

JHU Hopkins Cafe [None]
Monday 11/27/2023 Late Night
Grill Vegan Cheddar Cheese

Cooking Time:Serving Pan:Yield: 2 sliceCooking Temp:Serving Utensil:Portions: 2 sliceInternal Temp:

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

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

Distribution... Portions Yield

Hopkins Cafe
11/27/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Monday 11/27/2023 Late Night

**Lemonade Blue Jay** 

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Yield: 2 Cup

Portions: 1 8 oz

### Ingredients & Instructions...

Drink Lemonade Powder
 Syrup Blue Curacao
 Water Tap
 2 Cup

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/27/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Monday 11/27/2023 Late Night

**Eggs Scrambled BIB** 

Cooking Time: 10 min
Cooking Temp: MedH
Internal Temp: 155

Serving Pan: Serving Utensil:

**Yield:** 9.38 Pound **Portions:** 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

- Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

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

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/27/2023 Late Night	50 3 oz	9.38 Pound

Portions: 10 slice



**Cooking Temp:** 

**Internal Temp:** 

JHU Hopkins Cafe

Monday 11/27/2023

Cooking Time:

Serving Pan:

Grill

Late Night

Yield: 10 slice

Ingredients & Instructions...

- American Cheese 10 Slice

Serving Utensil:

Distribution... Portions Yield

Hopkins Cafe

11/27/2023 Late Night 10 slice

5 Burger



11/27/2023 Late Night

		i roddollori recipt
JHU Hopkins Cafe		Grill
Monday 11/27/2023		Late Night
Grill Black Bean Burger		
Cooking Time:	Serving Pan:	Yield: 5 Burger
Cooking Temp: Internal Temp:	Serving Utensil:	Portions: 5 Burger
Ingredients & Instructions		
- 3.4 oz Black Bean Beef Sub		5 Ea.
-		
<ol> <li>Pre-heat grill to mediuge flip the burger until it is</li> </ol>		ately 5-7 minutes on each side. Do not
-		
	n internal temperature of 165 deg ood at or above 140 degrees F	grees F for 15 seconds
Distribution	Portio	ns Yield
Hopkins Cafe		



JHU Hopkins Cafe

Monday 11/27/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/27/2023 Late Night 5 slice



JHU Hopkins Cafe Grill
Monday 11/27/2023 Late Night

### **Grill Chicken Breast**

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

### Ingredients & Instructions...

_	
- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

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

Distribution... Portions Yield

Hopkins Cafe
11/27/2023 Late Night 50 4 oz



JHU Hopkins Cafe

Monday 11/27/2023

Late Night

**Grill Hamburger** 

Cooking Time:10 minServing Pan:Yield:25BurgerCooking Temp:CharGServing Utensil:Portions:25BurgerInternal Temp:158

Ingredients & Instructions...

- Fz 4 oz Beef Patty 25 Ea.

- Small Potato Bun 25 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
11/27/2023 Late Night 25 Burger



JHU Hopkins Cafe

Monday 11/27/2023

Late Night

**Grill Lettuce** 

Cooking Time:Serving Pan:Yield: 10 leafCooking Temp:Serving Utensil:Portions: 10 leafInternal Temp:

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe

11/27/2023 Late Night 10 leaf



JHU Hopkins Cafe

Monday 11/27/2023

Cooking Time:
Cooking Temp:
Serving Pan:
Serving Utensil:
Portions: 10 Ounce

Ingredients & Instructions...

**Internal Temp:** 

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/27/2023 Late Night 10 Ounce



## JHU Hopkins Cafe Grill

Monday 11/27/2023 Late Night

### **Grill Plant Based Perfect Burger**

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

### Ingredients & Instructions...

- Plant Based Perfect Burger

5 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		
11/27/2023 Late Night		5 4 oz



JHU Hopkins Cafe

Monday 11/27/2023

Crill Swiss Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/27/2023 Late Night 5 slice



Grill JHU Hopkins Cafe Monday 11/27/2023 **Late Night Grill Tomato Cooking Time:** Serving Pan: Yield: 10 slice **Cooking Temp:** Serving Utensil: Portions: 10 slice **Internal Temp:** Ingredients & Instructions...

Tomatoes 6X6 25# 10 slice

Sliced

Distribution... **Portions** Yield Hopkins Cafe 11/27/2023 Late Night 10 slice



JHU Hopkins Cafe

Monday 11/27/2023

Late Night

### **Grill Turkey Burger**

Cooking Time:	Serving Pan:	Yield: 10	Burger
Cooking Temp:	Serving Utensil:	Portions: 10	Burger
Internal Temp:			

### Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10 5.33 Oz
-	Small Potato Bun	10 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		
11/27/2023 Late Night		10 Burger



JHU Hopkins Cafe

Monday 11/27/2023

Sausage Sub Breakfast Vegan

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Internal Temp:

Serving Utensil:
Serving Utensil:
Portions: 2 2 patties

Ingredients & Instructions...

8 Ounce

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
11/27/2023 Late Night 2 2 patties 2 serving



# JHU Hopkins Cafe Waffle Bar Monday 11/27/2023 [All Meals]

### Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

### Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

### Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

\* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

-

- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

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

Distribution... Portions Yield

Hopkins Cafe

11/27/2023 Late Night 5 Waffle



JHU Hopkins Cafe
Tuesday 11/28/2023

Crill Vegan Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving Utensil:

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Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

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

Distribution... Portions Yield

Hopkins Cafe
11/28/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Tuesday 11/28/2023 Late Night

**Lemonade Blue Jay** 

Cooking Time:

Cooking Temp:

Serving Pan:

Serving Utensil:

Portions: 1 8 oz

Internal Temp:

### Ingredients & Instructions...

Drink Lemonade Powder
 Syrup Blue Curacao
 Water Tap
 2 Cup

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/28/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Tuesday 11/28/2023 **Late Night** 

**Eggs Scrambled BIB** 

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155

Serving Pan: Serving Utensil:

Yield: 9.38 Pound Portions: 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

### Ingredients & Instructions...

Liquid Whole Egg

1 Gallon 3 3/4 Cup

Coarse Kosher Salt

1/4 Teaspoon

**Ground Black Pepper** 

1/8 Teaspoon

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

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

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

Distribution	Portions	Yield
Hopkins Cafe		
11/28/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Tuesday 11/28/2023

Crill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/28/2023 Late Night 10 slice

5 Burger



Hopkins Cafe

11/28/2023 Late Night

COOLOSIUSION			Production Recipe
JHU Hopkins Cafe			Grill
Tuesday 11/28/2023			Late Night
Grill Black Bean Burger	•		
Cooking Time:	Serving Pan:	Yield	d: 5 Burger
Cooking Temp:	Serving Utensil:	Portions	s: 5 Burger
Internal Temp:			
- 3.4 oz Black Bean Beef Su	ıb	5 Ea.	
- 3.4 oz Black Bean Beef Su		5 Ea.	
1. Pre-heat grill to med flip the burger until it is		approximately 5-7 minutes on ea	ach side. Do not
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	um internal temperature t food at or above 140 de	of 165 degrees F for 15 seconds egrees F	
Distribution		Portions	Yield



Grill JHU Hopkins Cafe Tuesday 11/28/2023 **Late Night Grill Cheddar Cheese** Serving Pan: **Cooking Time:** Yield: 5 slice **Cooking Temp:** Serving Utensil: Portions: 5 slice **Internal Temp:** 

Ingredients & Instructions...

Mild Cheddar Cheese 5 Slice

Distribution... **Portions** Yield Hopkins Cafe 11/28/2023 Late Night 5 slice



JHU Hopkins Cafe Gril

Tuesday 11/28/2023 Late Night

### **Grill Chicken Breast**

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

### Ingredients & Instructions...

_	
- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

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

Distribution	Portions	Yield
Hopkins Cafe		
11/28/2023 Late Night		50 4 07



JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

**Late Night** 

**Grill Hamburger** 

Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158 Serving Pan: Serving Utensil: Yield: 25 Burger Portions: 25 Burger

Ingredients & Instructions...

Fz 4 oz Beef PattySmall Potato Bun

25 Ea.

25 Ea.

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1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun

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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

11/28/2023 Late Night 25 Burger



Grill JHU Hopkins Cafe Tuesday 11/28/2023 **Late Night Grill Lettuce** 

Serving Pan: **Cooking Time:** Yield: 10 leaf **Cooking Temp:** Serving Utensil: Portions: 10 leaf **Internal Temp:** 

Ingredients & Instructions...

Green Leaf Lettuce 10 Leaf

Distribution... **Portions** Yield Hopkins Cafe 11/28/2023 Late Night 10 leaf



JHU Hopkins Cafe

Tuesday 11/28/2023

Cooking Time:

Serving Pan:

Viold: 10 Ounce

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:

Yield: 10 Ounce
Portions: 10 Ounce

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/28/2023 Late Night 10 Ounce



### JHU Hopkins Cafe Grill

### Tuesday 11/28/2023 Late Night

### **Grill Plant Based Perfect Burger**

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

### Ingredients & Instructions...

- Plant Based Perfect Burger

5 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		
11/28/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Tuesday 11/28/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill Swiss Cheese

Serving Pan:
Serving Utensil:
Portions: 5 slice
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/28/2023 Late Night 5 slice



Sliced

JHU Hopkins Cafe
Tuesday 11/28/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 slice
Portions: 10 slice
Portions: 10 slice

Distribution... Portions Yield

Hopkins Cafe
11/28/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Tuesday 11/28/2023 Late Night

### **Grill Turkey Burger**

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

### Ingredients & Instructions...

<ul> <li>5.33 oz White Turkey Burger Patty</li> </ul>	10 5.33 Oz
- Small Potato Bun	10 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		
11/28/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill Tuesday 11/28/2023 **Late Night** Sausage Sub Breakfast Vegan **Cooking Time:** Serving Pan: Yield: 2 serving **Cooking Temp:** Serving Utensil: Portions: 2 2 patties **Internal Temp:** Ingredients & Instructions... Vegan Breakfast Sausage 8 Ounce 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 11/28/2023 2 2 patties Late Night 2 serving



## JHU Hopkins Cafe Waffle Bar Tuesday 11/28/2023 [All Meals]

### Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

### Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

### Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

\* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

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- 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

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

Distribution... Portions Yield

Hopkins Cafe

11/28/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]
Wednesday 11/29/2023 Late Night

**Grill Vegan Cheddar Cheese** 

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Yield: 2 slice

Portions: 2 slice

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

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

Distribution... Portions Yield

Hopkins Cafe
11/29/2023 Late Night 2 slice



# JHU Hopkins Cafe [None] Wednesday 11/29/2023 Late Night

### **Lemonade Blue Jay**

Cooking Time:	Serving Pan:	Yield: 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 1 8 oz
Internal Temp:		

### Ingredients & Instructions...

-	Drink Lemonade Powder	0.07 14 Oz Pouch
-	Syrup Blue Curacao	0.04 1 LT
-	Water Tap	2 Cup

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/29/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

**Late Night** 

### **Eggs Scrambled BIB**

Cooking Time: 10 min
Cooking Temp: MedH
Internal Temp: 155

Serving Pan: Serving Utensil:

Yield: 9.38 Pound Portions: 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

### Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

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

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/29/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Wednesday 11/29/2023

Carill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

American Cheese

10 Slice

Distribution... Portions Yield

Hopkins Cafe
11/29/2023 Late Night 10 slice

5 Burger



11/29/2023

Late Night

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JHU Hopkins Cafe			Grill
Wednesday 11/29/2023			Late Night
Grill Black Bean Burge	r		
Cooking Time:	Serving Pan:	Yield	: 5 Burger
Cooking Temp: Internal Temp:	Serving Utensil:	Portions	: 5 Burger
Ingredients & Instructions			
- 3.4 oz Black Bean Beef Si	du	5 Ea.	
-			
<ol> <li>Pre-heat grill to mee flip the burger until it</li> </ol>		proximately 5-7 minutes on each	ch side. Do not
-			
	um internal temperature of 1 of food at or above 140 degre	165 degrees F for 15 seconds ees F	
Distribution		Portions	Yield
Hopkins Cafe			



JHU Hopkins Cafe

Wednesday 11/29/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Serving Utensil:

Serving Utensil:

Portions: 5 slice

Ingredients & Instructions...

- Mild Cheddar Cheese

5 Slice

Distribution... Portions Yield

Hopkins Cafe

11/29/2023 Late Night

5 slice



JHU Hopkins Cafe Gril

Wednesday 11/29/2023 Late Night

#### **Grill Chicken Breast**

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

#### Ingredients & Instructions...

_	
- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

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

Distribution... Portions Yield

Hopkins Cafe
11/29/2023 Late Night 50 4 oz



JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

**Late Night** 

**Grill Hamburger** 

Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158 Serving Pan: Serving Utensil:

**Yield:** 25 Burger **Portions:** 25 Burger

Ingredients & Instructions...

Fz 4 oz Beef Patty

25 Ea.

Small Potato Bun

25 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
11/29/2023 Late Night 25 Burger



Grill JHU Hopkins Cafe Wednesday 11/29/2023 **Late Night Grill Lettuce** 

Serving Pan: **Cooking Time:** Yield: 10 leaf **Cooking Temp:** Serving Utensil: Portions: 10 leaf **Internal Temp:** 

Ingredients & Instructions...

Green Leaf Lettuce 10 Leaf

Distribution... **Portions** Yield Hopkins Cafe 11/29/2023 Late Night 10 leaf



JHU Hopkins Cafe

Wednesday 11/29/2023

Late Night

**Grill Pickle Chips** 

Cooking Time:Serving Pan:Yield: 10 OunceCooking Temp:Serving Utensil:Portions: 10 OunceInternal Temp:

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/29/2023 Late Night 10 Ounce



## JHU Hopkins Cafe Grill

## Wednesday 11/29/2023 Late Night

#### **Grill Plant Based Perfect Burger**

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

#### Ingredients & Instructions...

- Plant Based Perfect Burger

5 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		
11/29/2023 Late Night		5 4 oz



JHU Hopkins Cafe

Wednesday 11/29/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving

Distribution... Portions Yield

Hopkins Cafe
11/29/2023 Late Night 5 slice



Grill JHU Hopkins Cafe Wednesday 11/29/2023 **Late Night Grill Tomato** Serving Pan: **Cooking Time:** Yield: 10 slice **Cooking Temp:** Serving Utensil: Portions: 10 slice **Internal Temp:** Ingredients & Instructions...

Tomatoes 6X6 25# 10 slice

Sliced

Distribution... **Portions** Yield Hopkins Cafe 11/29/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

## Wednesday 11/29/2023 Late Night

#### **Grill Turkey Burger**

Cooking Time:	Serving Pan:	Yield: 10	Burger
Cooking Temp:	Serving Utensil:	Portions: 10	Burger
Internal Temp:			

#### Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10	5.33 Oz
-	Small Potato Bun	10	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		
11/29/2023 Late Night		10 Burger



#### JHU Hopkins Cafe Grill Wednesday 11/29/2023 **Late Night** Sausage Sub Breakfast Vegan **Cooking Time:** Serving Pan: Yield: 2 serving **Cooking Temp:** Serving Utensil: Portions: 2 2 patties **Internal Temp:** Ingredients & Instructions... Vegan Breakfast Sausage 8 Ounce 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			
11/29/2023 Late Night	2 2 patties	2 serving	



#### JHU Hopkins Cafe Waffle Bar Wednesday 11/29/2023 [All Meals]

#### **Waffles**

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

#### Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

#### Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

3/4 Cup 1/3 Tablespoon Water

Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

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

Distribution... **Portions** Yield Hopkins Cafe 11/29/2023 Late Night 5 Waffle



JHU Hopkins Cafe
Thursday 11/30/2023

Crill Vegan Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 2 slice
Portions: 2 slice

Ingredients & Instructions...

Vegan Cheddar Cheese

2 Slice

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

Distribution... Portions Yield

Hopkins Cafe
11/30/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Thursday 11/30/2023 Late Night

**Lemonade Blue Jay** 

Cooking Time:	Serving Pan:	Yield: 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 1 8 oz
Internal Temp:		

#### Ingredients & Instructions...

-	Drink Lemonade Powder	0.07 14 Oz Pouch
-	Syrup Blue Curacao	0.04 1 LT
-	Water Tap	2 Cup

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Thursday 11/30/2023

**Late Night** 

#### **Eggs Scrambled BIB**

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155 Serving Pan: Serving Utensil: Yield: 9.38 Pound Portions: 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

- Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

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

-

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Thursday 11/30/2023

Grill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Pan:
Serving Utensil:
Portions: 10 slice
Portions: 10 Slice

Distribution... Portions Yield

Hopkins Cafe
11/30/2023 Late Night 10 slice

5 Burger



11/30/2023

Late Night

JHU Hopkins Cafe Grill Thursday 11/30/2023 **Late Night Grill Black Bean Burger Cooking Time:** Serving Pan: Yield: 5 Burger **Cooking Temp:** Serving Utensil: Portions: 5 Burger **Internal Temp:** Ingredients & Instructions... 3.4 oz Black Bean Beef Sub 5 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



JHU Hopkins Cafe
Thursday 11/30/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serv

Distribution... Portions Yield

Hopkins Cafe

11/30/2023 Late Night

Mild Cheddar Cheese

5 slice

5 Slice



JHU Hopkins Cafe Gri

Thursday 11/30/2023 Late Night

#### **Grill Chicken Breast**

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

#### Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

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

Distribution	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night		50 4 07



JHU Hopkins Cafe

Grill

Thursday 11/30/2023

**Late Night** 

**Grill Hamburger** 

Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158 Serving Pan: Serving Utensil:

**Yield:** 25 Burger **Portions:** 25 Burger

Ingredients & Instructions...

Fz 4 oz Beef Patty

25 Ea.

Small Potato Bun

25 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
11/30/2023 Late Night 25 Burger



JHU Hopkins Cafe

Thursday 11/30/2023

Late Night

111u1Suay 11/30/2023

**Grill Lettuce** 

**Internal Temp:** 

Cooking Time:Serving Pan:Yield: 10 leafCooking Temp:Serving Utensil:Portions: 10 leaf

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe

11/30/2023 Late Night 10 leaf



JHU Hopkins Cafe

Grill

Thursday 44/20/2022

Thursday 11/30/2023 Late Night

**Grill Pickle Chips** 

Cooking Time:Serving Pan:Yield: 10 OunceCooking Temp:Serving Utensil:Portions: 10 OunceInternal Temp:

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe

11/30/2023 Late Night 10 Ounce



## JHU Hopkins Cafe Grill

## Thursday 11/30/2023 Late Night

#### **Grill Plant Based Perfect Burger**

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

#### Ingredients & Instructions...

- Plant Based Perfect Burger

5 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		
11/30/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Thursday 11/30/2023

Crill Swiss Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/30/2023 Late Night 5 slice



Grill JHU Hopkins Cafe Thursday 11/30/2023 **Late Night Grill Tomato** Serving Pan: **Cooking Time:** Yield: 10 slice **Cooking Temp:** Serving Utensil: Portions: 10 slice **Internal Temp:** Ingredients & Instructions... Tomatoes 6X6 25# 10 slice Sliced

Distribution... Portions Yield

Hopkins Cafe
11/30/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Thursday 11/30/2023 Late Night

#### **Grill Turkey Burger**

Cooking Time:	Serving Pan:	Yield: 10	Burger
Cooking Temp:	Serving Utensil:	Portions: 10	Burger
Internal Temp:			

#### Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10	5.33 Oz
-	Small Potato Bun	10	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		
11/30/2023 Late Night		10 Burger



### JHU Hopkins Cafe Thursday 11/30/2023 **Late Night** Sausage Sub Breakfast Vegan **Cooking Time:** Serving Pan: Yield: 2 serving **Cooking Temp:** Serving Utensil: Portions: 2 2 patties **Internal Temp:** Ingredients & Instructions... Vegan Breakfast Sausage 8 Ounce 1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.

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

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

Distribution	Portions	Yield
Hopkins Cafe		
11/30/2023 Late Night	2 2 patties	2 serving



#### JHU Hopkins Cafe Waffle Bar Thursday 11/30/2023 [All Meals]

#### **Waffles**

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

#### Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

#### Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

3/4 Cup 1/3 Tablespoon Water

Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

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

**Portions** Distribution... Yield Hopkins Cafe 11/30/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]
Sunday 12/3/2023 Late Night

**Grill Vegan Cheddar Cheese** 

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

Yield: 2 slice

Portions: 2 slice

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

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

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Sunday 12/3/2023 Late Night

**Lemonade Blue Jay** 

Cooking Time:Serving Pan:Yield: 2 CupCooking Temp:Serving Utensil:Portions: 1 8 ozInternal Temp:

#### Ingredients & Instructions...

Drink Lemonade Powder
 Syrup Blue Curacao
 Water Tap
 2 Cup

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

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

Distribution	Portions	Yield
Hopkins Cafe 12/3/2023 Late Night	1 8 oz	2 Cup

Grill



JHU Hopkins Cafe

Sunday 12/3/2023 Late Night

**Eggs Scrambled BIB** 

Cooking Time:10 minServing Pan:Yield:9.38 PoundCooking Temp:MedHServing Utensil:Portions:50 3 ozInternal Temp:155

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg 1 Gallon 3 3/4 Cup

- Coarse Kosher Salt 1/4 Teaspoon

Ground Black Pepper 1/8 Teaspoon

1. Gather all ingredients

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

3. Turn occasionally to ensure even cooking.

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

-

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

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

Distribution	Portions	Yield
Hopkins Cafe 12/3/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Sunday 12/3/2023
Late Night

Grill American Cheese

Cooking Time: Serving Pan: Yield: 10 slice
Cooking Temp: Serving Utensil: Portions: 10 slice

Ingredients & Instructions...

**Internal Temp:** 

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 10 slice

5 Burger



Hopkins Cafe 12/3/2023

Late Night

			i roddolloll rtoolpe
JHU Hopkins Cafe			Grill
Sunday 12/3/2023			Late Night
Grill Black Bean Burg	ger		
Cooking Time:	Serving Pan:	Yield	l: 5 Burger
Cooking Temp: Internal Temp:	Serving Utensil:	Portions	s: 5 Burger
Ingredients & Instruction			
- 3.4 oz Black Bean Beef	Sub	5 Ea.	
flip the burger until - CCP: Cook to a min	it is charred imum internal temperature	approximately 5-7 minutes on ea	nch side. Do not
CCP: Hold or serve	hot food at or above 140 de	egrees F	
Distribution		Portions	Yield



JHU Hopkins Cafe
Sunday 12/3/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 5 slice



JHU Hopkins Cafe Grill
Sunday 12/3/2023 Late Night

#### **Grill Chicken Breast**

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

#### Ingredients & Instructions...

_	
- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

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

Distribution	Portions	Yield
Hopkins Cafe		
12/3/2023 Late Night		50 4 oz



JHU Hopkins Cafe

Sunday 12/3/2023

Late Night

**Grill Hamburger** 

Cooking Time:10 minServing Pan:Yield:25BurgerCooking Temp:CharGServing Utensil:Portions:25BurgerInternal Temp:158

Ingredients & Instructions...

- Fz 4 oz Beef Patty 25 Ea.

- Small Potato Bun 25 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
12/3/2023 Late Night 25 Burger



JHU Hopkins Cafe

Sunday 12/3/2023

Late Night

**Grill Lettuce** 

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Yield: 10 leaf

Portions: 10 leaf

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe

12/3/2023 Late Night 10 leaf



JHU Hopkins Cafe
Sunday 12/3/2023
Late Night

Grill Pickle Chips

Cooking Time: Serving Pan: Yield: 10 Ounce

Cooking Time:
Cooking Temp:
Serving Pan:
Serving Utensil:
Portions: 10 Ounce
Portions: 10 Ounce

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 10 Ounce



## JHU Hopkins Cafe Grill

Sunday 12/3/2023 Late Night

Grill	<b>Plant</b>	<b>Based</b>	<b>Perfect</b>	<b>Burger</b>
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Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

#### Ingredients & Instructions...

- Plant Based Perfect Burger 5 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		
12/3/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Sunday 12/3/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill Swiss Cheese

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 5 slice



JHU Hopkins Cafe
Sunday 12/3/2023
Late Night

Grill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Grill Tomato

Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

- Tomatoes 6X6 25# 10 slice

Sliced

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 10 slice



JHU Hopkins Cafe Grill
Sunday 12/3/2023 Late Night

**Grill Turkey Burger** 

Cooking Time:Serving Pan:Yield: 10 BurgerCooking Temp:Serving Utensil:Portions: 10 BurgerInternal Temp:

#### Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10	5.33 Oz
-	Small Potato Bun	10	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		
12/3/2023 Late Night		10 Burger



JHU Hopkins Cafe
Sunday 12/3/2023
Late Night
Sausage Sub Breakfast Vegan

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

Internal Temp:

Ingredients & Instructions...

Vegan Breakfast Sausage 8 Ounce

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
12/3/2023 Late Night 2 2 patties 2 serving



# JHU Hopkins Cafe Waffle Bar Sunday 12/3/2023 [All Meals]

#### **Waffles**

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

#### Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

#### Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

\* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

-

- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

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

Distribution... Portions Yield

Hopkins Cafe
12/3/2023 Late Night 5 Waffle