

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergen : Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Breakfast

Congee

Cooking Time: 30 min	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp: 225°	Serving Utensil:	Portions: 50 4 oz Portion
Internal Temp: 212		

Ingredients & Instructions...

- Jasmine Rice	1.31 Pound
* Water	1 1/2 Gallon 2 1/4 Cup

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

2. Add water and salt to large pot on stove top or to a kettle. Bring to a boil.

3. Add rice using a whisk, stirring constantly. Decrease the heat to low, and simmer until the rice has become a creamy like consistency and thick like porridge about 25-30 minutes. Add additional water with whisk if gets too thick.

Service:

Hold and serve at 140 °F or higher {CCP} Add additional water with whisk if gets too thick.

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Breakfast

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 11/13/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe
Monday 11/13/2023

Broth & Bowl
Breakfast

Stockpot Tofu

Cooking Time:	Serving Pan:	Yield: 9.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	9.38 Pound
Cubed	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Breakfast

Squash Zucchini Roasted Carvery

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	
- Garlic Powder	1 Cup
- Extra Virgin Olive Oil	2 Quart

1. Arrange sliced zucchini in a single layer on a sheet pan.

2. Combine garlic powder and oil. Spoon or drizzle oil over zucchini.

3. Roast zucchini in oven at 400 degree F for 15-20 minutes, or until lightly browned.

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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

11/13/2023 Breakfast

400 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Breakfast

Bacon

Cooking Time:	Serving Pan:	Yield: 70 Pound
Cooking Temp:	Serving Utensil:	Portions: 700 1 slice
Internal Temp:		

Ingredients & Instructions...

- Bacon 2800 Slice

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast	700 1 slice	70 Pound

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 131.25 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 700 3 oz
Internal Temp: 155		

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

- | | |
|-----------------------|---------------------------|
| - Liquid Whole Egg | 17 1/4 Gallon |
| - Coarse Kosher Salt | 1 Tablespoon 1/2 Teaspoon |
| - Ground Black Pepper | 1 3/4 Teaspoon |

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

-

CCP: Cook to a minimum internal temperature of 160 degrees F**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/13/2023 Breakfast

700 3 oz

131.25 Pound

JHU Hopkins Cafe
Monday 11/13/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast		50 serving

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal 3 Gallon 2 Cup

Distribution...

Portions

Yield

Hopkins Cafe
11/13/2023 Breakfast

50 serving

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Breakfast

Pancakes

Cooking Time:	Serving Pan:	Yield: 600 1 Pancake
Cooking Temp:	Serving Utensil:	Portions: 600 1 Pancake
Internal Temp:		

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

- Southern Style Buttermilk Pancake Mix	5.41 5 Lb Bag
* Water	3 1/2 Gallon 3 1/2 Cup

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

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

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

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

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

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

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

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

Hopkins Cafe
11/13/2023 Breakfast

600 1 Pancake

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Breakfast

Potatoes Hashbrown Patty

Cooking Time: 30 minutes	Serving Pan:	Yield: 500 Each
Cooking Temp: 375	Serving Utensil:	Portions: 500 Each
Internal Temp:		

Ingredients & Instructions...

- Hashbrown Patty	500 Ea.
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast		500 Each

JHU Hopkins Cafe
Monday 11/13/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

Ingredients & Instructions...

-	Vegan Breakfast Sausage	25 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast	100 2 patties	100 serving

JHU Hopkins Cafe
Monday 11/13/2023

Salad Bar
Breakfast

Eggs Boiled

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

Ingredients & Instructions...

- Peeled Hard Cooked Egg	50 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|-----------|
| * Water | 4 Gallon |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
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- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Breakfast	50 4 oz ladle	12.5 Pound

JHU Hopkins Cafe

Waffle Bar

Monday 11/13/2023

[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

11/13/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Breakfast

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 11/14/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe
Tuesday 11/14/2023

Grill
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 500 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough	500 Ea.
-	
1. Preheat oven 375 degrees F.	
2. Line sheet tray with parchment paper.	
3. Arrange in a clustered honey comb pattern of 50 biscuits per sheet tray.	
4. Bake for 21-25 minutes or until golden brown.	

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	500 Biscuit

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 112.5 Pound Portions: 600 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	14 3/4 Gallon
- Coarse Kosher Salt	3 Teaspoon
- Ground Black Pepper	1 1/2 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Breakfast	600 3 oz	112.5 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Breakfast

Sausage Pork Gravy & Biscuits

Cooking Time: 30 min	Serving Pan:	Yield: 500 5.5 oz Portion
Cooking Temp: Med H	Serving Utensil:	Portions: 500 5.5 oz Portion
Internal Temp: 158		

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

- Pork Sausage	30.7 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	15.34 Pound
- Canola Oil	4.6 Pound
- Unbleached All Purpose Flour	4.6 Pound
- Milk 2% .5 GAL	9 1/2 Gallon
- Ground Black Pepper	1/4 Cup 2 1/3 Tablespoon
- Coarse Kosher Salt	1 1/2 Cup
- Hot Sauce Texas Pete	2 2/3 Tablespoon
* Classic Southern Buttermilk Biscuit	500 Biscuit

1. Gather all ingredients

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

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

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

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

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

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

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

Hopkins Cafe
11/14/2023 Breakfast

500 5.5 oz Portion

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Breakfast

Sausage Turkey Patty

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 200 1 Patty
Cooking Temp: 375	Serving Utensil:	Portions: 200 1 Patty
Internal Temp:		

Ingredients & Instructions...

- | | |
|------------------------|---------|
| - Turkey Sausage Patty | 200 Ea. |
| Baked | |

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

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/14/2023 Breakfast

200 1 Patty

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Breakfast

Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 500 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 500 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 | 125 Pound |
| - Fryer Oil Susquehanna Mills | 12.5 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**

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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**

Hopkins Cafe
11/14/2023 Breakfast

500 1/2 cup

JHU Hopkins Cafe

Root

Tuesday 11/14/2023

Breakfast

Spinach Wilted with Tomatoes

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Spinach	50 Pound
- Extra Virgin Olive Oil	3 Cup
* Chopped Garlic	3 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/2 Cup
- Red Grape Tomatoes	12 Pound
- Dairy-Free Margarine	2 Cup

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.
2. In a large pot, heat olive oil and sauté minced garlic over medium heat for about 1 minute, but do not brown.
3. Add spinach, salt, and pepper to pot and toss with garlic oil.
4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.
5. Cut tomatoes in half. Toss spinach lightly with margarine and cherry tomatoes.

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/14/2023 Breakfast

200 1/2 cup

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/14/2023

[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

11/14/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 66.72 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	6.67 Pound
- Red Bell Pepper	6.67 Pound
Sliced Thin	
- Jumbo Yellow Onion	5.34 Pound

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Breakfast	For Use In Morning Tofu Scramble	66.72 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

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 11/15/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Breakfast

Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 8.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

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

- Firm Tofu	50.04	14 Oz Block
Cubed		
- Garlic Cloves	25.02	Clove
Chopped		
- Canola Oil	2 Cup	1 1/3 Tablespoon
* Stock Vegetable	1 Quart	2 2/3 Tablespoon
- Onion Powder	1/2 Cup	1/3 Tablespoon
- Coarse Kosher Salt	1/2 Cup	1/3 Tablespoon
- Ground Turmeric	1/4 Cup	2 Tablespoon
- Ground Black Pepper	1 Cup	2/3 Tablespoon
* Fajita Blend Veggies	16.68	Pound

1. Heat oil in skillet over medium heat. In a large bowl, crumble tofu with your clean, gloved hands breaking apart any big pieces. Add garlic to oil and let cook for 2 minutes or until soft but not browned.

Stir in tofu with oil and garlic.

2. Using bowl that tofu was in, mix vegetable broth, nutritional yeast, onion powder, salt, turmeric, and pepper together. Pour over tofu and stir to cover evenly.

3. Continue cooking for another 10-15 minutes until tofu is cooked and seasoning is blended well and the liquid is evaporated, stirring often.

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
11/15/2023 Breakfast	6 1/4 Gallon	8.34 Batch

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Breakfast

Carvery Potatoes Sweet Cubes Roasted

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

Ingredients & Instructions...

- Sweet Potato	60 Pound
Peeled, Cubed 1/4 inch	
* Chopped Garlic	1 Quart 1/2 Cup
- Extra Virgin Olive Oil	4.5 Pound
- Lemon Juice	1.13 Pound
- Dried Thyme Leaf	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	2 Tablespoon

1. Toss potatoes with remaining ingredients.

2. Spread potatoes in a single layer on sheet pan.

3. Bake in oven at 350 F for 15 minutes or until lightly browned, stirring after 7 minutes of heating.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast		300 1/2 cup

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Breakfast

Sausage Pork & Beef Kielbasa Grilled w/ Pepp Onions

Cooking Time: 15 min	Serving Pan:	Yield: 125 Pound
Cooking Temp: 400°	Serving Utensil:	Portions: 500 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 3/4 Quart 3/4 Cup
- Jumbo Yellow Onion	28.85 Each
Peeled & Julienned	
- Green Bell Pepper	28.85 Ea.
Julienned	
- Coarse Kosher Salt	1/4 Cup 3 2/3 Tablespoon
- Ground Black Pepper	1/4 Cup
- Pork & Beef Kielbasa Sausage	96.15 Pound

1. Gather all ingredients

2. Heat half of the oil in a pan over high heat. Add half the onions and saute until onions turn translucent, for about 2 minutes

3. Add the remaining onions and seasonings and saute on high heat for another 2 minutes. Turn heat to low and cook for about 30-40 minutes, stirring occasionally until onions are very soft and light brown in color

4. Saute sliced peppers in remaining oil until tender. Season with salt and pepper. Mix peppers and onions together. Set aside

5. Cut kielbasa into 3-inch lengths. Place on hot grill and cook for 4 to 5 minutes on each side turning frequently, charring all sides. Remove from grill to let cool

6. Cut cooled sausage into 1-inch pieces and place onto sheet pans. Evenly distribute the peppers and onions onto each pan of sausages and toss together. Transfer pan to oven and cook at 400 degrees F for until temperature reaches 165°F

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast	500 4 oz	125 Pound

JHU Hopkins Cafe

Desserts

Wednesday 11/15/2023

Breakfast

Rolls Cinnamon 3 oz

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Dough Cinnamon Roll Raw Frozen 3 oz	100 3 Oz
- Cream Cheese Icing	12.5 Pound

-
- 1. Preheat oven to 300 degrees F.
- 2. Place frozen cinnamon rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 20 to 24 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/15/2023 Breakfast

100 3 oz

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 78.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 420 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	10 1/4 Gallon 1 3/4 Cup
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground Black Pepper	1 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast	420 3 oz	78.75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Breakfast

Pancakes Chocolate Chip

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 Pancake
Internal Temp:		

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

- Unbleached All Purpose Flour	18 Pound
- Baking Powder	1 Pound
- Coarse Kosher Salt	1/4 Cup
- Sugar	3 Pound
- Liquid Whole Egg	2 1/4 Quart
- Milk 2% .5 GAL	3 1/2 Gallon
- Canola Oil	1 1/2 Quart
- Semi Sweet Chocolate Chips	2 Quart

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

Hopkins Cafe

11/15/2023 Breakfast

400 Pancake

4 Batch

JHU Hopkins Cafe

Root

Wednesday 11/15/2023

Breakfast

Kale Sauteed with Garlic

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Kale 24 CT	50 Pound
- Extra Virgin Olive Oil	3 Cup
* Chopped Garlic	3 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/2 Cup
- Dairy-Free Margarine	2 Cup

1. Rinse kale in cold water to clean. Remove stems from kale and tear into smaller pieces.
2. In a large pot, heat olive oil and sauté garlic over medium heat for about 1 minute - do not over cook garlic.
3. Add kale to garlic and olive oil. Add salt and pepper. Cover pot and cook for 2 minutes on medium heat.
4. Uncover pot and turn heat to high. Cook kale for another minute or until all leaves are wilted. Stir occasionally.
5. Toss lightly with margarine.

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.

-

Note: Recommended seasonings include basil, mace, marjoram, nutmeg, oregano, vinegar, herb de provence, salt free herb seasonings. Add 2 ½ tablespoons seasoning of choice per 10 pounds.

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Breakfast	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/15/2023

[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
11/15/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergen : Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Breakfast

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 11/16/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Breakfast

Bacon Turkey

Cooking Time: 6-10 minutes	Serving Pan:	Yield: 200 1 slice
Cooking Temp: 400	Serving Utensil:	Portions: 200 1 slice
Internal Temp:		

Ingredients & Instructions...

- Turkey Bacon 200 1 Slice

1. Gather all ingredients

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

-

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

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

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

Hopkins Cafe
11/16/2023 Breakfast

200 1 slice

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Breakfast

Burrito Breakfast Sausage Pork

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

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

- Dairy-Free Margarine	10 Pound
- 1/2" Fz Hash Brown Cube	32.5 Pound
- Pork Sausage	32.5 Pound
Thawed	
- Liquid Whole Egg	3 3/4 Gallon
- Salsa Medium Passport	2 Gallon 1/2 Cup
- 10" Flour Tortilla	1000 Ea.
Thawed	
- Shrd Mild Cheddar Cheese	16.3 Pound

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

-

CCP: Cook to a minimum internal temperature of 155 degrees F or 15 seconds.**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe
11/16/2023 Breakfast

500 Burrito

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 78.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 420 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	10 1/4 Gallon 1 3/4 Cup
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground Black Pepper	1 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Breakfast	420 3 oz	78.75 Pound

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Breakfast

Potatoes Hashbrowns Shredded

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

Ingredients & Instructions...

- Fz Shrd Hash Browns	80 Pound
- Canola Oil	3 Quart
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 2/3 Tablespoon

1. Gather all ingredients

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

3. Season with salt and pepper

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/16/2023 Breakfast

400 1/2 cup

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Breakfast	100 2 patties	100 serving

JHU Hopkins Cafe

Root

Thursday 11/16/2023

Breakfast

Tomatoes Oven Roasted

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	28.13 Pound
Diced	
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	3.13 Ounce
- Peeled Shallot	3.13 Ounce
- Fresh Basil	3 2/3 Tablespoon
- Fresh Oregano	3 2/3 Tablespoon
- Fresh Thyme	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	2 1/2 Teaspoon

1. Remove the cores from the tomatoes and cut the tomatoes into the desired shape (halves, quarters, wedges, or slices).

2. Combine the oil, minced garlic, minced shallots, chopped basil, chopped oregano, chopped thyme, salt and pepper. Drizzle this mixture over the tomatoes and then carefully turn to coat them.

3. Arrange the tomatoes on racks set in sheet pans. Roast in a 275 degree F oven until the tomatoes are dried and lightly browned, 1 to 1 1/2 hours.

- CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F (60 degree C).

- Inspired by Culinary Institute of America: Modern Batch Cookery, 2011.

Distribution...

Portions

Yield

Hopkins Cafe
11/16/2023 Breakfast

100 1/2 cup

JHU Hopkins Cafe

Waffle Bar

Thursday 11/16/2023

[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

11/16/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Breakfast

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 11/17/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Breakfast

Yellow Squash Steamed

Cooking Time:	Serving Pan:	Yield: 3.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 224 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Yellow Squash	14 Pound
- slice into rounds	
* Water	1 3/4 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 11/17/2023 Breakfast	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 98.44 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 525 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	12 3/4 Gallon 3 1/4 Cup
- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	1 1/4 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Breakfast	525 3 oz	98.44 Pound

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Breakfast

Potatoes Home Fries

Cooking Time: 30 minutes	Serving Pan:	Yield: 400 1/2 cup
Cooking Temp: 350	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	1 1/2 Gallon
- Diced Red Potatoes	80 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground Black Pepper	1/2 Cup

1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Spray baking sheet with pan spray****4. Brown potatoes and diced onions in oven for 30 minutes at 350 degrees F****5. Season potatoes with salt and pepper**

-

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

Hopkins Cafe

11/17/2023 Breakfast

400 1/2 cup

JHU Hopkins Cafe

Friday 11/17/2023

Grill
Breakfast

Sausage Chicken Apple Link

Cooking Time:	Serving Pan:	Yield: 250 2 links
Cooking Temp:	Serving Utensil:	Portions: 250 2 links
Internal Temp:		

Ingredients & Instructions...

- Chicken & Apple Sausage Link13.52 3 Lb Bag
-
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Breakfast		250 2 links

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Breakfast

SE Cornflake Crusted French Toast

Cooking Time:	Serving Pan:	Yield: 8 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 Slice
Internal Temp:		

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

- Liquid Whole Egg	1 1/2 Gallon
- Milk 2% .5 GAL	3 Gallon
- Sugar	1 Quart
- Ground Cinnamon	1/2 Cup
- Corn Flakes Cereal	1 Gallon
- Frosted Flakes Cereal	1 Gallon
- Texas Toast Bread	400 Slice

1. Gather all ingredients**2. Combine egg with milk, cinnamon, and sugar.****3. Dip slices of bread into egg mixture and remove promptly****4. Combine corn flakes and frosted flakes in a bowl and mix together. Press bread firmly into cereal on both sides****4. Grill on greased griddle until golden brown on both sides.****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**

Hopkins Cafe

11/17/2023 Breakfast

400 Slice

8 Batch

JHU Hopkins Cafe

Waffle Bar

Friday 11/17/2023

[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

11/17/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Cheese Cream Garlic Herb Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Cheese Cream Plain Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Cheese Cream Strawberry Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Croissant Buttered Baked

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

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

- 1 oz Straight All Butter Croissant Dough 50 Ea.
Thawed

-

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

Hopkins Cafe
11/18/2023 Breakfast

50 Each

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Donut Holes

Cooking Time:	Serving Pan:	Yield: 100 Donut Holes
Cooking Temp:	Serving Utensil:	Portions: 100 Donut Holes
Internal Temp:		

Ingredients & Instructions...

- Donut Hole Plain Fzn 100 Ea.

-

1. Spread evenly (single layer) onto lined sheet pan
2. Thaw for 60 minutes at room temperature
3. Deep fry at 375 degrees F for approximately 1 minute or until golden on each side
4. Toss immediately in coating (if using) until thoroughly coated.
2. Serve immediately.

Distribution...

Portions

Yield

Hopkins Cafe
11/18/2023 Breakfast

100 Donut Holes

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 6 slice
Cooking Temp:	Serving Utensil:	Portions: 6 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	6 Slice
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		6 slice

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Hash Sweet Potato

Cooking Time:	Serving Pan:	Yield: 250 serving
Cooking Temp:	Serving Utensil:	Portions: 250 serving
Internal Temp:		

Ingredients & Instructions...

- Sweet Potato	5 3/4 Gallon 1 3/4 Cup
cut into 1/2" cubes	
- Extra Virgin Olive Oil	1 1/4 Quart 3/4 Cup
- Smoked Sweet Paprika	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Onion Red Jumbo 25#	31.25 Each
diced	
- Taco Seasoned Quinoa Crumbles	3 3/4 Gallon 2 1/2 Cup
- Red Bell Pepper	31.25 Ea.
sliced into 1/2" pieces	
- Balsamic Vinegar	1 3/4 Cup 3 Tablespoon
- Shrd Vegan Cheddar Cheese Sub	3 3/4 Quart 1/2 Cup

1. Preheat the oven to 400 degrees F.

2. Spread cut potatoes evenly on a sheet pan. Add first-listed olive oil, smoked paprika, salt, and pepper. Stir potatoes until they are completely coated with oil and spices.

3. Bake in oven for 10 minutes.

4. Remove from oven and add onions, quinoa crumbles, and red pepper. Drizzle on second-listed olive oil and balsamic vinegar. Mix well, making sure all vegetables are coated well.

5. Bake in oven for 20 more minutes or until veggies are caramelized.

6. Finish with vegan cheddar cheese.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		250 serving

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 3 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.19 14 Oz Pouch
- Syrup Blue Curacao	0.1 1 LT
- Water Tap	1 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 11/18/2023 Breakfast	3 8 oz	1 1/2 Quart

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Breakfast Bake

Cooking Time:	Serving Pan:	Yield: 200 2x4 squares
Cooking Temp:	Serving Utensil:	Portions: 200 2x4 squares
Internal Temp:		

Ingredients & Instructions...

* Shredded Hashbrowns Grilled	6.67 serving
- Liquid Whole Egg	1 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	1 1/2 Quart 1/2 Cup
- Ground Mustard	1/4 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	1/4 Cup 2 2/3 Tablespoon

1. Gather Ingredients.

2. Preheat oven to 325 degrees F.

3. Grease bottom of pan.

4. Spread hashbrowns on bottom of greased pan.

5. Spread cheese over hashbrowns.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		200 2x4 squares

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 84.38 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 450 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	11 Gallon 2 Cup
- Coarse Kosher Salt	2 1/4 Teaspoon
- Ground Black Pepper	1 1/8 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast	450 3 oz	84.38 Pound

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	30 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		30 slice

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 15 Burger
Cooking Temp:	Serving Utensil:	Portions: 15 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub	15 Ea.
-	
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		15 Burger

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	30 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 75 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 75 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	18.75 Pound
- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Garlic Cloves	5.63 Clove

Minced

- Ground Italian Seasoning	3 2/3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	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

11/18/2023 Breakfast

75 4 oz

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 150 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 150 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	150 Ea.
- Small Potato Bun	150 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		150 Burger

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	30 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		30 leaf

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	1.88 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		1.88 Pound

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 15 4 oz
Cooking Temp:	Serving Utensil:	Portions: 15 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 15 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		15 4 oz

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Swiss Cheese

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

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese	15 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		15 slice

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Grill Tomato

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	30 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	30 5.33 Oz
- Small Potato Bun	30 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast		30 Burger

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Ham Steaks

Cooking Time: Cooking Temp: 145 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 4 Ham Portions: 200 3 Oz Slice
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Ingredients & Instructions...

- Ham Smoked Deli 48 Pound

-

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

-

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

Distribution...

Portions

Yield

Hopkins Cafe
11/18/2023 Breakfast

200 3 Oz Slice

4 Ham

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Pancakes Blueberry

Cooking Time:	Serving Pan:	Yield: 100 2 Pancakes
Cooking Temp: 350	Serving Utensil:	Portions: 100 2 Pancakes
Internal Temp:		

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

- Unbleached All Purpose Flour	9 Pound
- Baking Powder	8 Ounce
- Coarse Kosher Salt	2 Tablespoon
- Sugar	1.5 Pound
- Liquid Whole Egg	1 Quart 1/2 Cup
- Milk 2% .5 GAL	1 3/4 Gallon
- Canola Oil	3 Cup
- Frozen Blueberries	2 Pound

1. Gather all ingredients.

2. Preheat oven to 350 degrees F.

3. Place flour, baking powder, salt and sugar in mixer bowl. Mix on low speed until well blended, using flat beater.

4. In a separate bowl, beat eggs until light.

5. Add milk and oil to eggs. Add to dry ingredients.

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

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

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

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

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

Hopkins Cafe

11/18/2023 Breakfast

100 2 Pancakes

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Breakfast

Potatoes Hashbrowns Shredded

Cooking Time:	Serving Pan:	Yield: 11.04 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Fz Shrd Hash Browns	2.21 Pound
- Canola Oil	1/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. Gather all ingredients

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

3. Season with salt and pepper

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/18/2023 Breakfast	For Use In Breakfast Bake	11.04 1/2 cup

JHU Hopkins Cafe
Saturday 11/18/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 56 serving
Cooking Temp:	Serving Utensil:	Portions: 56 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage	14 Pound
-	
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Breakfast	56 2 patties	56 serving

JHU Hopkins Cafe

Waffle Bar

Saturday 11/18/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 15 Waffle
Cooking Temp:	Serving Utensil:	Portions: 15 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	3 3/4 Cup
- Large Egg	3.75 Ea.
* Water	2 1/4 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	3 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

11/18/2023 Breakfast

15 Waffle

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Cheese Cream Garlic Herb Whipped

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

Pre-Prep Instructions...

Allergen : Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Cheese Cream Plain Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Cheese Cream Strawberry Whipped

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 66.72 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	6.67 Pound
- Red Bell Pepper	6.67 Pound
Sliced Thin	
- Jumbo Yellow Onion	5.34 Pound

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/19/2023 Breakfast	For Use In Morning Tofu Scramble	66.72 1/2 cup

JHU Hopkins Cafe

Sunday 11/19/2023

[None]

Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 6 slice
Cooking Temp:	Serving Utensil:	Portions: 6 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese6 Slice
-
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		6 slice

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 3 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.19 14 Oz Pouch
- Syrup Blue Curacao	0.1 1 LT
- Water Tap	1 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 11/19/2023 Breakfast	3 8 oz	1 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Breakfast

Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 8.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Firm Tofu	50.04	14 Oz Block
Cubed		
- Garlic Cloves	25.02	Clove
Chopped		
- Canola Oil	2 Cup	1 1/3 Tablespoon
* Stock Vegetable	1 Quart	2 2/3 Tablespoon
- Onion Powder	1/2 Cup	1/3 Tablespoon
- Coarse Kosher Salt	1/2 Cup	1/3 Tablespoon
- Ground Turmeric	1/4 Cup	2 Tablespoon
- Ground Black Pepper	1 Cup	2/3 Tablespoon
* Fajita Blend Veggies	16.68	Pound

1. Heat oil in skillet over medium heat. In a large bowl, crumble tofu with your clean, gloved hands breaking apart any big pieces. Add garlic to oil and let cook for 2 minutes or until soft but not browned.

Stir in tofu with oil and garlic.

2. Using bowl that tofu was in, mix vegetable broth, nutritional yeast, onion powder, salt, turmeric, and pepper together. Pour over tofu and stir to cover evenly.

3. Continue cooking for another 10-15 minutes until tofu is cooked and seasoning is blended well and the liquid is evaporated, stirring often.

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
11/19/2023 Breakfast	6 1/4 Gallon	8.34 Batch

JHU Hopkins Cafe

Carvery

Sunday 11/19/2023

Breakfast

Asparagus Grilled Carvery

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

Ingredients & Instructions...

- | | |
|--------------------------|----------|
| - Jumbo Asparagus | 28 Pound |
| - Extra Virgin Olive Oil | 1/2 Cup |

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 11/19/2023 Breakfast		200 3 Oz

JHU Hopkins Cafe

Desserts

Sunday 11/19/2023

Breakfast

Rolls Cinnamon 3 oz

Cooking Time:	Serving Pan:	Yield: 50 3 oz
Cooking Temp:	Serving Utensil:	Portions: 50 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Dough Cinnamon Roll Raw Frozen 3 oz	50 3 Oz
- Cream Cheese Icing	6.25 Pound

-
- 1. Preheat oven to 300 degrees F.
- 2. Place frozen cinnamon rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 20 to 24 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/19/2023 Breakfast

50 3 oz

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Bacon

Cooking Time:	Serving Pan:	Yield: 40 Pound
Cooking Temp:	Serving Utensil:	Portions: 400 1 slice
Internal Temp:		

Ingredients & Instructions...

- Bacon 1600 Slice

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast	400 1 slice	40 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 65.63 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 350 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	8 1/2 Gallon 2 Cup
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground Black Pepper	7/8 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast	350 3 oz	65.63 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Fried Potatoes with Peppers & Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 1/8"	1 3/4 Quart 1/2 Cup
- Red Bell Pepper Diced 1/8"	1 3/4 Quart 1/2 Cup
- Canola Oil	2 1/2 Quart
- Diced Red Potatoes	50 Pound
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Spanish Paprika	1/4 Cup 1 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		250 1/2 cup

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	30 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 15 Burger
Cooking Temp:	Serving Utensil:	Portions: 15 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 15 Ea.

1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/19/2023 Breakfast

15 Burger

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	30 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 75 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 75 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	18.75 Pound
- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Garlic Cloves	5.63 Clove

Minced

- Ground Italian Seasoning	3 2/3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	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
11/19/2023 Breakfast

75 4 oz

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 150 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 150 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	150 Ea.
- Small Potato Bun	150 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		150 Burger

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	30 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		30 leaf

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	1.88 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		1.88 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 15 4 oz
Cooking Temp:	Serving Utensil:	Portions: 15 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 15 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		15 4 oz

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sldd Swiss Cheese	15 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		15 slice

JHU Hopkins Cafe
Sunday 11/19/2023

Grill
Breakfast

Grill Tomato

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	30 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	30 5.33 Oz
- Small Potato Bun	30 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		30 Burger

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 6 serving
Cooking Temp:	Serving Utensil:	Portions: 6 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast	6 2 patties	6 serving

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Breakfast

Toast French Brioche

Cooking Time:	Serving Pan:	Yield: 250 slice
Cooking Temp:	Serving Utensil:	Portions: 250 slice
Internal Temp:		

Ingredients & Instructions...

- Braided Brioche Bread	250 Slice
- Liquid Whole Egg	3 3/4 Quart
- Milk 2% .5 GAL	1 3/4 Gallon 2 Cup
- Sugar	2 1/2 Cup
- Clear Imitation Vanilla Extract	1 Cup 1/3 Tablespoon

1. Gather all ingredients.

2. Combine egg with milk, sugar, vanilla.

3. Dip slices of brioche into egg mixture and remove promptly.

4. Grill on Greased griddle until golden brown on both sides.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Breakfast		250 slice

JHU Hopkins Cafe

Waffle Bar

Sunday 11/19/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 15 Waffle
Cooking Temp:	Serving Utensil:	Portions: 15 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	3 3/4 Cup
- Large Egg	3.75 Ea.
* Water	2 1/4 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	3 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

11/19/2023 Breakfast

15 Waffle