

JHU Hopkins Cafe

Monday 11/27/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 2 slice
Cooking Temp:	Serving Utensil:	Portions: 2 slice
Internal 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:	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 11/27/2023 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
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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

JHU Hopkins Cafe
Monday 11/27/2023

Grill
Late Night

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	10 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Monday 11/27/2023

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
11/27/2023 Late Night

5 Burger

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Late Night

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
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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**

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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

11/27/2023 Late Night

50 4 oz

JHU Hopkins Cafe
Monday 11/27/2023

Grill
Late Night

Grill Hamburger

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

Grill
Late Night

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Late Night		10 leaf

JHU Hopkins Cafe
Monday 11/27/2023

Grill
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
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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

Grill
Late Night

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sliced Swiss Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Late Night		5 slice

JHU Hopkins Cafe
Monday 11/27/2023

Grill
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

Grill

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

Grill

Monday 11/27/2023

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

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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 Melted	1 Tablespoon 3/4 Teaspoon

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

11/27/2023 Late Night

5 Waffle

JHU Hopkins Cafe

Tuesday 11/28/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 2 slice
Cooking Temp:	Serving Utensil:	Portions: 2 slice
Internal 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 11/28/2023 Late Night		2 slice

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

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 11/28/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

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
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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 11/28/2023 Late Night	50 3 oz	9.38 Pound

JHU Hopkins Cafe
Tuesday 11/28/2023

Grill
Late Night

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	10 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

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
11/28/2023 Late Night

5 Burger

JHU Hopkins Cafe
Tuesday 11/28/2023

Grill
Late Night

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

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 oz

JHU Hopkins Cafe

Tuesday 11/28/2023

Grill

Late Night

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 25 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 25 Burger
Internal 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 11/28/2023 Late Night		25 Burger

JHU Hopkins Cafe
Tuesday 11/28/2023

Grill
Late Night

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Late Night		10 leaf

JHU Hopkins Cafe
Tuesday 11/28/2023

Grill
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
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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

Grill
Late Night

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sliced Swiss Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Late Night		5 slice

JHU Hopkins Cafe
Tuesday 11/28/2023

Grill
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 11/28/2023 Late Night		10 slice

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 11/28/2023 Late Night		10 Burger

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 Late Night	2 2 patties	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 Melted	1 Tablespoon 3/4 Teaspoon

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

11/28/2023 Late Night

5 Waffle

JHU Hopkins Cafe

Wednesday 11/29/2023

[None]

Late Night

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 2 slice
Cooking Temp:	Serving Utensil:	Portions: 2 slice
Internal 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 11/29/2023 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
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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 11/29/2023 Late Night	50 3 oz	9.38 Pound
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JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Late Night

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	10 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

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

11/29/2023 Late Night

5 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Late Night

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

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

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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

11/29/2023 Late Night

50 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 25 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 25 Burger
Internal 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 11/29/2023 Late Night		25 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Late Night

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Late Night		10 leaf

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
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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

Grill

Wednesday 11/29/2023

Late Night

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sldd Swiss Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

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
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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.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 3/4 Teaspoon

-
- 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

[None]

Late Night

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 2 slice
Cooking Temp:	Serving Utensil:	Portions: 2 slice
Internal 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 11/30/2023 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
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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

Grill

Thursday 11/30/2023

Late Night

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	10 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night		10 slice

JHU Hopkins Cafe
Thursday 11/30/2023

Grill
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 11/30/2023 Late Night		5 Burger

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Late Night

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night		5 slice

JHU Hopkins Cafe

Grill

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 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 25 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 25 Burger
Internal 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 11/30/2023 Late Night		25 Burger

JHU Hopkins Cafe
Thursday 11/30/2023

Grill
Late Night

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night		10 leaf

JHU Hopkins Cafe
Thursday 11/30/2023

Grill
Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
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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

Grill
Late Night

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sldd Swiss Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Late Night		5 slice

JHU Hopkins Cafe
Thursday 11/30/2023

Grill
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 11/30/2023 Late Night		10 slice

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

Grill

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: 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	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.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 3/4 Teaspoon

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

11/30/2023 Late Night

5 Waffle

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Late Night

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 2 slice
Cooking Temp:	Serving Utensil:	Portions: 2 slice
Internal 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 12/3/2023Late Night		2 slice

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

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 12/3/2023 Late Night	1 8 oz	2 Cup

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Late Night

Eggs Scrambled BIB

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

Grill
Late Night

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	10 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Late Night		10 slice

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

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
12/3/2023 Late Night

5 Burger

JHU Hopkins Cafe
Sunday 12/3/2023

Grill
Late Night

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	5 Slice
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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

Grill Hamburger

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

Grill
Late Night

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	10 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Late Night		10 leaf

JHU Hopkins Cafe

Sunday 12/3/2023

Grill

Late Night

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	10 Ounce
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Late Night		10 Ounce

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

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 12/3/2023 Late Night		5 4 oz

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Late Night

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sld Swiss Cheese	5 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Late Night		5 slice

JHU Hopkins Cafe
Sunday 12/3/2023

Grill
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 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 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 12/3/2023 Late Night		10 Burger

JHU Hopkins Cafe
Sunday 12/3/2023

Grill
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 Melted	1 Tablespoon 3/4 Teaspoon

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

12/3/2023 Late Night

5 Waffle