

JHU Hopkins Cafe

[None]

Monday 11/6/2023

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 11/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/6/2023

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 11/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/6/2023

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 11/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/6/2023

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 11/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Breakfast

## Congee

<b>Cooking Time:</b> 30 min <b>Cooking Temp:</b> 225° <b>Internal Temp:</b> 212	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 1 1/2 Gallon 1 Cup <b>Portions:</b> 50 4 oz Portion
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## Ingredients &amp; 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 11/6/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Breakfast

**Croissant Buttered Baked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Each
<b>Internal Temp:</b>		

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

- 1 oz Straight All Butter Croissant Dough 100 Ea.  
Thawed

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**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

11/6/2023 Breakfast

100 Each

JHU Hopkins Cafe

[None]

Monday 11/6/2023

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 11/6/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe  
Monday 11/6/2023

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 11/6/2023 Breakfast	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Grill

Monday 11/6/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 131.25 Pound <b>Portions:</b> 700 3 oz
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**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/6/2023 Breakfast	700 3 oz	131.25 Pound

JHU Hopkins Cafe  
Monday 11/6/2023

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 11/6/2023 Breakfast		50 serving

JHU Hopkins Cafe  
Monday 11/6/2023

Grill  
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
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Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Breakfast		50 serving

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Breakfast

## Pancakes Blueberry

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 2 Pancakes
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 300 2 Pancakes
<b>Internal Temp:</b>		

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

- Unbleached All Purpose Flour	27 Pound
- Baking Powder	1.5 Pound
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Sugar	4.5 Pound
- Liquid Whole Egg	3 1/4 Quart 1/2 Cup
- Milk 2% .5 GAL	5 1/4 Gallon
- Canola Oil	2 1/4 Quart
- Blueberries	6 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

11/6/2023 Breakfast

300 2 Pancakes

JHU Hopkins Cafe

Monday 11/6/2023

Grill  
Breakfast

Sausage Pork Link Breakfast

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

Ingredients & Instructions...

- Pork Sausage Link800 Ea.
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat. Serve 2 sausage to provide 1 oz protein.
- 
- CCP: Cook to a minimum internal temperature of 165 degree F for 15 seconds.
- CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Breakfast		400 2 link

JHU Hopkins Cafe  
Monday 11/6/2023

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 11/6/2023 Breakfast	100 2 patties	100 serving

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Breakfast

**Tater Tots**

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 500 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 500 1/2 cup
<b>Internal Temp:</b>		

**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  
11/6/2023 Breakfast

500 1/2 cup

JHU Hopkins Cafe

Root

Monday 11/6/2023

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 &amp; 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.

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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		
11/6/2023	Breakfast	
	200 1/2 cup	6 1/4 Gallon



JHU Hopkins Cafe  
Monday 11/6/2023

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 11/6/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

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

*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
- 
- 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 Breakfast	50 4 oz ladle	12.5 Pound

JHU Hopkins Cafe

Waffle Bar

Monday 11/6/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 Waffle
<b>Internal Temp:</b>		

**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  
11/6/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

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 11/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

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 &amp; 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 11/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

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 11/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

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 &amp; 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 11/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Breakfast

## Congee

<b>Cooking Time:</b> 30 min <b>Cooking Temp:</b> 225° <b>Internal Temp:</b> 212	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 1 1/2 Gallon 1 Cup <b>Portions:</b> 50 4 oz Portion
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## Ingredients &amp; 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 11/7/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup



JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

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

JHU Hopkins Cafe  
Tuesday 11/7/2023

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 11/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Breakfast

**Carvery Mushrooms & Onions Sautéed**

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

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

- |                                    |          |
|------------------------------------|----------|
| - Medium White Mushrooms<br>Sliced | 40 Pound |
| - Jumbo Yellow Onion               | 12 Pound |
| - Dairy-Free Margarine             | 2 Cup    |

**1. Slice mushrooms, then wash. Do not wash until after slicing.****2. Thinly slice onions and sauté with mushroom slices in margarine until tender.**

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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**

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

Hopkins Cafe

11/7/2023 Breakfast

200 1/2 cup

JHU Hopkins Cafe

Desserts

Tuesday 11/7/2023

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  
11/7/2023 Breakfast

100 3 oz

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Breakfast

**Bacon Turkey**

<b>Cooking Time:</b> 6-10 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 250 1 slice
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Turkey Bacon 250 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  
11/7/2023 Breakfast

250 1 slice

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 112.5 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 600 3 oz
<b>Internal Temp:</b> 155		

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/7/2023 Breakfast	600 3 oz	112.5 Pound

JHU Hopkins Cafe  
Tuesday 11/7/2023

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 11/7/2023 Breakfast		50 serving

JHU Hopkins Cafe  
Tuesday 11/7/2023

Grill  
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
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Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Breakfast		50 serving



JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Breakfast

## Potatoes Breakfast

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

## Ingredients &amp; Instructions...

- Idaho Potato	78.2 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	1 1/4 Gallon 3 1/2 Cup
- Canola Oil	3 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 4 Tablespoon

1. Peel and dice potatoes. Dice onions.

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

3. Season fried potatoes with salt and pepper.

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
11/7/2023 Breakfast	500 1/2 cup	7.82 2" Hotel Pan

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Breakfast

## Toast French Cinnamon

Cooking Time:	Serving Pan:	Yield: 10 Batch
Cooking Temp:	Serving Utensil:	Portions: 500 Slice
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Liquid Whole Egg	1 3/4 Gallon 2 Cup
- Milk 2% .5 GAL	3 3/4 Gallon
- Sugar	1 1/4 Quart
- Ground Cinnamon	1/2 Cup 2 Tablespoon
- Texas Toast Bread	500 Slice

1. Gather all ingredients

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Breakfast	500 Slice	10 Batch

JHU Hopkins Cafe  
Tuesday 11/7/2023

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 11/7/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Tuesday 11/7/2023

Breakfast

**Oatmeal Bar Cereal Oatmeal**

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

**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
- 
- 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 Breakfast	50 4 oz ladle	12.5 Pound

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/7/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 Waffle
<b>Internal Temp:</b>		

**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  
11/7/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

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 11/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Breakfast

## Fajita Blend Veggies

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Green Bell Pepper	10 Pound
- Red Bell Pepper	10 Pound
Sliced Thin	
- Jumbo Yellow Onion	8 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 11/8/2023 Breakfast	For Use In Morning Tofu Scramble	100 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

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

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Breakfast

## Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 12.5 Batch
Cooking Temp:	Serving Utensil:	Portions: 9 1/4 Gallon 2 Cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Firm Tofu	75 14 Oz Block
Cubed	
- Garlic Cloves	37.5 Clove
Chopped	
- Canola Oil	3 Cup 2 Tablespoon
* Stock Vegetable	1 1/2 Quart 1/4 Cup
- Onion Powder	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3/4 Cup 1/3 Tablespoon
- Ground Turmeric	1/2 Cup 1/3 Tablespoon
- Ground Black Pepper	1 1/2 Cup 1 Tablespoon
* Fajita Blend Veggies	25 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

11/8/2023 Breakfast

9 1/4 Gallon 2 Cup

12.5 Batch

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Breakfast

## Squash Medley Steamed

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

## Ingredients &amp; Instructions...

- Zucchini	14 Pound
- sliced into rounds	
- Yellow Squash	14 Pound
- sliced into rounds	
* Water	1 3/4 Gallon

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Breakfast	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Breakfast

**Bacon Canadian**

<b>Cooking Time:</b> 10-20 min	<b>Serving Pan:</b>	<b>Yield:</b> 300 1 slice
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canadian Bacon 300 Slice

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

-

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

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

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

Hopkins Cafe  
11/8/2023 Breakfast

300 1 slice

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Breakfast

## Eggs Scrambled BIB

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 93.75 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 500 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	12 1/4 Gallon 1 Cup
- Coarse Kosher Salt	2 1/2 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		
11/8/2023	Breakfast	
	500 3 oz	93.75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Breakfast

**Potatoes Hashbrown Patty**

<b>Cooking Time:</b> 30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 300 Each
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 300 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Hashbrown Patty	300 Ea.
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	2 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**

-

**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 Breakfast		300 Each



JHU Hopkins Cafe

Hot

Wednesday 11/8/2023

Breakfast

## Pancakes Apple

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Batch
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 500 Pancake
<b>Internal Temp:</b>		

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

- Unbleached All Purpose Flour	22.5 Pound
- Baking Powder	1.25 Pound
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Sugar	3.75 Pound
- Ground Cinnamon	1 2/3 Tablespoon
- Liquid Whole Egg	2 3/4 Quart 1/4 Cup
- Milk 2% .5 GAL	4 1/4 Gallon 2 Cup
- Canola Oil	1 3/4 Quart 1/2 Cup
- Gala Apples	5 Pound
-	
<b>1. Gather all ingredients</b>	
<b>2. Preheat griddle to 350 degrees F</b>	
<b>3. Place flour, baking powder, salt, sugar, and cinnamon in a mixer bowl. Mix on low speed until well blended, using flat beater</b>	
<b>4. In a separate bowl, beat eggs until light</b>	
<b>5. Add milk and oil to eggs. Add to dry ingredients. Mix on low speed for 30 seconds. Fold in apples</b>	
<b>6. Use a #16 scoop to place batter on griddle set to 350 degrees F</b>	
<b>7. Cook until surface of pancake is full of bubbles and golden brown. Turn pancake and finish cooking</b>	

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Breakfast	500 Pancake	5 Batch

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/8/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 Waffle
<b>Internal Temp:</b>		

**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  
11/8/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

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 11/9/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

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 &amp; 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 11/9/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

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 11/9/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

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 &amp; 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 11/9/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Breakfast

**Croissant Buttered Baked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Each
<b>Internal Temp:</b>		

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

- |   |         |
|---|---------|
| - 1 oz Straight All Butter Croissant Dough<br>Thawed                                | 100 Ea. |
| -   |         |
| 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  
11/9/2023 Breakfast

100 Each

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

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 11/9/2023 Breakfast	7 8 oz	3 1/2 Quart



JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Breakfast

## Quesadilla Breakfast

Cooking Time:	Serving Pan:	Yield: 300 Quesadilla
Cooking Temp:	Serving Utensil:	Portions: 300 1 Quesadilla
Internal Temp:		

## Ingredients &amp; Instructions...

- Liquid Whole Egg	4 1/2 Gallon
- Milk 2% .5 GAL	3 Quart
- Fthr Shrd Monterey Jack Cheese	57 Pound
- Pepper Chili Green Diced	3 3/4 Quart
- Jumbo Yellow Onion	8.06 Pound
<b>Diced</b>	
- 6" Flour Tortilla	300 Ea.
<ol style="list-style-type: none"> <li>1. Gather all ingredients. Preheat oven to 350 degrees F</li> <li>2. Pour liquid egg and milk into steam table pans and mix well with wire whisk. Steam or bake in oven at 350 degrees F until egg sets, stirring occasionally</li> <li>3. Set oven to 400 degrees F</li> <li>4. Combine shredded cheese, green chilies, and diced onions together</li> <li>5. Portion a #8 scoop each of both the cheese mixture and the egg mixture into the center of each tortilla. Fold tortilla in half</li> <li>6. Bake in oven at 400 degrees F for 20 minutes</li> </ol>	
-	
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 Breakfast	300 1 Quesadilla	300 Quesadilla

JHU Hopkins Cafe

Desserts

Thursday 11/9/2023

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  
11/9/2023 Breakfast

100 3 oz

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 78.75 Pound <b>Portions:</b> 420 3 oz
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**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/9/2023 Breakfast	420 3 oz	78.75 Pound

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Breakfast

**Fried Potatoes with Peppers & Onions**

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

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced 1/8"	3 Quart
- Red Bell Pepper Diced 1/8"	3 Quart
- Canola Oil	1 Gallon
- Diced Red Potatoes	80 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground Spanish Paprika	1/2 Cup

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.

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/9/2023 Breakfast		400 1/2 cup

JHU Hopkins Cafe

Thursday 11/9/2023

Grill  
Breakfast

Sausage Chicken Apple Link

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

Ingredients & Instructions...

- Chicken & Apple Sausage Link10.82 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 11/9/2023 Breakfast		200 2 links

JHU Hopkins Cafe  
Thursday 11/9/2023

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 11/9/2023 Breakfast	100 2 patties	100 serving

JHU Hopkins Cafe

Root

Thursday 11/9/2023

Breakfast

## Spinach Stir Fry

Cooking Time:	Serving Pan:	Yield: 3 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Spinach	24 Pound
- Canola Oil	3 Cup
- Jumbo Yellow Onion	1 1/2 Quart
* Chopped Garlic	1 1/2 Cup
<b>1. Rinse spinach and remove stems. Tear into smaller pieces.</b> <b>2. Heat oil in large skillet or wok over medium-high heat. Add onions and garlic. Cook and stir until soft.</b> <b>3. Stir in spinach and cook until wilted.</b> - <b>CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.</b> <b>CCP: Hold or serve hot food at or above 140 degree F.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Breakfast	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Waffle Bar

Thursday 11/9/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 Waffle
<b>Internal Temp:</b>		

**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  
11/9/2023 Breakfast

35 Waffle



JHU Hopkins Cafe

[None]

Friday 11/10/2023

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 11/10/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/10/2023

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 11/10/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/10/2023

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 11/10/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/10/2023

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 11/10/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 11/10/2023

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 11/10/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Breakfast

**Peppers & Onions Sauteed**

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

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

- Jumbo Yellow Onion	30 Pound
- Green Bell Pepper	30 Pound
- Dairy-Free Margarine	3 Cup

**1. Slice onions and green peppers and sauté in margarine until soft.****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 Breakfast

300 1/2 cup

JHU Hopkins Cafe  
Friday 11/10/2023

Grill  
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 400 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough	400 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 11/10/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	400 Biscuit

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 98.44 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 525 3 oz
<b>Internal Temp:</b> 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/10/2023 Breakfast	525 3 oz	98.44 Pound



JHU Hopkins Cafe

Grill

Friday 11/10/2023

Breakfast

**Pancakes Chocolate Chip**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 Pancake
<b>Internal Temp:</b>		

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

- Unbleached All Purpose Flour	22.5 Pound
- Baking Powder	1.25 Pound
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Sugar	3.75 Pound
- Liquid Whole Egg	2 3/4 Quart 1/4 Cup
- Milk 2% .5 GAL	4 1/4 Gallon 2 Cup
- Canola Oil	1 3/4 Quart 1/2 Cup
- Semi Sweet Chocolate Chips	2 1/2 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

11/10/2023 Breakfast

500 Pancake

5 Batch

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Breakfast

**Sausage Pork Gravy & Biscuits**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 400 5.5 oz Portion
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 400 5.5 oz Portion
<b>Internal Temp:</b> 158		

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

- Pork Sausage	24.56 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	12.27 Pound
- Canola Oil	3.7 Pound
- Unbleached All Purpose Flour	3.7 Pound
- Milk 2% .5 GAL	7 1/2 Gallon 1 1/2 Cup
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	1 Cup 3 2/3 Tablespoon
- Hot Sauce Texas Pete	2 1/3 Tablespoon
* Classic Southern Buttermilk Biscuit	400 Biscuit

**1. Gather all ingredients**

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

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

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

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

-

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

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

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

Hopkins Cafe  
11/10/2023 Breakfast

400 5.5 oz Portion

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Breakfast

## Sausage Pork Patty

Cooking Time:	Serving Pan:	Yield: 50.96 serving
Cooking Temp:	Serving Utensil:	Portions: 500 1 patty
Internal Temp:		

## Ingredients &amp; Instructions...

- Pork Sausage Patty 50.96 Pound

-

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 11/10/2023 Breakfast	500 1 patty	50.96 serving

JHU Hopkins Cafe

Waffle Bar

Friday 11/10/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 Waffle
<b>Internal Temp:</b>		

**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

11/10/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.44 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.44 Pound
- Milk Whole Gallon	3 1/3 Tablespoon
- Light Brown Sugar	1 3/4 Cup
- Ground Cinnamon	2 1/3 Tablespoon
- Light Amber Honey	3/4 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 11/11/2023 Breakfast		3.44 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.44 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.5 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergen : Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.44 Pound
- Milk Whole Gallon	3 1/3 Tablespoon
- Chopped Garlic in Water	2 1/3 Tablespoon
- Ground Italian Seasoning	1/4 Cup 3 Tablespoon
- Ground Black Pepper	1 Tablespoon 0.4 Teaspoon
- Dried Dill Weed	1 Tablespoon 0.4 Teaspoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		3.44 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.44 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.5 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.44 Pound
- Milk Whole Gallon	3 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 11/11/2023 Breakfast		3.44 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.44 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.5 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	3.44 Pound
- Milk Whole Gallon	3 1/3 Tablespoon
- Strawberry Sauce Topping	3 1/4 Cup 3 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 11/11/2023 Breakfast		3.44 Pound
Overproduction...	1 Ounce	1 Ounce



JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Breakfast

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 28 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 28 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 28 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 Breakfast		28 4 oz

JHU Hopkins Cafe

Saturday 11/11/2023

[None]

Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 11 slice
Cooking Temp:	Serving Utensil:	Portions: 11 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	11 Slice
-	
CCP: Hold or serve cold food at or below 40 degrees F	

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

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Breakfast

## Hash Sweet Potato

Cooking Time:	Serving Pan:	Yield: 150 serving
Cooking Temp:	Serving Utensil:	Portions: 150 serving
Internal Temp:		

## Ingredients &amp; Instructions...

- Sweet Potato	3 1/2 Gallon
<b>cut into 1/2" cubes</b>	
- Extra Virgin Olive Oil	3 1/2 Cup
- Smoked Sweet Paprika	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	3 Tablespoon 3/8 Teaspoon
- Onion Red Jumbo 25#	18.75 Each
<b>diced</b>	
- Taco Seasoned Quinoa Crumbles	2 1/4 Gallon 1 1/2 Cup
- Red Bell Pepper	18.75 Ea.
<b>sliced into 1/2" pieces</b>	
- Balsamic Vinegar	1 Cup 3 Tablespoon
- Shrd Vegan Cheddar Cheese Sub	2 1/4 Quart 1/4 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 11/11/2023 Breakfast		150 serving

JHU Hopkins Cafe  
Saturday 11/11/2023

[None]  
Breakfast

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Breakfast

## Eggs Scrambled BIB

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 113.44 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 605 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	14 3/4 Gallon 3 Cup
- Coarse Kosher Salt	1 Tablespoon
- 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 11/11/2023 Breakfast	605 3 oz	113.44 Pound

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Breakfast

## French Toast Strawberry

Cooking Time:	Serving Pan:	Yield: 5.1 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 2 slices
Internal Temp:		

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

- Fz Whole Strawberries	1 3/4 Gallon 4 Cup
- Plain Cream Cheese	15.94 Pound
- Texas Toast Bread	510 Slice
- Liquid Whole Egg	1 3/4 Gallon 3 Cup
- Milk 2% .5 GAL	1 Gallon 1/2 Cup
- Powdered Confectioner Sugar	2 1/2 Cup
-	

**1. Gather all ingredients****2. Preheat oven to 350 degrees F. Lightly grease muffin tin.****3. Thaw strawberries. Combine with cream cheese in a mixing bowl****4. Spread 2 Tbsp. of berry mixture on one slice of bread. Top with a second slice of bread to form a sandwich. Cut bread into cubes.****5. Combine egg mixture and milk. Add cubed bread pieces and let rest for 30 minutes.****6. Use 4 oz. scoop to fill each muffin tin. Cook until golden brown. Sprinkle with powdered sugar and serve****CCP: Cook until internal temperature reaches 165 degrees F.****CCP: Hold or serve hot foot at or above 140 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe

11/11/2023 Breakfast

200 2 slices

5.1 Batch

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Breakfast

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	55 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		55 slice

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 28 Burger
Cooking Temp:	Serving Utensil:	Portions: 28 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub	28 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 11/11/2023 Breakfast		28 Burger



JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	55 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		55 slice

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Breakfast

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 138 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 138 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	34.5 Pound
- Extra Virgin Olive Oil	1 1/4 Quart
- Garlic Cloves	10.35 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	3 1/3 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  
11/11/2023 Breakfast

138 4 oz

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 275 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 275 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	275 Ea.
- Small Potato Bun	275 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 Breakfast		275 Burger

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	55 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		55 leaf

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Pickle Chips

Cooking Time:	Serving Pan:	Yield: 3.44 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.44 Pound
Internal Temp:		

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	3.44 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		3.44 Pound

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 28 slice
Cooking Temp:	Serving Utensil:	Portions: 28 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sld Swiss Cheese	28 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		28 slice

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Tomato

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	55 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast		55 slice

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	55 5.33 Oz
- Small Potato Bun	55 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 Breakfast		55 Burger



JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Breakfast

## Potatoes Home Fries

<b>Cooking Time:</b> 30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 200 1/2 cup
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Jumbo Yellow Onion	3 Quart
- Diced Red Potatoes	40 Pound
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	1/4 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  
11/11/2023 Breakfast

200 1/2 cup

JHU Hopkins Cafe  
Saturday 11/11/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 111 serving
Cooking Temp:	Serving Utensil:	Portions: 111 2 patties
Internal Temp:		

Ingredients & Instructions...

-	Vegan Breakfast Sausage	27.75 Pound
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast	111 2 patties	111 serving

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Breakfast

## Sausage Turkey Link

<b>Cooking Time:</b> 20-25 minutes <b>Cooking Temp:</b> 375 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 150 Each <b>Portions:</b> 150 1 link
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*Ingredients & Instructions...*

- Mild Turkey Sausage Link 150 Ea.

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Breakfast	150 1 link	150 Each

JHU Hopkins Cafe

Waffle Bar

Saturday 11/11/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 28 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 28 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Quart
- Large Egg	7 Ea.
* Water	1 Quart 1/4 Cup
- Dairy-Free Margarine Melted	1/4 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

11/11/2023 Breakfast

28 Waffle

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

## Cheese Cream Plain Whipped

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

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

## Cheese Cream Strawberry Whipped

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

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Breakfast		1.88 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

## Donut Holes

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

## Ingredients &amp; 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  
11/12/2023 Breakfast

100 Donut Holes

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

**Fajita Blend Veggies**

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

**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 11/12/2023 Breakfast	For Use In Morning Tofu Scramble	66.72 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Breakfast

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 15 4 oz
<b>Internal Temp:</b>		

**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 11/12/2023 Breakfast		15 4 oz

JHU Hopkins Cafe

Sunday 11/12/2023

[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 11/12/2023 Breakfast		6 slice

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

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 11/12/2023 Breakfast	3 8 oz	1 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

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 &amp; 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  
11/12/2023 Breakfast

6 1/4 Gallon

8.34 Batch

JHU Hopkins Cafe  
Sunday 11/12/2023

Desserts  
Breakfast

Muffins Lemon Cranberry

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

Ingredients & Instructions...

- Lemon Cranberry Muffin	100 4 Oz Muffin
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Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Breakfast		100 serving

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Breakfast

**Casserole Hashbrown**

<b>Cooking Time:</b> 45 Min	<b>Serving Pan:</b>	<b>Yield:</b> 4 2" Hotel Pan
<b>Cooking Temp:</b> 325	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 Cup
<b>Internal Temp:</b>		

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

- Fz Shrd Hash Browns	40 Pound
- Jumbo Yellow Onion	1 Quart
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dairy-Free Margarine	2 Cup

**Melted**

- Milk 2% .5 GAL	1 Quart
- Sour Cream	2 Quart
- Shrd Mild Cheddar Cheese	4 Pound

-

**1. Gather all ingredients. Preheat oven to 325 degrees F****2. Steam potatoes until tender. Drain off excess liquid****3. Mix all ingredients together and pour into greased baking pans****4. Bake in oven at 325 degrees F for 45 minutes, or until done**

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/12/2023 Breakfast	200 1/2 Cup	4 2" Hotel Pan



JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> MedH <b>Internal Temp:</b> 155	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 61.88 Pound <b>Portions:</b> 330 3 oz
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**Pre-Prep Instructions...****Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	8 Gallon 2 1/4 Cup
- Coarse Kosher Salt	1 5/8 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/12/2023 Breakfast	330 3 oz	61.88 Pound

JHU Hopkins Cafe  
Sunday 11/12/2023

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 11/12/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Breakfast

**Grill Black Bean Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 Burger
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 15 Burger
<b>Internal Temp:</b>		

**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  
11/12/2023 Breakfast

15 Burger

JHU Hopkins Cafe  
Sunday 11/12/2023

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 11/12/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Breakfast

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 75 4 oz
<b>Internal Temp:</b> 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  
11/12/2023 Breakfast

75 4 oz

JHU Hopkins Cafe  
Sunday 11/12/2023

Grill  
Breakfast

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 150 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Burger
<b>Internal Temp:</b> 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 11/12/2023 Breakfast		150 Burger

JHU Hopkins Cafe  
Sunday 11/12/2023

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 11/12/2023 Breakfast		30 leaf

JHU Hopkins Cafe  
Sunday 11/12/2023

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 11/12/2023 Breakfast		1.88 Pound



JHU Hopkins Cafe  
Sunday 11/12/2023

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 11/12/2023 Breakfast		15 slice

JHU Hopkins Cafe  
Sunday 11/12/2023

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 11/12/2023 Breakfast		30 slice

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

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 11/12/2023 Breakfast		30 Burger

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Breakfast

## Ham Steaks

<b>Cooking Time:</b> <b>Cooking Temp:</b> 145 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 2 Ham <b>Portions:</b> 100 3 Oz Slice
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*Ingredients & Instructions...*

- Ham Smoked Deli 24 Pound

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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  
11/12/2023 Breakfast

100 3 Oz Slice

2 Ham

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Breakfast

## Sandwich Breakfast Croissant

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

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Croissant	200 Ea.
- Pork Sausage Patty	200 Ea.
- Hashbrown Patty	200 Ea.
- Scrambled Egg Patty	200 Ea.
- Mild Cheddar Cheese	200 Slice
- Dairy-Free Margarine	1 1/2 Gallon 1 Cup

**Melted**

-

**1. Preheat oven to 375 degrees F.****2. Split croissant in half and roll in the melted margarine. Toast on flattop grill until evenly browned.****3. Bake sausage in preheated 375 degree F oven for 10 minutes. Keep warm and set aside.****4. Lower the oven temperature to 250 degrees F and bake egg patties for 10 to 20 minutes, or until done. Keep warm and set aside.****5. Fry hashbrown patties for 3 to 5 minutes or until crispy. Keep warm and set aside.****5. Assemble sandwich: Bottom of croissant, sausage, egg, hashbrown, cheese. Wrap in foil, keep warm and set aside.**

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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  
11/12/2023 Breakfast

200 Sandwich

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 11/12/2023 Breakfast	6 2 patties	6 serving

JHU Hopkins Cafe

Root

Sunday 11/12/2023

Breakfast

**Asparagus Grilled with Roasted Tomatoes**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 4 1/2 Gallon 3 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Asparagus	42 Pound
- Red Grape Tomatoes	13.5 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Balsamic Vinaigrette Dressing	1 Quart 1/2 Cup

1. Cut tomatoes in half. Cut or trim asparagus as appropriate.

2. Toss tomatoes with oil; spread onto bottom of parchment paper-lined sheet pan. Bake in 300 degree F oven 30-40 minutes or until roasted.

3. Grill asparagus 2 minutes on each side. Toss with tomatoes and dressing.

4. Serve warm.

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Breakfast	150 1/2 cup	4 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Sunday 11/12/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 15 Waffle
<b>Internal Temp:</b>		

**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

11/12/2023 Breakfast

15 Waffle