egg	15 Ea.
* Water	2 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 3 Tablespoon

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

60 Waffle

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Cake of the Day Yellow T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...

Portions

Yield

Hopkins Cafe
11/9/2023 Dinner

100 Cake

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

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
11/9/2023 Dinner

150 4 oz

JHU Hopkins Cafe

Thursday 11/9/2023

[None]

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 11 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.69 14 Oz Pouch
- Syrup Blue Curacao	0.35 1 LT
- Water Tap	1 1/4 Gallon 2 Cup
-	
1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	11 8 oz	1 1/4 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...

Portions

Yield

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Mixture Tofu & Mushroom

Hopkins Cafe			
11/9/2023	Dinner	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

MOC Grilled Tofu with Chimichurri Sauce

Cooking Time:	Serving Pan:	Yield: 300 4 oz
Cooking Temp:	Serving Utensil:	Portions: 300 4 oz
Internal Temp:		

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

- Fresh Italian Parsley	9 1/4 Gallon 2 Cup
- Garlic Cloves	300 Clove
- Coarse Kosher Salt	1 1/2 Cup 1 Tablespoon
- Ground Black Pepper	3/4 Cup 1/3 Tablespoon
- Crushed Red Pepper	3/4 Cup 1/3 Tablespoon
- Peeled Shallot	2 1/4 Quart 1/4 Cup
- Extra Virgin Olive Oil	3 1/2 Gallon
- Red Wine Vinegar	3 1/2 Quart
- Lemon Juice	3 1/2 Quart
-	
- Garlic Powder	1 1/2 Cup 1 Tablespoon
- Smoked Sweet Paprika	3/4 Cup 1/3 Tablespoon
- Cumin Seeds	3/4 Cup 1/3 Tablespoon
- Firm Tofu	75 Pound

1. For the Chimichurri Sauce: Place parsley, garlic, salt, pepper, crushed red pepper, shallot, olive oil, red wine vinegar, and lemon juice in a blender or food processor and pulse until well chopped, but not pureed. Set aside.

2. To prepare the rub, combine the garlic, paprika and cumin; mix well. Set aside.

3. Cut each tofu block into quarters to make 4 "steaks." Brush lightly with olive oil. Press the rub into both sides of the tofu steaks. Just before grilling, season the tofu steak with kosher salt.

4. Place tofu directly on the cooking grate over direct heat and sear. Cook for 4-6 minutes. Turn the tofu steak with a pair of tongs and a flat spatula if necessary. Sear the second side and continue grilling until done, about 3-5 minutes.

5. Cut tofu into thin slices and serve with Chimichurri Sauce.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		300 4 oz

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Pasta Gemelli Chickpea

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 11/9/2023 Dinner	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Pasta Tomato Basil

Cooking Time:	Serving Pan:	Yield: 1.57 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Wheat

Ingredients & Instructions...

- 10" Angel Hair Pasta	3.93 Pound
* Water	3 3/4 Gallon 2 3/4 Cup
Boil	
- Red Grape Tomatoes	78.5 Each
Halved	
- Extra Virgin Olive Oil	1 1/2 Cup 1 Tablespoon
* Chopped Garlic	1/4 Cup 2 1/3 Tablespoon
- Dried Sweet Basil Leaf	1 1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1 5/8 Teaspoon
- Ground Black Pepper	1 2/3 Tablespoon

1. Gather all ingredients

2. Cook pasta in boiling water until tender. Drain off excess liquid

3. Lightly toss together all ingredients

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 11/9/2023 Dinner	100 1/2 cup	1.57 2" Hotel Pan

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 11 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 11 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 3/4 Cup 2 Tablespoon
- Celery Diced	1 Cup 2 Tablespoon
- Green Onion Sliced Thin	1/4 Cup 1/3 Tablespoon
- Red Bell Pepper Diced Small	1/2 Cup 2/3 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup 2/3 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/2 Cup 2/3 Tablespoon
- Dijon Mustard	1 Tablespoon 1/4 Teaspoon
- Fresh Dill Chopped	1.1 Ounce
- Lemon Juice	1 2/3 Tablespoon
- Garlic Powder	1 1/8 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
11/9/2023 Dinner

11 1/2 Cup

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Dinner

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Thursday 11/9/2023

Dinner

BYOB Spicy Sesame Gochujang

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 OZ
Internal Temp:		

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/9/2023

Dinner

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Thursday 11/9/2023

Carvery
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 250 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 250 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	35 Pound
- Extra Virgin Olive Oil	1/2 Cup 2 Tablespoon
1. Grill asparagus 2 minutes on each side. Toss with oil.	
2. Serve warm.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		250 3 Oz

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Dinner

Carvery Steamed Broccoli Florets

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

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

- | | |
|-------------------------|--------------|
| - Broccoli Florets 4/3# | 97.5 Pound |
| * Water | 3 1/4 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 11/9/2023 Dinner	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...	16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Dinner

Marinade Pork Asian BBQ

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

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

- Fresh Ginger	8.82 Ounce
Minced	
* Chopped Garlic	1.07 Pound
- Oyster Sauce	3 1/3 Tablespoon
- Sugar	1.77 Pound
- GF Tamari Soy Sauce	1 3/4 Quart
* Water	3 3/4 Quart 1/4 Cup
- Roasted Sesame Oil	3.53 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****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 11/9/2023 Dinner	For Use In Pork Asian BBQ	1 1/4 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Dinner

Meatloaf

Cooking Time: 1 hour	Serving Pan:	Yield: 24 Loaf pan
Cooking Temp: 350	Serving Utensil:	Portions: 600 3 oz
Internal Temp:		

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

- 80/20 Ground Chuck Beef Patty	90 Pound
- Plain Panko Bread Crumbs	1 Gallon 2 Cup
- Milk 2% .5 GAL	2 1/4 Gallon
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	1/4 Cup
- Liquid Whole Egg	1 1/2 Gallon
- Jumbo Yellow Onion	3/4 Quart 1 Cup
- Red Bell Pepper Sliced Thin	3/4 Quart 1 Cup
- Ketchup	2 1/4 Gallon

1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Combine beef, breadcrumbs, milk, salt, pepper, egg mix, diced onions, and diced peppers. Mix until blended****4. Form into loaves in roasting pans. Keep far enough apart to drain away grease****5. Pour ketchup over loaves before baking****6. Bake in oven at 350 degrees F for 1 hour, or until done. Spoon away excess grease before serving****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	600 3 oz	24 Loaf pan

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Dinner

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 37.65 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 200 3 oz Portion
Internal Temp: 180		

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

- | | |
|---|--|
| <ul style="list-style-type: none"> * BBQ Asian Pork Marinade <li style="padding-left: 20px;">Made in Advance & Reserved - .25" Trimmed Boston Butt Pork - Light Amber Honey - Fresh Cilantro <li style="padding-left: 20px;">Chopped - | <ul style="list-style-type: none"> 1 1/4 Gallon 3 1/2 Cup 58.82 Pound 3 1/2 Quart 3.53 Ounce |
|---|--|
1. Gather all ingredients/equipment as needed for recipe.
 2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.
 3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.
 4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.
 -
- 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		
11/9/2023	Dinner	200 3 oz Portion
		37.65 Pound

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Dinner

Potatoes Mashed Garlic

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****Ingredients & Instructions...**

- | | |
|-------------------------------------|-------------|
| - Idaho Potato | 120 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| - Dairy-Free Margarine | 1 1/2 Quart |
| * Chopped Garlic | 1 1/2 Cup |
| - Milk 2% .5 GAL | 6 Gallon |
| - | |
1. Gather all ingredients
 2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water
 3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes
 4. Add milk and whip an additional 5 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
11/9/2023 Dinner

600 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 Gallon 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 33 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 7.26 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 11/9/2023 Dinner	33 1/2 cup	1 Gallon 1/2 Cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 17 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 17 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.66 Pound
- Celery	4.25 Pound
-Diced	
- Onion Powder	2 1/2 Teaspoon
- Coarse Kosher Salt	2 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	1/4 Cup 3/4 Teaspoon
- Gourmet Mayonnaise	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
11/9/2023 Dinner

17 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 14.11 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 17 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	32.46 Ea.
- Gourmet Mayonnaise	1 Cup 2 Tablespoon
- Celery	1/4 Cup 3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 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 11/9/2023 Dinner	17 1/2 cup	14.11 #8 scoop

JHU Hopkins Cafe

Thursday 11/9/2023

Deli Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.57 serving
Cooking Temp:	Serving Utensil:	Portions: 1.06 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.57 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 11/9/2023 Dinner	1.06 Pound	4.57 serving

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 10.6 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 2.06 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.78 Ounce
- Yellow Squash	6.78 Ounce
- Eggplant	6.78 Ounce
- Medium White Mushrooms Sliced	3.39 Ounce
- Onion Red Jumbo 25# Diced	3.39 Ounce
- Green Bell Pepper	0.64 Ea.
- Red Bell Pepper Sliced Thin	0.64 Ea.
* Chopped Garlic	0.64 Ounce
- Fresh Basil	1 Tablespoon 3/8 Teaspoon
- Dried Oregano Leaf Crushed	7/8 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 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 11/9/2023 Dinner	2.06 Pound	10.6 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Deli Tuna Salad

Cooking Time:	Serving Pan:	Yield: 0.97 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 17 1/2 cup
Internal Temp: 40		

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

- Chunk Light Skipjack Tuna Fish	1.11 43 Oz Pouch
- Celery	10.19 Ounce
- Diced 1/4"	
- Dijon Mustard	2.91 Ounce
- Onion Powder	3 1/3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	2 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 11/9/2023 Dinner	17 1/2 cup	0.97 Bag Batch

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.97 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 22 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|---------------|
| - Gourmet Mayonnaise | 2.43 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.33 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 11/9/2023 Dinner	22 2 oz	0.97 24 Oz Bottle

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Thursday 11/9/2023

Dinner

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
- 1.5 oz Fz 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
11/9/2023 Dinner

100 Cookie

JHU Hopkins Cafe
Thursday 11/9/2023

Grill
Dinner

Cheese Curds Fried

Cooking Time:	Serving Pan:	Yield: 200 3 oz
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Cheese Curd Breaded	4 5 Lb Bag
-	
1. COOK FROM FROZEN. DEEP FRY AT 350°F FOR 2 TO 2½ MINUTES UNTIL GOLDEN BROWN OR UNTIL AN INTERNAL TEMPERATURE OF 165°F IS REACHED.	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		200 3 oz

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

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 11/9/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

French Fries Waffle

Cooking Time: 16-20 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...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 75 Pound |
| - 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
11/9/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

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 11/9/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 385 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 385 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	96.25 Pound
- Extra Virgin Olive Oil	3 1/2 Quart 1/4 Cup
- Garlic Cloves	28.88 Clove
Minced	
- Ground Italian Seasoning	1 Cup 3 Tablespoon
- Coarse Kosher Salt	1/2 Cup 1 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 1 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
11/9/2023 Dinner

385 4 oz

JHU Hopkins Cafe
Thursday 11/9/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 495 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 495 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	495 Ea.
- Small Potato Bun	495 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		495 Burger

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 248 Burger
Cooking Temp:	Serving Utensil:	Portions: 248 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	248 5.33 Oz
- Small Potato Bun	248 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		248 Burger

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

Onion Rings

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 500 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

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

- Onion Rings 100 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
11/9/2023 Dinner

500 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Dinner

Sandwich Chicken Cordon Bleu

Cooking Time:	Serving Pan:	Yield: 200 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 200 Sandwich
Internal Temp:		

Pre-Prep Instructions...

Allergens: Wheat, Milk

Ingredients & Instructions...

- Kaiser Roll	200 Ea.
- Breaded Fritter Chicken Tenderloin Baked	200 Ea.
Prepared according to package instructions	
- Ham Smoked Deli	8.8 Pound
- .75 oz Sld Swiss Cheese	200 Slice
- Dijon Honey Mustard Dressing	1 1/2 Gallon

1. Prepare chicken enders according to package directions.

2. Assemble sandwich: spread 2 tablespoons honey mustard on bun and portion 1 slice cheese, 1 slice ham, and 1 chicken tender in between roll halves.

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

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.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner		200 Sandwich

JHU Hopkins Cafe

Passport

Thursday 11/9/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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

2. In a large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/9/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Thursday 11/9/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

-

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 11/10/2023 Dinner	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

JHU Hopkins Cafe

Passport

Thursday 11/9/2023

Dinner

Spring Rolls

Cooking Time:	Serving Pan:	Yield: 200 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 200 2 rolls
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll 400 Ea.

-

1. Preheat oven to 375 degrees F.
2. Place spring rolls flat on baking sheet in a single layer.
3. Bake for 5-7 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
11/9/2023 Dinner

200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Dinner

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 11/9/2023 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 55 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 440 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	55 22 Oz Dough
- Cnd Italian Pizza Sauce	20.63 Pound
- Shredded Part Skim Mozzarella Cheese	27.5 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	440 slice	55 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Dinner

Pizza Meat Sausage Pork

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

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

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Ground Sweet Mild Italian Pork Sausage	6.5 Pound

Cooked to a minimum internal temperature of 165 degrees F for 15 seconds

-

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 8 oz of cooked Italian sausage

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

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 55 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 440 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	55 22 Oz Dough
- Cnd Italian Pizza Sauce	20.63 Pound
- Shredded Part Skim Mozzarella Cheese	27.5 Pound
- Slcd Pork Beef Pepperoni	1100 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 11/9/2023 Dinner	440 slice	55 pizza

JHU Hopkins Cafe

Root

Thursday 11/9/2023

Dinner

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 5 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 250 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	30 Pound
Cooked	
- Canola Oil	1/4 Cup 1 Tablespoon
- Liquid Whole Egg	1 1/4 Gallon
- Canola Oil	2 1/2 Cup
- Jumbo Yellow Onion Cut Rough	10 Pound
- Red Bell Pepper Diced 1/4"	5 Pound
- Sld White Mushrooms Sliced 1/8"	5 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	5 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	5 Pound
- GF Tamari Soy Sauce	1 1/4 Quart
- Ground White Pepper	1 2/3 Tablespoon
- Green Onion Bias Cut 1/4"	1.25 Pound

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Dinner	250 4 oz portion	5 Batch

JHU Hopkins Cafe

Thursday 11/9/2023

Root Dinner

Root Corn Steamed

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...

- Fz Corn	40 1 Lb Bag
* Water	2 1/2 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 11/9/2023 Dinner		250 1/2 cup

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Dinner

Soup Carrot Ginger In House

Cooking Time: 40 min	Serving Pan:	Yield: 8 Gallon 2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

*Pre-Prep Instructions...***Allergens:** Tree Nuts (coconut)*Ingredients & Instructions...*

- Carrot Jumbo 50#	21.68 Pound
Peeled & Cut Rough	
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Canola Oil	2 1/2 Cup 3 1/3 Tablespoon
Seperated	
- Jumbo Yellow Onion	5.42 Pound
Peeled & Cut Rough	
* Chopped Garlic	1/2 Cup 3 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	2 1/2 Quart 3/4 Cup
* Mirepoix Stock	2 1/2 Gallon 3 Cup
- Fresh Ginger	1/2 Cup 3 Tablespoon
Ground	
- Curry Powder	1/2 Cup 3 Tablespoon
- Coconut Milk	2.71 #10 Can
- Fresh Cilantro	5.42 Ounce
Chopped	
- Lemons 12 CT	5.42 Each
Zest, Finely Minced	

1. Coat carrots with canola oil and season with salt and pepper. Spread carrots onto a roasting pan and roast in 350°F oven for 20 minutes.

2. In kettle sweat onions in canola oil until translucent. Add garlic and sauté for another 5 minutes.

3. Add tomatoes, vegetable stock, curry powder and ginger and bring to a boil. Add roasted carrots to kettle, cook for another 15 minutes.

4. Add coconut milk at the very end to keep flavor and blend until smooth with stick blender. Simmer until temperature reaches 165 °F {CCP}. DO NO BOIL after you have added the coconut milk. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

5. Add cilantro and zest.

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

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Dinner

Soup Carrot Ginger In House

Hopkins Cafe			
11/9/2023	Dinner	100 8 oz	8 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Dinner

Soup Chowder Clam New England In House

Cooking Time: 30 min	Serving Pan:	Yield: 5 1/2 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

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

- Canola Oil	1 3/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Diced 3/8"	3.71 Pound
- Celery Diced 1/4"	1.86 Pound
- Carrot Jumbo 50# Diced 1/4"	1.86 Pound
* Chopped Garlic	1/4 Cup 3 Tablespoon
- Idaho Potato Diced	9.28 Pound
- Clam Juice	7.43 46 Oz Can
- Milk 2% .5 GAL	3 1/2 Quart 3/4 Cup
- Ground Nutmeg	1 7/8 Teaspoon
- Bay Leaf	11.14 Leaf
- Chopped Clams	5.57 Pound
- Heavy Cream	1 3/4 Quart 1/4 Cup
- Potato Starch	11.14 Ounce
- Ground White Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 1 2/3 Tablespoon

1. Heat pot with canola oil. Add mirepoix vegetables and garlic and sweat for about 10 minutes.**2. Add milk, clam juice, along with potatoes, bay leaves and nutmeg. Simmer for 20 minutes.****3. Add clams and the potato starch mixed with heavy cream. Simmer until thickened - DO NOT BOIL.****4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****5. Remove bay leaves - add salt, pepper. Add parsley for garnish right before service.****SERVICE:****Hold at 140 °F or higher {CCP}****STORAGE:**

JHU Hopkins Cafe
Thursday 11/9/2023

Soup
Dinner

Soup Chowder Clam New England In House

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}

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 11/9/2023 Dinner	100 8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Dinner

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 3/4 Teaspoon
* Water	2 1/2 Gallon 3 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 11/9/2023 Dinner	For Use In Soup Carrot Ginger In House	2 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Thursday 11/9/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 55 Waffle
Cooking Temp:	Serving Utensil:	Portions: 55 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	3 1/4 Quart 3/4 Cup
- Large Egg	13.75 Ea.
* Water	2 Quart 1/2 Cup
- Dairy-Free Margarine Melted	3/4 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
11/9/2023 Dinner

55 Waffle

JHU Hopkins Cafe

Friday 11/10/2023

[None]
Dinner

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	200 serving	200 Each

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Cake of the Day Sponge T&S

Cooking Time:	Serving Pan:	Yield: 75 Cake
Cooking Temp:	Serving Utensil:	Portions: 75 Cake
Internal Temp:		

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 75 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner		75 Cake

JHU Hopkins Cafe

Friday 11/10/2023

[None]

Dinner

Carrots Steamed

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

-	Coin Cut Carrots	32 Pound
*	Water	2 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 11/10/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Fish Catfish Breaded Cornmeal

Cooking Time:	Serving Pan:	Yield: 75 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 75 3 Oz
Internal Temp:		

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

- Buttermilk	1 Quart 1/2 Cup
- Unbleached All Purpose Flour	2.3 Pound
- Yellow Cornmeal	4.5 Pound
- Coarse Kosher Salt	2 Tablespoon
- Ground White Pepper	1 Tablespoon
- Chesapeake Catfish	27 Pound

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

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Dinner

75 3 Oz

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

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
11/10/2023 Dinner

150 4 oz

JHU Hopkins Cafe

Friday 11/10/2023

[None]
Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart
-	
1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	6 8 oz	3 Quart

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...

Portions

Yield

JHU Hopkins Cafe	[None]
Friday 11/10/2023	Dinner

Mixture Tofu & Mushroom

Hopkins Cafe			
11/10/2023	Dinner	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Pasta Penne Brown Rice GF Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 26 4 oz
Internal Temp:		

Ingredients & Instructions...

- GF Brown Rice Penne Pasta	3.13 Pound
Boiled	
* Water	3 3/4 Gallon 2 1/2 Cup

1. In a large pot. bring to boil 5 quarts of water for 1lb of pasta

2. Add 1 tablespoon of salt (if desired)

3. Add pasta and cook uncovered, stirring occasionally for about 7-10 minutes or until al dente

4. Do not overcook, rinse with cold water and drain well

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	25 4 oz	6.3 Pound
Overproduction...	2 2 oz	4 Ounce

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Pasta Whole Grain Plain Cooked

Cooking Time:	Serving Pan:	Yield: 62.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 252 4 oz
Internal Temp:		

Ingredients & Instructions...

- Whole Grain Penne Rigate Pasta	62.5 Pound
- Water Tap	62 1/2 Gallon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Canola Oil	1 1/2 Cup 1 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
Hopkins Cafe 11/10/2023 Dinner	250 4 oz	63 Pound
Overproduction...	2 4 oz	8 Ounce

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 6 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 6 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	2 Cup 2 Tablespoon
- Celery Diced	1/2 Cup 2 Tablespoon
- Green Onion Sliced Thin	2 1/3 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup 2/3 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup 2/3 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/4 Cup 2/3 Tablespoon
- Dijon Mustard	1 3/4 Teaspoon
- Fresh Dill Chopped	0.6 Ounce
- Lemon Juice	2 3/4 Teaspoon
- Garlic Powder	5/8 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
11/10/2023 Dinner

6 1/2 Cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Sauce Remoulade Creole

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

Pre-Prep Instructions...

Allergens: Egg, Fish, Soy

Ingredients & Instructions...

- Gourmet Mayonnaise	1 Quart 1/2 Cup
- Cnd Sweet Pickle Relish	1/2 Cup 1 1/3 Tablespoon
- Lemon Juice	1/4 Cup 2/3 Tablespoon
- Sauce Hot Tabasco	3 Tablespoon 3/8 Teaspoon
- Capotes Capers	3 Tablespoon 3/8 Teaspoon

Roughly Chopped

- Ground Spanish Paprika	2 1/3 Tablespoon
- Dijon Mustard	1 2/3 Tablespoon
- Sauce Worcestershire Vegan	1 2/3 Tablespoon
* Chopped Garlic	3 Tablespoon 3/8 Teaspoon

1. Gather all ingredients

2. Mix together

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

Distribution...

Portions

Yield

Hopkins Cafe		
11/10/2023	Dinner	1 Quart 1/2 Cup

Overproduction...

3 Tablespoon

3 Tablespoon

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Shrimp Alfredo with Fettuccine

Cooking Time:	Serving Pan:	Yield: 150 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 cup
Internal Temp:		

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

- Dairy-Free Margarine	1 1/2 Quart 3/4 Cup
- Unbleached All Purpose Flour	3 Quart
- Milk 2% .5 GAL	5 Gallon 1 Cup
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	2 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	33 Pound
- Grated Parmesan Cheese	2 1/4 Quart 3/4 Cup
- 10" Fettuccine Pasta	15 Pound
* Water	7 1/2 Gallon

-

1. Melt margarine and remove from heat. Add flour, stirring until smooth**2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick****3. Season sauce with salt and pepper****4. Add shrimp and Parmesan cheese to sauce****5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid****6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of 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 11/10/2023 Dinner		150 1/2 cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Dinner

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Gallon 2 Cup
- Cucumber	25 Ea.
- matchstick	
- Onion Red Jumbo 25#	12.5 Each
- thinly sliced	
- Jalapeno Pepper	25 Ea.
- matchstick	
- Garlic Cloves	50 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Gallon 1 Cup
* Water	3 Quart 1/2 Cup
- Coarse Kosher Salt	1 Cup 2/3 Tablespoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

B.Y.O.B.

Friday 11/10/2023

Dinner

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 3.91 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

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

- Broccoli Florets 4/3#	58.65 Pound
* Water	1 3/4 Gallon 3 1/4 Cup

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

-

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

Hopkins Cafe		
11/10/2023 Dinner	250 1/2 cup	3.91 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Friday 11/10/2023

Dinner

BYOB Spicy Sesame Gochujang

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 OZ
Internal Temp:		

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed

2. Strain and reserve in quart

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Broth & Bowl

Friday 11/10/2023

Dinner

Soup Miso with Tofu In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

* Water	4 1/2 Gallon 3 Cup
- Flavoring Miso White Paste Organic	1 3/4 Quart 3/4 Cup
- Edamame	1 1/2 Gallon 1 Cup
- Firm Tofu Cubed	10.94 Pound
- GF Tamari Soy Sauce	1/4 Cup 2 Tablespoon
- Green Onion	1 1/2 Cup 1 Tablespoon

1. Bring water to a boil.**2. Reduce heat to a simmer. Whisk in miso.****3. Add edamame. Cook 2 minutes.****4. Cut tofu into 1/2 cubes.****5. Add tofu and soy sauce.****6. Garnish with green onions.****CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe
Friday 11/10/2023

Broth & Bowl
Dinner

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 25 4 oz
Cooking Temp:	Serving Utensil:	Portions: 25 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	6.25 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner		25 4 oz

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Bean Green Casserole

Cooking Time:	Serving Pan:	Yield: 4 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 256 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Green Beans	51 Pound
* Water	2 Gallon
- Portobello Mushroom	2 Quart
- Jumbo Yellow Onion	2 Cup
- Dairy-Free Margarine	1 Cup
- Cream of Mushroom Soup	8.5 Pound
- Milk 2% .5 GAL	1 Quart
- Ground Black Pepper	1 1/3 Tablespoon
- Fried Onions	1 Gallon

1. Steam or boil green beans until tender. Drain off excess liquid.

2. Sauté drained mushrooms and diced onions in margarine.

3. Combine soup, milk, and pepper.

4. In a shallow baking pan, mix together soup mixture and sautéed mushrooms with green beans.

5. Sprinkle mixture with French fried onions and bake in oven at 325 degree F for 45 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 11/10/2023 Dinner	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Beans Black Seasoned Carvery

Cooking Time: 10 min	Serving Pan:	Yield: 0.99 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	2 Ounce
- Jumbo Yellow Onion Diced 3/8"	7.92 Ounce
* Chopped Garlic	0.99 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	0.99 Ounce
- Pepper Chili Green Diced	3.96 Ounce
- Seasoned Black Beans	6.93 Pound
- Coarse Kosher Salt	1 Teaspoon
- Ground Cumin	1 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	5.94 Ounce

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
JHU Hopkins Cafe 11/10/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	0.99 Can Batch

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Chicken Cordon Bleu

Cooking Time:	Serving Pan:	Yield: 250 4 oz
Cooking Temp:	Serving Utensil:	Portions: 250 4 oz
Internal Temp:		

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

- Halal Boneless Skinless Chicken Breast	250 4 Oz
- Bnls Smoked W/A Pit Ham	7.5 Pound
- .75 oz Slcd Swiss Cheese	8 Pound
- Unbleached All Purpose Flour	2 1/2 Quart
- Ground Nutmeg	3 1/3 Tablespoon
- Liquid Whole Egg	3 1/4 Quart 3/4 Cup
- Milk 2% .5 GAL	3 3/4 Cup
- Plain Panko Bread Crumbs	1 1/2 Gallon 1 Cup
* Water	1 3/4 Quart 1/2 Cup
- LS Chicken Soup Base Paste	1 2/3 Tablespoon

1. Flatten chicken breasts with mallet.
2. On each breast half, place 1/2 ounce of ham and 1/2 ounce of cheese.
3. Roll chicken and place seam side down.
4. Blend flour with nutmeg. Combine egg mix and milk.
5. Roll chicken in flour mixture, then dip in egg mixture, then roll in breadcrumbs.
6. Mix water and soup base and pour over meat.
7. Bake at 350 degrees F for 30 minutes or until done.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner		250 4 oz

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Marinade Pork Asian BBQ

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

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

- Fresh Ginger Minced	11.03 Ounce
* Chopped Garlic	1.33 Pound
- Oyster Sauce	1/4 Cup 1/3 Tablespoon
- Sugar	2.21 Pound
- GF Tamari Soy Sauce	2 Quart 3/4 Cup
* Water	1 Gallon 3 Cup
- Roasted Sesame Oil	4.41 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****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 11/10/2023 Dinner	For Use In Pork Asian BBQ	1 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 47.06 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 250 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 3/4 Gallon 1 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	73.53 Pound
- Light Amber Honey	1 Gallon 2 Cup
- Fresh Cilantro	4.41 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

-

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
11/10/2023 Dinner

250 3 oz Portion

47.06 Pound

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Potatoes Wedges Garlic Roasted

Cooking Time: 20-35 min	Serving Pan:	Yield: 7.5 Batch
Cooking Temp: 350°	Serving Utensil:	Portions: 300 4 oz
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1/4 Cup 4 Tablespoon
- Garlic Cloves	1 1/4 Cup 3 Tablespoon
-chopped	
- Garlic Powder	3/4 Cup 3 Tablespoon
- Onion Powder	1/2 Cup 2 Tablespoon
- Ground Spanish Paprika	1/2 Cup 2 Tablespoon
- Parsley Flakes	3 1/4 Cup
- Ground Black Pepper	1 Teaspoon
- Red Potato	75 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
-cut into wedges	
- 75/25 Extra Virgin Canola Oil	1 3/4 Cup 2 Tablespoon
-	
1. Preheat oven to 350 degrees F.	
2. Combine salt, chopped garlic, garlic powder, onion powder, paprika parsley and pepper.	
3. Lightly coat sheet pans with 3 tbsp. oil. Place potatoes on pans. Coat potatoes with 1/2 cup olive oil and toss.	
4. Bake at 350 degrees F for about 20 minutes.	
5. Lightly spray potatoes with 2 tbsp. olive oil. Bake 15 minutes longer or until tender and light brown.	
-	
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		
11/10/2023 Dinner	300 4 oz	7.5 Batch

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Dinner

Rice Pilaf Carvery

Cooking Time:	Serving Pan:	Yield: 7.18 Batch
Cooking Temp:	Serving Utensil:	Portions: 503 1/2 cup
Internal Temp:		

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

- Long Grain White Rice	31.41 Pound
- Dairy-Free Margarine	1 3/4 Cup
- Jumbo Yellow Onion	1.68 Pound
- LS Chicken Soup Base Paste	1 1/2 Cup 2 1/3 Tablespoon
* Water	6 1/2 Gallon 3 3/4 Cup
- Bay Leaf	14.36 Leaf
- Fresh Thyme	35.9 Sprig
- Coarse Kosher Salt	1/4 Cup 3 Tablespoon
- Ground Black Pepper	1/4 Cup 2/3 Tablespoon

1. Prepare stock by mixing soup base and water over medium heat.

2. Rinse the rice under cold water in a strainer until the water runs clear, if desired. Drain the rice well before using.

3. Heat the margarine in a heavy-gauge pot over medium heat. Add the onions and cook, stirring frequently, until they are tender and translucent, 5 to 6 minutes.

4. Add the rice and sauté, stirring frequently, until the rice is coated with margarine and heated through, 2 to 3 minutes.

5. Add the heated stock to the rice and bring to a simmer, stirring to prevent the rice from clumping together or sticking to the bottom of the pot.

6. Add the bay leaves, thyme, salt and pepper. Cover the pot and simmer over low heat on the stovetop or in a 350 degree F oven until the grains are tender to the bite, 14 to 16 minutes. Allow the rice to rest for 5 minutes and fluff with a fork. Remove and discard the bay leaves and thyme sprigs.

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
11/10/2023 Dinner

502 1/2 cup

7.18 Batch

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 2 1/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 3.96 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 11/10/2023 Dinner	18 1/2 cup	2 1/4 Quart

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 9 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 9 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	1.41 Pound
- Celery	2.25 Pound
-Diced	
- Onion Powder	1 1/4 Teaspoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	2 Tablespoon 3/4 Teaspoon
- Gourmet Mayonnaise	1 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
11/10/2023 Dinner

9 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 7.47 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 9 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	17.19 Ea.
- Gourmet Mayonnaise	1/2 Cup 2 Tablespoon
- Celery	3 2/3 Tablespoon
- Cnd Sweet Pickle Relish	3 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 11/10/2023 Dinner	9 1/2 cup	7.47 #8 scoop

JHU Hopkins Cafe

Friday 11/10/2023

Deli

Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 2.42 serving
Cooking Temp:	Serving Utensil:	Portions: 9 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn2.42 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 11/10/2023 Dinner	9 Ounce	2.42 serving

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 5.78 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	3.7 Ounce
- Yellow Squash	3.7 Ounce
- Eggplant	3.7 Ounce
- Medium White Mushrooms Sliced	1.85 Ounce
- Onion Red Jumbo 25# Diced	1.85 Ounce
- Green Bell Pepper	0.35 Ea.
- Red Bell Pepper Sliced Thin	0.35 Ea.
* Chopped Garlic	0.35 Ounce
- Fresh Basil	1 7/8 Teaspoon
- Dried Oregano Leaf Crushed	1/2 Teaspoon
- Dried Rosemary Leaf Crushed	1/4 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Balsamic Vinaigrette Dressing	3 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 11/10/2023 Dinner	1.13 Pound	5.78 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Deli Tuna Salad

Cooking Time:	Serving Pan:	Yield: 0.52 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 9 1/2 cup
Internal Temp: 40		

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

- Chunk Light Skipjack Tuna Fish	0.6 43 Oz Pouch
- Celery Diced 1/4"	5.46 Ounce
- Dijon Mustard	1.56 Ounce
- Onion Powder	1 2/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon
- Gourmet Mayonnaise	1 Cup 2 2/3 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 11/10/2023 Dinner	9 1/2 cup	0.52 Bag Batch

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.53 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 12 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	1.33 Pound
- Cnd Whole Hot Chipotle Peppers	0.18 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 11/10/2023 Dinner	12 2 oz	0.53 24 Oz Bottle

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Friday 11/10/2023

Dinner

Cereal Bars Fruit Loops

Cooking Time:	Serving Pan:	Yield: 75 Square
Cooking Temp:	Serving Utensil:	Portions: 75 Square
Internal Temp:		

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

- Dairy-Free Margarine	3/4 Cup 1/3 Tablespoon
Melted	
- White Marshmallows	2.6 Pound
- Froot Loops Cereal	1 1/2 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
11/10/2023 Dinner

75 Square

JHU Hopkins Cafe

Desserts

Friday 11/10/2023

Dinner

Cookies M&M

Cooking Time:	Serving Pan:	Yield: 75 Cookie
Cooking Temp:	Serving Utensil:	Portions: 75 Cookie
Internal Temp:		

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

- 1.5 oz M&M's Cookie Dough 75 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
11/10/2023 Dinner

75 Cookie

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Dinner

French Fries Crinkle

Cooking Time:	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...

- 1/2" Fz Crinkle Cut French Fries	62.5 Pound
- Fryer Oil Susquehanna Mills	6.25 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
11/10/2023 Dinner

250 1/2 cup

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Dinner

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 11/10/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe
Friday 11/10/2023

Grill
Dinner

Fries French Hand Cut

Cooking Time: 3 min Cooking Temp: 350° Internal Temp: 185	Serving Pan: Serving Utensil:	Yield: 50 Pound Portions: 200 1/2 cup
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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 11/10/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 210 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 210 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	52.5 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 3/4 Cup
- Garlic Cloves	15.75 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Dinner

210 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 270 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 270 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	270 Ea.
- Small Potato Bun	270 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 11/10/2023 Dinner		270 Burger

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 136 Burger
Cooking Temp:	Serving Utensil:	Portions: 136 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	136 5.33 Oz
- Small Potato Bun	136 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 11/10/2023 Dinner		136 Burger

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Dinner

Sliders Meatball

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 100 Slider
Internal Temp:		

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

- 1 oz Italian Beef Pork Meatball w/Cheese	100 Ea.
- Canned Marinara Sauce	1.34 #10 Can
- Shredded Part Skim Mozzarella Cheese	1.56 Pound
- Potato Cluster Rolls	100 Ea.

1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Place meatballs in a single layer on sheet pans and cover with marinara sauce. Cook at 350 degrees F for 15 minutes****CCP: Cook to a minimum internal temperature of 165 degrees F****4. Place 1 meatball on the bottom half of each slider bun. Top with 1/4 oz of cheese and top with top half of slider bun****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	100 Slider	2 Batch

JHU Hopkins Cafe

Passport

Friday 11/10/2023

Dinner

Spring Rolls

Cooking Time:	Serving Pan:	Yield: 250 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 250 2 rolls
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	500 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 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		
11/10/2023 Dinner		250 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Dinner

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

* Chopped Garlic	2 1/4 Cup 2 Tablespoon
- Extra Virgin Olive Oil	3/4 Cup 2/3 Tablespoon

-

1. Gather all ingredients
2. Sautee garlic in olive oil for 15-30 seconds or until golden

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/10/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	2 1/4 Cup 2 Tablespoon

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 30 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 240 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	30 22 Oz Dough
- Cnd Italian Pizza Sauce	11.25 Pound
- Shredded Part Skim Mozzarella Cheese	15 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 11/10/2023 Dinner	240 slice	30 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

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

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 11/10/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Dinner

Pizza Veg Black Bean Avocado Feta

Cooking Time: 8 min	Serving Pan:	Yield: 19 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 152 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	19 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	2.38 Pound
* Minced Garlic Sauteed in Olive Oil	2 1/4 Cup 2 Tablespoon
* Seasoned Black Beans	7.13 Pound
- Shredded Part Skim Mozzarella Cheese	4.75 Pound
- Feta Cheese Crumbles	4.75 Pound
- Tomatoes 6X6 25#	5.94 Pound
Sliced	
Diced 1/4"	
- Green Onion	2.38 Pound
1/4" Cut on a Bias	
- Fresh Cilantro	1.19 Pound
Chopped	
- Diced Avocado	7.13 Pound
-	
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp). *Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO*	
2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH	
3. Spread 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge	
4. Add seasoned black beans and diced tomato. Combine shredded mozzarella and crumbled feta together. Spread cheese blend 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. Top with chopped cilantro, sliced green onion, and diced avocado. Cut into EIGHT (8) even slices	
-	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...

Portions

Yield

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Dinner

Pizza Veg Black Bean Avocado Feta

Hopkins Cafe		
11/10/2023	Dinner	
	150 slice	19 pizza
Overproduction...	2 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 Quart 3/4 Cup
- Garlic Powder	1 3/4 Teaspoon
- Onion Powder	1 3/4 Teaspoon
- Dried Oregano Leaf	2 1/3 Tablespoon
- Dried Sweet Basil Leaf	1 3/4 Teaspoon
- Dried Thyme Leaf	7/8 Teaspoon
- Crushed Red Pepper	7/8 Teaspoon

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/10/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	1 Quart 3/4 Cup

JHU Hopkins Cafe

Root

Friday 11/10/2023

Dinner

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	24 Pound
Cooked	
- Canola Oil	1/4 Cup
- Liquid Whole Egg	1 Gallon
- Canola Oil	2 Cup
- Jumbo Yellow Onion Cut Rough	8 Pound
- Red Bell Pepper Diced 1/4"	4 Pound
- Sld White Mushrooms Sliced 1/8"	4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	4 Pound
- GF Tamari Soy Sauce	1 Quart
- Ground White Pepper	1 1/3 Tablespoon
- Green Onion Bias Cut 1/4"	1 Pound

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

2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}

3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.

4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.

CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.

CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Dinner	200 4 oz portion	4 Batch

JHU Hopkins Cafe

Soup

Friday 11/10/2023

Dinner

Soup Chowder Clam New England In House

Cooking Time: 30 min	Serving Pan:	Yield: 5 1/2 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

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

- Canola Oil	1 3/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Diced 3/8"	3.71 Pound
- Celery Diced 1/4"	1.86 Pound
- Carrot Jumbo 50# Diced 1/4"	1.86 Pound
* Chopped Garlic	1/4 Cup 3 Tablespoon
- Idaho Potato Diced	9.28 Pound
- Clam Juice	7.43 46 Oz Can
- Milk 2% .5 GAL	3 1/2 Quart 3/4 Cup
- Ground Nutmeg	1 7/8 Teaspoon
- Bay Leaf	11.14 Leaf
- Chopped Clams	5.57 Pound
- Heavy Cream	1 3/4 Quart 1/4 Cup
- Potato Starch	11.14 Ounce
- Ground White Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 1 2/3 Tablespoon

1. Heat pot with canola oil. Add mirepoix vegetables and garlic and sweat for about 10 minutes.**2. Add milk, clam juice, along with potatoes, bay leaves and nutmeg. Simmer for 20 minutes.****3. Add clams and the potato starch mixed with heavy cream. Simmer until thickened - DO NOT BOIL.****4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****5. Remove bay leaves - add salt, pepper. Add parsley for garnish right before service.****SERVICE:****Hold at 140 °F or higher {CCP}****STORAGE:**

JHU Hopkins Cafe
Friday 11/10/2023

Soup
Dinner

Soup Chowder Clam New England In House

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}

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 11/10/2023 Dinner	100 8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Waffle Bar

Friday 11/10/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	1 3/4 Quart 1/2 Cup
- Large Egg	7.5 Ea.
* Water	1 Quart 1/2 Cup
- Dairy-Free Margarine Melted	1/4 Cup 4 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
11/10/2023 Dinner

30 Waffle

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Cake of the Day Yellow T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Yellow Fzn 50 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...

Portions

Yield

Hopkins Cafe
11/11/2023 Dinner

50 Cake

JHU Hopkins Cafe

Saturday 11/11/2023

[None]
Dinner

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 11/11/2023 Dinner		50 cookie

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

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 11/11/2023 Dinner		150 4 oz

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 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 11/11/2023 Dinner	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	32 1 Lb Bag
* Water	2 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 11/11/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Rice Brown Steamed

Cooking Time: 40 min	Serving Pan:	Yield: 89.07 Pound
Cooking Temp: Steam	Serving Utensil:	Portions: 12 1/2 Gallon
Internal Temp: 140		

Ingredients & Instructions...

- Parboiled Long Grain Brown Rice	3 1/2 Gallon 3 Cup
* Water	5 3/4 Gallon 1 3/4 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 11/11/2023 Dinner	12 1/2 Gallon	89.07 Pound

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 5 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 3/4 Cup
- Celery Diced	1/2 Cup
- Green Onion Sliced Thin	2 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup
- Vegan Soybean Oil Mayonnaise	1/4 Cup
- Dijon Mustard	1 1/2 Teaspoon
- Fresh Dill Chopped	0.5 Ounce
- Lemon Juice	2 1/4 Teaspoon
- Garlic Powder	1/2 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 11/11/2023 Dinner		5 1/2 Cup

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Soup Cream of Potato In House

Cooking Time:	Serving Pan:	Yield: 50 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 50 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	1 Cup
- Celery	2 Cup
- Idaho Potato	4 Pound
- Dairy-Free Margarine	1/2 Cup 2 2/3 Tablespoon
- Unbleached All Purpose Flour	3/4 Cup
- LS Chicken Soup Base Paste	1 Tablespoon
- Ground White Pepper	1/2 Teaspoon
* Water	1 1/4 Quart 1/4 Cup
- Milk 2% .5 GAL	1 1/2 Gallon
- Parsley Flakes	1/4 Cup

1. Gather all ingredients**2. Dice onions, celery, and potatoes. Saute celery and onions in margarine until tender****3. Steam or boil diced potatoes until tender. Drain and reserve liquid for step 4****4. Add flour to celery and onions to make a thin paste. Blend in chicken base, white pepper, and reserved water****5. Add milk and parsley flakes and cook on low heat until done****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/11/2023 Dinner

50 6 oz ladle

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Dinner

Yellow Squash Steamed

Cooking Time:	Serving Pan:	Yield: 2.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 160 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Yellow Squash	10 Pound
- slice into rounds	
* Water	1 1/4 Gallon

1. Wash and slice 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 11/11/2023 Dinner	150 1/2 cup	2.5 2" Hotel Pan
Overproduction...	10 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Broth & Bowl

Saturday 11/11/2023

Dinner

Soup Miso with Tofu In House

Cooking Time:	Serving Pan:	Yield: 50 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 50 6 oz ladle
Internal Temp:		

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

* Water	2 1/4 Gallon 1 1/2 Cup
- Flavoring Miso White Paste Organic	3 3/4 Cup 3 Tablespoon
- Edamame	3 Quart 1/2 Cup
- Firm Tofu Cubed	5.47 Pound
- GF Tamari Soy Sauce	3 Tablespoon 3/8 Teaspoon
- Green Onion	3/4 Cup 1/3 Tablespoon

1. Bring water to a boil.**2. Reduce heat to a simmer. Whisk in miso.****3. Add edamame. Cook 2 minutes.****4. Cut tofu into 1/2 cubes.****5. Add tofu and soy sauce.****6. Garnish with green onions.****CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/11/2023 Dinner

50 6 oz ladle

JHU Hopkins Cafe

Carvery

Saturday 11/11/2023

Dinner

Fiesta Rice & Beans

Cooking Time:	Serving Pan:	Yield: 0.41 Batch
Cooking Temp:	Serving Utensil:	Portions: 101 1/2 cup
Internal Temp:		

Ingredients & Instructions...

* Brown Rice	1.03 Pound
- Fz Corn	1 1/4 Quart
- Salsa Medium Passport	1 1/4 Quart
- Black Beans Drained & Rinsed	1.64 #10 Can
- Round Salted Corn Tortilla Chips	1.28 Pound
-	
Optional garnishes	
- Chopped Romaine Lettuce	15.58 Ounce
- Cnd Slcd Ripe Olives Drained	0.21 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine Drained	0.21 #10 Can
- Jumbo Yellow Onion	13.12 Ounce
- Fresh Cilantro	3/4 Cup 1 Tablespoon
-	

1. Gather all ingredients

2. Combine corn, black beans, salsa, and taco seasoning in a tilt skillet or steamer, heating thoroughly for about 10 minutes. Transfer to a serving pan and keep warm until service

CCP: Hold at internal temperature of 135 degrees F or above

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner	100 1/2 cup	0.41 Batch

JHU Hopkins Cafe

Carvery

Saturday 11/11/2023

Dinner

Fish Veracruz

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp: 350°	Serving Utensil:	Portions: 400 4 oz
Internal Temp:		

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

- Extra Virgin Olive Oil	3 1/2 Quart
- Jumbo Yellow Onion	60 Each
- thinly sliced	
- Green Bell Pepper	80 Ea.
- thinly sliced	
- Peeled Garlic	200 Clove
Chopped	
- smashed	
- White Wine	3 1/2 Quart
- Bay Leaf	80 Leaf
- Crushed Tomatoes	8 #10 Can
- Sld Manzanilla Green Olives	1 1/4 Gallon
- chopped	
- Pepper Jalapeno Nacho Sliced	3 Quart
Drained	
- chopped	
- Capotes Capers	1 Gallon
- Dried Oregano Leaf	1 Quart
- Ground Thyme	1 Cup
- Coarse Kosher Salt	1 Cup
- Ground Black Pepper	1 Cup
- Fresh Italian Parsley	3 Quart
- Tilapia	400 Fillet
-	

1. Preheat oven to 350 degrees F.**2. Heat 2 1/2 cups of the olive oil in large saute pan over medium-low heat. Add the sliced onions, sliced peppers, and smashed garlic to the pan and cook until onions are translucent, about 3 minutes.****3 Add the wine and bay leaves and cook until wine is almost evaporated.****4. Add the tomatoes, olives, jalapenos, capers, oregano, and thyme and reduce heat to low. Cook until tomatoes are completely soft, stirring often, about 10 minutes.****5. Add salt and pepper to taste .****6. Place fish filets in large pan. Add remaining olive oil, salt and pepper to large pan. Bake at 350 degrees F for 6 minutes.****7. Remove fish from oven, top fish with sauce and sprinke fresh parsleyon top of sauce.**

JHU Hopkins Cafe
Saturday 11/11/2023

Carvery
Dinner

Fish Veracruz

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner	400 4 oz	4 Batch

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 14 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 3.08 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 11/11/2023 Dinner	14 1/2 cup	1 3/4 Quart

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 7 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	1.09 Pound
- Celery	1.75 Pound
-Diced	
- Onion Powder	1 Teaspoon
- Coarse Kosher Salt	7/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	1 2/3 Tablespoon
- Gourmet Mayonnaise	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
11/11/2023 Dinner

7 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 5.81 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	13.37 Ea.
- Gourmet Mayonnaise	1/4 Cup 3 Tablespoon
- Celery	2 2/3 Tablespoon
- Cnd Sweet Pickle Relish	2 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 11/11/2023 Dinner	7 1/2 cup	5.81 #8 scoop

JHU Hopkins Cafe
Saturday 11/11/2023

Deli
Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 1.89 serving
Cooking Temp:	Serving Utensil:	Portions: 7 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn	1.89 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 11/11/2023 Dinner	7 Ounce	1.89 serving

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 4.5 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 14 Ounce
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	2.88 Ounce
- Yellow Squash	2.88 Ounce
- Eggplant	2.88 Ounce
- Medium White Mushrooms Sliced	1.44 Ounce
- Onion Red Jumbo 25# Diced	1.44 Ounce
- Green Bell Pepper	0.27 Ea.
- Red Bell Pepper Sliced Thin	0.27 Ea.
* Chopped Garlic	0.27 Ounce
- Fresh Basil	1 1/2 Teaspoon
- Dried Oregano Leaf Crushed	3/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/8 Teaspoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	1/8 Teaspoon
- Balsamic Vinaigrette Dressing	2 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 11/11/2023 Dinner	14 Ounce	4.5 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.4 Bag Batch Portions: 7 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.46 43 Oz Pouch
- Celery Diced 1/4"	4.2 Ounce
- Dijon Mustard	1.2 Ounce
- Onion Powder	1 1/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon
- Gourmet Mayonnaise	3/4 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 11/11/2023 Dinner	7 1/2 cup	0.4 Bag Batch

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.4 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 9 2 oz
Internal Temp:		

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

- Gourmet Mayonnaise	1 Pound
- Cnd Whole Hot Chipotle Peppers	0.14 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 11/11/2023 Dinner	9 2 oz	0.4 24 Oz Bottle

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.

2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe		
11/11/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Saturday 11/11/2023

Dinner

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 1.39 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 50 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	1/2 Cup 1/3 Tablespoon
- White Marshmallows	2 3/4 Quart
- Rice Krispies Cereal	1 Gallon 1/2 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 11/11/2023 Dinner	50 2x3 portion	1.39 Half sheet pan

JHU Hopkins Cafe

Fresh

Saturday 11/11/2023

Dinner

Rice Brown

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

Ingredients & Instructions...

- Coarse Kosher Salt	1/2 Teaspoon
- Whole Grain Brown Rice	13 Ounce
* Water	2 1/2 Cup 2 Tablespoon

- 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 11/11/2023 Dinner	For Use In Fiesta Rice & Beans	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Dinner

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 25 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 | 25 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 1 Gallon |
| - Coarse Kosher Salt | 1/2 Cup |
| - Fryer Oil Susquehanna Mills | 2.5 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 11/11/2023 Dinner	For Use In Fries French Hand Cut	25 Pound

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Dinner

French Fries Steak

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|---|----------|
| - 3/8" Fz Steak Cut French Fries
Baked | 50 Pound |
| - 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: Hold or serve hot food at or above 135 degrees F

Distribution...

Portions

Yield

Hopkins Cafe
11/11/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Dinner

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	25 Pound
- Coarse Kosher Salt	1 Tablespoon
- Fryer Oil Susquehanna Mills	2.5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner	100 1/2 cup	25 Pound

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 200 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 200 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	50 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
- Garlic Cloves	15 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner		200 4 oz

JHU Hopkins Cafe
Saturday 11/11/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 203 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 203 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	203 Ea.
- Small Potato Bun	203 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 11/11/2023 Dinner		203 Burger

JHU Hopkins Cafe
Saturday 11/11/2023

Grill
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 102 Burger
Cooking Temp:	Serving Utensil:	Portions: 102 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	102 5.33 Oz
- Small Potato Bun	102 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 11/11/2023 Dinner		102 Burger

JHU Hopkins Cafe
Saturday 11/11/2023

Grill
Dinner

Hot Dogs Beef

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

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	100 Each
- Potato Hot Dog Bun	100 Ea.

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner		100 Each

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Dinner

Macaroni and Cheese Bites

Cooking Time: 4-6 minutes	Serving Pan:	Yield: 750 0.6 Oz Piece
Cooking Temp: 375	Serving Utensil:	Portions: 150 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	750 0.6 Oz Piece
- Fryer Oil Susquehanna Mills	2.81 Pound

Approx. 80 pieces per bag

-

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.

-

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 11/11/2023 Dinner	150 5 Pieces	750 0.6 Oz Piece

JHU Hopkins Cafe

Passport

Saturday 11/11/2023

Dinner

Filling Fajita Vegetable Tofu

Cooking Time:	Serving Pan:	Yield: 150 6 oz
Cooking Temp:	Serving Utensil:	Portions: 150 6 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Firm Tofu	14.06 Pound
Cubed	
* Fajita Spice Blend	1.17 Pound
- Canola Oil	3 Tablespoon 3/4 Teaspoon
* Peppers & Onions Fajita Vegetable Blend	4.68 Pound
- Canned Diced Tomatoes	1 Gallon 2 3/4 Cup

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

2. Combine tofu with seasonings and oil. Bake in a 350°F oven until golden brown, 15 minutes.

3. Prepare peppers and onions per sub recipe instructions, adding in diced tomatoes. Cook until temperature reaches 140°F {CCP}.

4. Combine tofu and vegetables together. Hold at 140°F or higher {CCP}

5. Serve with vegan cheese, salsa, and cilantro on the side.

CCP: 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. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes.

Distribution...

Portions

Yield

Hopkins Cafe
11/11/2023 Dinner

150 6 oz

JHU Hopkins Cafe
Saturday 11/11/2023

Passport
Dinner

Plantains Fried

Cooking Time:	Serving Pan:	Yield: 3 Batch
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Slcd Sweet Plantains	25.5 Pound
-	
1. Pre-heat enough oil at 350F	
2. Fry for 1-2 minutes, turning the pieces several times.	
3. Remove form oil and drain excess oil on paper towels.	
-	

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner	150 1/2 cup	3 Batch

JHU Hopkins Cafe

Passport

Saturday 11/11/2023

Dinner

Spice Blend Fajita

Cooking Time:	Serving Pan:	Yield: 1.18 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

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

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

2. Measure and incorporate all ingredients together.

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/11/2023 Dinner	For Use In Filling Fajita Vegetable Tofu	1.17 Pound
JHU Hopkins Cafe 11/11/2023 Dinner	For Use In Vegetables Blend Fajita Peppers & Onions	0.13 Ounce

JHU Hopkins Cafe

Passport

Saturday 11/11/2023

Dinner

Vegetables Blend Fajita Peppers & Onions

Cooking Time:	Serving Pan:	Yield: 4.68 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	1 1/8 Teaspoon
- Jumbo Yellow Onion Julienned	3.74 Pound
* Fajita Spice Blend	1 1/8 Teaspoon
- Red Bell Pepper Julienned	14.98 Ounce
- Green Bell Pepper Julienned	14.98 Ounce

1. Gather all ingredients/equipment as needed for recipe**2. In a skillet over high heat, add canola oil. Add onions and sauté until golden brown.****3. Season with fajita seasoning.****4. Add peppers and sauté until done**

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/11/2023 Dinner	For Use In Filling Fajita Vegetable Tofu	4.68 Pound

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/11/2023

Dinner

Pizza Breakfast

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp:	Serving Utensil:	Portions: 104 Slices
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Tomato Sauce	1 1/2 Gallon 2 Cup
- Bacon	4.33 Pound
- Liquid Whole Egg	3 1/4 Gallon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1 5/8 Teaspoon
- Shrd Mild Cheddar Cheese	2 1/4 Gallon 3 Cup
- Fz Shrd Hash Browns	2 1/4 Gallon 3 Cup
- Leek	2.17 Pound

Chopped

-

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 the oldest first - FIFO

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

3. Gather all ingredients

4. Cook bacon until lightly browned. Drain on absorbent paper. Finely chop

5. Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook

6. Spread 2 cups of tomato sauce evenly over each crust

7. Spread cheese, scrambled egg, bacon, hash browns, and chopped leeks over each crust

8. Bake for 8 minutes, or until crust is browned and hash browns begin to turn golden brown

8. Cut each pizza into 8 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 11/11/2023 Dinner	100 Slices	13 Pizza

JHU Hopkins Cafe
Saturday 11/11/2023

Pizza & Pasta
Dinner

Pizza Breakfast		
Overproduction...	4 Slices	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/11/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 23 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 184 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	23 22 Oz Dough
- Cnd Italian Pizza Sauce	8.63 Pound
- Shredded Part Skim Mozzarella Cheese	11.5 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner	180 slice	23 Pizza
Overproduction...	4 slice	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/11/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 23 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 184 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	23 22 Oz Dough
- Cnd Italian Pizza Sauce	8.63 Pound
- Shredded Part Skim Mozzarella Cheese	11.5 Pound
- Slcd Pork Beef Pepperoni	460 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 11/11/2023 Dinner	180 slice	23 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Root

Saturday 11/11/2023

Dinner

Root Peppers Marinated Roasted

Cooking Time:	Serving Pan:	Yield: 40.32 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Red Bell Pepper	38.71 Pound
Sliced Thin	
- Extra Virgin Olive Oil	2 Quart 1 Tablespoon
- Fresh Italian Parsley	1.01 Pound
* Chopped Garlic	8.07 Ounce
- Coarse Kosher Salt	3 Tablespoon 5/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/2 Teaspoon

1. Roast peppers. Char peppers skin under a broiler or over an open flame, approximately 15 minutes. Turn to roast evenly. Remove charred skin after first placing in a closed paper or plastic bag for 10 minute to loosen skin. Chop peppers into 1/4-inch slices and drain in a sieve or colander for 2 hours.

2. Combine the peppers with remaining ingredients.

3. Chill.

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

-

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner	200 1/2 cup	40.32 Pound

JHU Hopkins Cafe

Root

Saturday 11/11/2023

Dinner

Salsa Black Bean Corn Avocado

Cooking Time:	Serving Pan:	Yield: 75 2 oz
Cooking Temp:	Serving Utensil:	Portions: 75 2 oz
Internal Temp:		

Ingredients & Instructions...

- Jalapeno Pepper Seeded & Diced	2.35 Ea.
- Black Beans Drained & Rinsed	1 Quart 1/2 Cup
- Fz Corn	1 Quart 1/2 Cup
- Onion Red Jumbo 25# Sliced Thin	1 Quart 1/2 Cup
- Tomatoes 6X6 25# Sliced	4.69 Each
- Avocado	2.35 Ea.
- Fresh Cilantro	1/4 Cup 2/3 Tablespoon
- Lemon Juice	2 1/3 Tablespoon
- Fresh Squeeze Lime Juice	2 1/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
* Chopped Garlic	1 2/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Dinner		75 2 oz

JHU Hopkins Cafe

Waffle Bar

Saturday 11/11/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 23 Waffle
Cooking Temp:	Serving Utensil:	Portions: 23 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/4 Quart 3/4 Cup
- Large Egg	5.75 Ea.
* Water	3 1/2 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1/4 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
11/11/2023 Dinner

23 Waffle

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

Cake of the Day Sponge T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

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 11/12/2023 Dinner		150 4 oz

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 7 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.44 14 Oz Pouch
- Syrup Blue Curacao	0.22 1 LT
- Water Tap	3 1/2 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 11/12/2023 Dinner	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

Potatoes Fingerling Roasted

Cooking Time: 30-40 min	Serving Pan:	Yield: 300 servings
Cooking Temp: 400	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 140		

Ingredients & Instructions...

- Fingerling Potato	30 Pound
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
* Chopped Garlic	3 3/4 Cup
- Coarse Kosher Salt	3/4 Cup 3 Tablespoon
- Fresh Thyme	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/2 Cup 2 Tablespoon
- Grated Parmesan Cheese	1 3/4 Quart 1/2 Cup
- Fresh Italian Parsley	1 3/4 Quart 1/2 Cup

-Minced

-

1. Preheat oven to 400 degrees F.
2. Rinse and dry potatoes. Trim off any bad parts (do not peel). Cut the potatoes in half lengthwise.
3. Transfer the potatoes to a large bowl. Add the oil, garlic, 1/2 teaspoon salt, thyme, and pepper. With your fingers or large spoon, toss to combine.
4. Bake until the potatoes are browned and crisp and tender enough to easily pierce with a fork, about 30-40 minutes depending on size of potatoes. Flip the potatoes twice during cooking, spreading them back into an even layer.
5. Remove the potatoes from the oven. Sprinkle with parsley, Parmesan, and remaining 1/4 teaspoon of salt. Stir to combine. Serve hot.

-

CCP: 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 11/12/2023 Dinner	300 1/2 cup	300 servings

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 7 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	2 1/4 Cup 3 Tablespoon
- Celery Diced	1/2 Cup 3 Tablespoon
- Green Onion Sliced Thin	2 2/3 Tablespoon
- 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 1/8 Teaspoon
- Fresh Dill Chopped	0.7 Ounce
- Lemon Juice	1 Tablespoon 1/8 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
11/12/2023 Dinner

7 1/2 Cup

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

Shrimp Alfredo with Fettuccine

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

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

- Dairy-Free Margarine	2 1/4 Quart
- Unbleached All Purpose Flour	1 Gallon
- Milk 2% .5 GAL	6 3/4 Gallon
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	2 2/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	44 Pound
- Grated Parmesan Cheese	3 1/4 Quart
- 10" Fettuccine Pasta	20 Pound
* Water	10 Gallon

-

1. Melt margarine and remove from heat. Add flour, stirring until smooth**2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick****3. Season sauce with salt and pepper****4. Add shrimp and Parmesan cheese to sauce****5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid****6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of 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
11/12/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Dinner

Soup Cream of Potato In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	2 Cup
- Celery	1 Quart
- Idaho Potato	8 Pound
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Unbleached All Purpose Flour	1 1/2 Cup
- LS Chicken Soup Base Paste	2 Tablespoon
- Ground White Pepper	1 Teaspoon
* Water	2 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	3 Gallon
- Parsley Flakes	1/2 Cup

1. Gather all ingredients**2. Dice onions, celery, and potatoes. Saute celery and onions in margarine until tender****3. Steam or boil diced potatoes until tender. Drain and reserve liquid for step 4****4. Add flour to celery and onions to make a thin paste. Blend in chicken base, white pepper, and reserved water****5. Add milk and parsley flakes and cook on low heat until done****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/12/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe

Carvery

Sunday 11/12/2023

Dinner

Carvery Mushrooms Roasted

Cooking Time:	Serving Pan:	Yield: 7.28 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Medium White Mushrooms	87.36 Pound
Sliced	
- Extra Virgin Olive Oil	1 1/4 Quart 1/4 Cup
* Chopped Garlic	14.56 Ounce
- Fresh Rosemary	1/2 Cup 1 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 3 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 2/3 Tablespoon

1. Wash and trim mushrooms. Combine mushrooms with olive oil, garlic, rosemary, salt and pepper and toss until the mushrooms are evenly coated.

2. Roast the mushrooms on sheet pans in a 145 degree F oven until the mushrooms are tender and browned, about 20 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 degree F.

- **Note: Cremini mushrooms may be substituted for white mushrooms.**

Distribution...	Portions	Yield
Hopkins Cafe		
11/12/2023 Dinner	400 1/2 cup	7.28 Batch

JHU Hopkins Cafe
Sunday 11/12/2023

Carvery
Dinner

Ham Maple Glazed

Cooking Time:	Serving Pan:	Yield: 400 3 ounces
Cooking Temp:	Serving Utensil:	Portions: 400 3 ounces
Internal Temp:		

Ingredients & Instructions...

-	Hardwood Smoked Spiral Ham	104 Pound
-	Maple Flavored Pancake Syrup	1 Gallon
-		
	1. Bake ham in oven at 325 F for 2 hours, or until done. Brush maple syrup on ham every 20 minutes while cooking. Allow to cool for 15 minutes before slicing.	
-		
	CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds.	
	CCP: Hold or serve hot food at or above 140 degree F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		400 3 ounces

JHU Hopkins Cafe

Carvery

Sunday 11/12/2023

Dinner

Potatoes Scalloped

Cooking Time: 60 min	Serving Pan:	Yield: 6.5 2" Hotel Pan
Cooking Temp: 350°	Serving Utensil:	Portions: 416 1/2 cup
Internal Temp: 165		

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

- Canola Oil	1.6 Pound
- Jumbo Yellow Onion	3.25 Pound
Peeled & Brunoise	
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Ground Nutmeg	7/8 Teaspoon
- Milk 2% .5 GAL	2 1/4 Gallon 3 Cup
- Potato Starch	1/2 Cup 2 Tablespoon
- Grated Parmesan Cheese	8.13 Pound
- Idaho Potato	32.5 Pound

Peeled & Sliced

-

1. Gather all ingredients/equipment as needed for recipe. Preheat oven to 350°F. Grease hotel pans with pan spray

2. Heat oil in trunion steam kettle. Add onions and sauté for about 3 minutes. Add salt, pepper, and nutmeg to bloom seasonings

3. Slowly whisk in milk, and potato starch and bring to a simmer. Slowly simmer until mixture starts to thicken, 15 minutes

4. Add cheese and whisk in completely, cook until internal temperature reaches 185°F to activate the starch. Turn off heat once incorporated, taste and adjust seasoning

5. Mix sauce and potatoes together in a bowl. Scoop mixture into even layers in the greased hotel pans

6. Double wrap with plastic and then with foil. Bake in the preheated oven for 45 minutes (or if using the rational bake at 320°F for 35 minutes

7. Remove from oven and discard foil and plastic. Turn oven up to 400°F and return potatoes to the oven for another 15 minutes until golden brown

-

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

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

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

JHU Hopkins Cafe
Sunday 11/12/2023

Carvery
Dinner

Potatoes Scalloped

Hopkins Cafe 11/12/2023 Dinner	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...	16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 21 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 4.62 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 11/12/2023 Dinner	21 1/2 cup	2 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 11 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 11 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	1.72 Pound
- Celery	2.75 Pound
-Diced	
- Onion Powder	1 5/8 Teaspoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	2 2/3 Tablespoon
- Gourmet Mayonnaise	1 1/4 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
11/12/2023 Dinner

11 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 9.13 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 11 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	21 Ea.
- Gourmet Mayonnaise	1/2 Cup 3 2/3 Tablespoon
- Celery	1/4 Cup 1/3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 1/3 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 11/12/2023 Dinner	11 1/2 cup	9.13 #8 scoop

JHU Hopkins Cafe

Sunday 11/12/2023

Deli

Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 2.96 serving
Cooking Temp:	Serving Utensil:	Portions: 11 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn2.96 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 11/12/2023 Dinner	11 Ounce	2.96 serving

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 6.75 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.31 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	4.32 Ounce
- Yellow Squash	4.32 Ounce
- Eggplant	4.32 Ounce
- Medium White Mushrooms Sliced	2.16 Ounce
- Onion Red Jumbo 25# Diced	2.16 Ounce
- Green Bell Pepper	0.41 Ea.
- Red Bell Pepper Sliced Thin	0.41 Ea.
* Chopped Garlic	0.41 Ounce
- Fresh Basil	2 1/8 Teaspoon
- Dried Oregano Leaf Crushed	1/2 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 1 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 11/12/2023 Dinner	1.31 Pound	6.75 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.63 Bag Batch Portions: 11 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.72 43 Oz Pouch
- Celery Diced 1/4"	6.62 Ounce
- Dijon Mustard	1.89 Ounce
- Onion Powder	2 Tablespoon 5/8 Teaspoon
- Ground White Pepper	3/8 Teaspoon
- Gourmet Mayonnaise	1 1/4 Cup 2 2/3 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 11/12/2023 Dinner	11 1/2 cup	0.63 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.62 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 14 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|---------------|
| - Gourmet Mayonnaise | 1.55 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.21 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 11/12/2023 Dinner	14 2 oz	0.62 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		50 Sandwich

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Dinner

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Dinner

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 11/12/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Dinner

French Fries Waffle

Cooking Time: 16-20 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...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 75 Pound |
| - 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
11/12/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Dinner

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 11/12/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 245 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 245 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	61.25 Pound
- Extra Virgin Olive Oil	2 1/4 Quart
- Garlic Cloves	18.38 Clove
Minced	
- Ground Italian Seasoning	3/4 Cup 3/4 Teaspoon
- 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
11/12/2023 Dinner

245 4 oz

JHU Hopkins Cafe

Sunday 11/12/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 315 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 315 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	315 Ea.
- Small Potato Bun	315 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		315 Burger

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 175 Burger
Cooking Temp:	Serving Utensil:	Portions: 175 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	175 5.33 Oz
- Small Potato Bun	175 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		175 Burger

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Dinner

Wings Chicken BBQ

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 200 Each
Cooking Temp: 350	Serving Utensil:	Portions: 200 Each
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|----------|
| - Organic 1&2 Joint Chicken Wings | 200 Each |
| - BBQ Sauce | 2 Gallon |
| - | |
| <ol style="list-style-type: none"> 1. Gather all ingredients 2. Preheat oven to 350 degrees F 3. Arrange chicken wings in a single layer on sheet pans 4. Brush barbecue sauce over chicken 5. Bake in oven at 350 degrees F for 25-30 minutes. Brush with barbecue sauce every 15 minutes | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner		200 Each

JHU Hopkins Cafe

Pizza & Pasta

Sunday 11/12/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 35 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 280 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	35 22 Oz Dough
- Cnd Italian Pizza Sauce	13.13 Pound
- Shredded Part Skim Mozzarella Cheese	17.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner	280 slice	35 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Sunday 11/12/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 35 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 280 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- | | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 35 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 13.13 Pound |
| - Shredded Part Skim Mozzarella Cheese | 17.5 Pound |
| - Slcd Pork Beef Pepperoni | 700 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 11/12/2023 Dinner	280 slice	35 pizza

JHU Hopkins Cafe

Root

Sunday 11/12/2023

Dinner

Root Cauliflower Roasted

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

Ingredients & Instructions...

- Cauliflower Florets	80 Pound
- Garlic Powder	1 Cup
- Extra Virgin Olive Oil	1 Quart

1. Preheat oven to 400 degrees F.

2. Arrange cauliflower in a single layer on a sheet pan.

3. Combine garlic powder and oil. Spoon or drizzle oil over cauliflower.

4. Roast cauliflower 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.

Distribution...

Portions

Yield

Hopkins Cafe
11/12/2023 Dinner

400 1/2 cup

JHU Hopkins Cafe

Root

Sunday 11/12/2023

Dinner

Root Corn Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	64 1 Lb Bag
* Water	4 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
11/12/2023 Dinner

400 1/2 cup

JHU Hopkins Cafe

Root

Sunday 11/12/2023

Dinner

Root Peas & Carrots Steamed

Cooking Time:	Serving Pan:	Yield: 400 1/2 cup
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
11/12/2023 Dinner

400 1/2 cup

JHU Hopkins Cafe
Sunday 11/12/2023

Root
Dinner

Sloppy Joes Lentil

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- Celery	3 Quart
- Red Bell Pepper Sliced Thin	3 Quart
- Jumbo Yellow Onion	1 1/2 Gallon
- Meatless Beef Sub Crumbles	54 Pound
* Beans Lentils Brown French Cooked	18 Pound
- Ketchup	1 3/4 Quart 1/2 Cup
- Cnd Tomato Sauce	3 #10 Can
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Ground Black Pepper	2 Tablespoon
- Small Potato Bun	300 Ea.
-	
1. Gather all ingredients	
2. Combine diced celery, diced bell pepper, diced onion, and meatless crumbles and cooked lentils and brown in a frying pan. Drain off excess fat	
3. Add ketchup, tomato sauce, and seasonings to meatless crumbles mixture. Simmer over low heat for 1 hour	
4. Using a #8 spoon, portion meat onto a hamburger bun	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Dinner	300 Sandwich	6 Batch

JHU Hopkins Cafe

Salad Bar

Sunday 11/12/2023

Dinner

Beans Lentils Brown French Cooked

Cooking Time: 20-30 min	Serving Pan:	Yield: 18 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Brown Lentils	5.82 Pound
* Water	1 3/4 Gallon

1. Place the lentils in a colander or sieve, and rinse with cool running water; drain. Be sure to check for any debris like small stones.

One pound (16 ounces) of dry lentils yields about 7 cups cooked. Remember, no soaking is required. Ratio to Cook Lentil is 1 cup of dry lentil to 5 cups of boiling water.

2. Cook brown or French lentils as directed until just tender (do not cook too long or the lentils will be mushy).

3. In a Dutch oven or large saucepan combine cool water and lentils. Bring to boiling. Reduce heat and simmer, covered, until tender, stirring occasionally. For brown, French, and yellow lentils, allow 25 to 30 minutes for cooking time. Drain any excess cooking liquid and use as desired.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/12/2023 Dinner	For Use In Sloppy Joes Lentil	18 Pound

JHU Hopkins Cafe

Soup

Sunday 11/12/2023

Dinner

Soup Bean Black Vegan In House

Cooking Time: 45 min	Serving Pan:	Yield: 6 1/4 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 110 8 oz
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/2 Cup 1/3 Tablespoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	4.23 Pound
- Carrot Jumbo 50# Diced 1/4"	2.11 Pound
- Red Bell Pepper Diced 1/4"	2.11 Pound
* Chopped Garlic	4.23 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	3.17 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	2.12 #10 Can
* Mirepoix Stock Made in Advance & Reserved	3 Gallon 2 3/4 Cup
- Ground Oregano	1/4 Cup 5/8 Teaspoon
- Black Beans Drained & Rinsed	2.12 #10 Can
- Ground Cumin	1/4 Cup 5/8 Teaspoon
- Coarse Kosher Salt	1/4 Cup 5/8 Teaspoon
- Ground Cayenne Pepper	2 1/8 Teaspoon
- Fresh Cilantro Chopped	2.11 Ounce

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

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

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

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

SERVICE:

Hold at 140 °F or higher {CCP}

STORAGE:

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

JHU Hopkins Cafe

Soup

Sunday 11/12/2023

Dinner

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 11/12/2023 Dinner	100 8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10 8 oz	2 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Soup

Sunday 11/12/2023

Dinner

Stock Mirepoix

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/12/2023 Dinner	For Use In Soup Bean Black Vegan In House	3 Gallon 2 3/4 Cup

JHU Hopkins Cafe

Waffle Bar

Sunday 11/12/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 35 Waffle
Cooking Temp:	Serving Utensil:	Portions: 35 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	2 Quart 3/4 Cup
- Large Egg	8.75 Ea.
* Water	1 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	1/2 Cup 2/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/12/2023 Dinner

35 Waffle