

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Calzone Vegetable

Cooking Time:	Serving Pan:	Yield: 150 5 oz
Cooking Temp:	Serving Utensil:	Portions: 150 5 oz
Internal Temp:		

Ingredients & Instructions...

- | | |
|----------------------------------------|---------------|
| - Jumbo Asparagus | 216 Each |
| -chopped, woody ends removed | |
| - Spinach | 30 Pound |
| -chopped, stems removed | |
| - Broccoli | 30 Pound |
| -chopped | |
| - Sliced Cremini Mushrooms | 30 Pound |
| - Garlic Cloves | 3/4 Cup |
| -minced | |
| - Extra Virgin Olive Oil | 1 1/2 Cup |
| - Dough Pizza Supreme 22 oz | 3 22 Oz Dough |
| - Tomatoes 6X6 25# | 36 Each |
| -sliced in half moons | |
| - Shredded Part Skim Mozzarella Cheese | 30 Pound |
| - Cnd Italian Pizza Sauce | 6 #10 Can |
| - | |
1. In a large mixing bowl, combine asparagus, spinach, broccoli, mushrooms, and garlic.
 2. Saute vegetables until al dente. Do not overcook.
 3. Cool the mixture from 140 degree F to 70 degree F within 2 hours; 70 degree F to at or below 40 degree F in an additional 4 hours for a total cooling time of 6 hours.
 4. Stretch out pizza dough and cut into 5" circles. Place the dough circles on sheet trays.
 5. On one side of the circle, put 3" of vegetable mixture down. Fan out half tomato slices and then top with 2 oz of cheese.
 6. Fold dough over in half-moon shapes and then pinch the dough around the edges with a fork to seal.
 7. Brush olive oil over top of each calzone.
 8. Bake in 450 degree F oven until lightly brown.
 9. Serve with pizza sauce on the side.
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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

JHU Hopkins Cafe	[None]
Monday 11/27/2023	Lunch

Calzone Vegetable

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch		150 5 oz

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Churros Fried

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

Ingredients & Instructions...

- | | |
|--------------------------|-----------|
| - Churro Plain 2" Fzn SS | 200 1 Ea. |
| - Ground Cinnamon | 1/2 Cup |
| - mix with sugar | |
| - Sugar | 1 Quart |
| - | |
- 1. Fry FROZEN churros in 350 degree oil for 1 minute and 30 seconds. Remove and drain for 30 seconds on wire rack.**
- 2. Toss hot churros in cinnamon/sugar mix.**
-

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

Hopkins Cafe
11/27/2023 Lunch

200 Each

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	6.25 8 Oz
* Water	3 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Shrimp Blackened

Cooking Time:	Serving Pan:	Yield: 158.12 3 ounces
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Ground Spanish Paprika	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/2 Teaspoon
- Ground Cayenne Pepper	1/2 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 2 Tablespoon
- Ground Thyme	1/2 Cup 2 Tablespoon
- Ground White Pepper	3 Tablespoon 1/2 Teaspoon
- Onion Powder	1/4 Cup 5/8 Teaspoon
- Canola Oil	1 1/2 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	50.6 Pound

1. Combine spices and oil, mixing well.**2. Dredge shrimp through spice mixture, coating both sides well.****3. Grill shrimp for 1-2 minutes on each side.****4. Remove from grill and arrange in single layer on baking sheet.****5. Bake in oven at 325 degree F for 5-10 minutes.**

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CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.**

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Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Lunch	For Use In Taco Street Shrimp	158.12 3 ounces

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 200 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 200 1 Taco
Internal Temp:		

Ingredients & Instructions...

* Ropa Vieja Mushroom	75 Pound
- Avocado	400 Slice
- Tortilla Corn Blue 6"	200 Each
- Onion Red Pickled	12.5 Pound

1. Prepare Ropa according to directions. Set aside.

2. Warm two tortillas on open flame to char slightly

3. To assemble, place 3oz of mushroom ropa, 1oz pickled onions, and 2 slices of avocado inside blue corn tortilla.

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 11/27/2023 Lunch		200 1 Taco

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Lunch

Taco Street Shrimp

Cooking Time:	Serving Pan:	Yield: 400 Each
Cooking Temp:	Serving Utensil:	Portions: 200 2 Tacos
Internal Temp:		

Ingredients & Instructions...

* Blackened Shrimp	37.5 Pound
* Coleslaw Pineapple	25 Pound
- Feta Cheese Crumbles	12.5 Pound
* LEV Chipotle Crema	12.5 Pound
- 6" White Corn Tortilla	400 Ea.

1. Prepare shrimp, slaw, and crema according to direction. Set aside.

2. Warm two tortillas on open flame to char slightly.

3. Assemble with 4-6 shrimp, 2oz slaw, 1oz feta, and 1oz crema.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	200 2 Tacos	400 Each

JHU Hopkins Cafe

B.Y.O.B.

Monday 11/27/2023

Lunch

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 4.69 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

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

- Broccoli Florets 4/3#	70.35 Pound
* Water	2 1/4 Gallon 1 1/2 Cup

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

-

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

Hopkins Cafe		
11/27/2023 Lunch	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe
Monday 11/27/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Monday 11/27/2023

Lunch

Carvery Corn Steamed

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

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

- Fz Corn	80 1 Lb Bag
* Water	5 Gallon

1. Boil or steam corn until heated. Drain off excess liquid.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe
11/27/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/27/2023

Lunch

Carvery Spinach Sauteed with Garlic

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

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

- Spinach	125 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1 1/4 Cup
- Dairy-Free Margarine	1 1/4 Quart

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.
 2. In a large pot, heat olive oil and sauté garlic over medium heat for about 1 minute, but do not brown.
 3. Add spinach, salt, and pepper to pot and toss with garlic oil.
 4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.
 5. Toss lightly with margarine.
-
- CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.
- CCP: Hold or serve hot food at or above 140 degree F

Distribution...**Portions****Yield**Hopkins Cafe
11/27/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/27/2023

Lunch

Coleslaw Pineapple

Cooking Time:	Serving Pan:	Yield: 86.65 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Sugar	3 1/4 Cup 4 Tablespoon
- White Vinegar	1 1/4 Quart
- Cnd Pineapple Tidbits in Juice	3 1/4 Quart 3/4 Cup
- Shredded Coleslaw	13.86 Pound

1. Mix together sugar and vinegar.

2. Drain pineapple.

3. Combine all ingredients. Mix just before serving.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Lunch	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/27/2023

Lunch

Fish Cajun Trout

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

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Rainbow Trout	112.5 Pound
- Ground Cajun Seasoning	3 Cup
- Extra Virgin Olive Oil	3 Cup
- Lemons 12 CT	24 Each
Sliced into Half Moon	

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1. Arrange trout fillets on sheet pan

2. Top fillets with seasoning and oil. Finish with the juice of two lemons

3. Bake at 325 degrees F for 30 to 40 minutes, or until done

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/27/2023 Lunch

600 3 oz

JHU Hopkins Cafe

Deli

Monday 11/27/2023

Lunch

Southwest Chicken Sub

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Pork, Wheat

Ingredients & Instructions...

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll

2. Place pepper jack cheese on each side of sub roll

3. Add grilled chicken and bacon

Student has choice of adding vegetables and toasting

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/27/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Monday 11/27/2023

Lunch

Cereal Bars Fruit Loops

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

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

- Dairy-Free Margarine Melted	1 Cup 2/3 Tablespoon
- White Marshmallows	3.47 Pound
- Froot Loops Cereal	2 Gallon 1 Cup

1. Spray baking dish with nonstick cooking spray. Set aside**2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe
11/27/2023 Lunch

100 Square

JHU Hopkins Cafe

Desserts

Monday 11/27/2023

Lunch

Cookies Chocolate Chip

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 100 Ea.

Baked

-

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool and serve

-

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

Hopkins Cafe

11/27/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Fresh

Monday 11/27/2023

Lunch

Rice Brown

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

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Whole Grain Brown Rice	5.29 Pound
* Water	1 Gallon 3/4 Cup

-
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 45- 50 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.
-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Lunch	For Use In Sausage Jambalaya Vegan	2 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

Appetizer Macaroni and Cheese Bites

Cooking Time: 4-6 minutes	Serving Pan:	Yield: 1000 0.6 Oz Piece
Cooking Temp: 375	Serving Utensil:	Portions: 200 5 Pieces
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Macaroni & Cheese Bites	1000 0.6 Oz Piece
- Fryer Oil Susquehanna Mills	3.75 Pound

Approx. 80 pieces per bag

-

1. Gather all ingredients

2. Deep fry frozen product at 350 degrees F for 2 minutes and 15 seconds to 2 minutes and 30 seconds.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	200 5 Pieces	1000 0.6 Oz Piece

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 100 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|-----------|
| - Idaho Potato | 100 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 4 Gallon |
| - Coarse Kosher Salt | 2 Cup |
| - Fryer Oil Susquehanna Mills | 10 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Lunch	For Use In Fries French Hand Cut	100 Pound

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 127.68 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 400 serving
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/4" Fz Shoestring French Fries	31.92 Pound
- Fryer Oil Susquehanna Mills	3.19 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	400 serving	127.68 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

Fried Potatoes with Peppers & Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 1/8"	3 3/4 Quart
- Red Bell Pepper Diced 1/8"	3 3/4 Quart
- Canola Oil	1 1/4 Gallon
- Diced Red Potatoes	100 Pound
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Spanish Paprika	1/2 Cup 2 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch		500 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 100 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	100 Pound
- Coarse Kosher Salt	1/4 Cup
- Fryer Oil Susquehanna Mills	10 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	400 1/2 cup	100 Pound

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 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 11/27/2023 Lunch		350 4 oz

JHU Hopkins Cafe
Monday 11/27/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 460 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 460 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	460 Ea.
- Small Potato Bun	460 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 Lunch		460 Burger

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/27/2023 Lunch

150 4 oz

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 225 Burger
Cooking Temp:	Serving Utensil:	Portions: 225 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	225 5.33 Oz
- Small Potato Bun	225 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 Lunch		225 Burger

JHU Hopkins Cafe

Lev - Taco Kitchen

Monday 11/27/2023

Lunch

LEV Chipotle Crema

Cooking Time:	Serving Pan:	Yield: 4.39 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Sour Cream	10.98 Pound
- Cnd Whole Hot Chipotle Peppers	1.47 7 Oz Can
- Coarse Kosher Salt	2 2/3 Tablespoon
- Fresh Squeeze Lime Juice	1 1/4 Cup 3 Tablespoon

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1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

- Gourmet Mayonnaise	1 1/4 Cup 3 Tablespoon
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Distribution...**Portions****Yield**

JHU Hopkins Cafe
11/27/2023 Lunch

For Use In
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe
Monday 11/27/2023

Lev - Taco Kitchen
Lunch

LEV Chips and Guacamole

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

Ingredients & Instructions...

- Fz Pouch Guacamole	50 Pound
* LTK Tortilla Chips	100 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch		200 Serving

JHU Hopkins Cafe
Monday 11/27/2023

Lev - Taco Kitchen
Lunch

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	100 Pound
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Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Lunch	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Lunch

Passport Beans Black Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 6.9 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	13.8 Ounce
- Jumbo Yellow Onion Diced 3/8"	3.45 Pound
* Chopped Garlic	6.9 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	6.9 Ounce
- Pepper Chili Green Diced	1.73 Pound
- Black Beans Rinsed & Drained	6.9 #10 Can
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Cumin	2 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	2.59 Pound

1. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

2. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	200 1/2 cup	6.9 Can Batch

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Lunch

Rice Mexican

Cooking Time:	Serving Pan:	Yield: 166.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 250 1/3 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens:

Ingredients & Instructions...

- | | |
|-----------------------------|--------------|
| * Water | 2 1/2 Gallon |
| - Parboiled Long Grain Rice | 6.67 Pound |
| - Seasoning Mexican | 3.34 11 oz |
1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.
 2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.
-
- CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C).
- CCP: Hold or serve hot food at or above 140 degree F.

Distribution...

Portions

Yield

Hopkins Cafe
11/27/2023 Lunch

250 1/3 cup

166.63 1/2 cup

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/27/2023

Lunch

Bread Garlic Texas Toast

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

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

- Dairy-Free Margarine	3 Cup
- Garlic Powder	2 Cup
- Texas Toast Bread	100 Slice

1. Combine garlic powder with softened margarine. Spread garlic/margarine mixture onto each slice of bread.

2. Arrange bread in a single layer on sheet pan and bake in oven at 400 F for 10 minutes, or until lightly browned and crust is crisp. Serve warm.

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

Hopkins Cafe
11/27/2023 Lunch

100 Slice

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/27/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 75 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 600 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	75 22 Oz Dough
- Cnd Italian Pizza Sauce	28.13 Pound
- Shredded Part Skim Mozzarella Cheese	37.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).***Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz mozzarella cheese evenly over sauce****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	600 slice	75 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/27/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 70 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 560 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	70 22 Oz Dough
- Cnd Italian Pizza Sauce	26.25 Pound
- Shredded Part Skim Mozzarella Cheese	35 Pound
- Slcd Pork Beef Pepperoni	1400 Slice

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	560 slice	70 pizza

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 138.96 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Mushrooms Pulled Plant Based Meaty	23.16 Pound
- Jumbo Yellow Onion	34.74 Each
- Red Bell Pepper Sliced Thin	17.37 Ea.
- Jalapeno Pepper Seeded & Diced	34.74 Ea.
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Extra Virgin Olive Oil	2 Cup 3 Tablespoon
- Cnd Tomato Sauce	2 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 4 Tablespoon
- Bay Leaf	17.37 Leaf
* Stock Vegetable	2 3/4 Quart 1/2 Cup
- GF Tamari Soy Sauce	3/4 Cup 3 Tablespoon
- Fresh Cilantro	1 1/4 Cup 3 Tablespoon

-chopped

-

1. Gather all ingredients
2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos
3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently
4. Add salt, cumin, and bay leaves and cook for 1 minute
5. Stir in the sliced peppers and garlic. Reduce heat to low
6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes
7. Remove lid, add tamari, and allow sauce to fully thicken
8. Discard bay leaves and top with cilantro

-

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
11/27/2023 Lunch

For Use In
Taco Street Mushroom Ropa

138.96 3/4 cup

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Pasta Angel Hair with Olive Oil

Cooking Time: 5 min	Serving Pan:	Yield: 250 4 oz Portion
Cooking Temp: Med H	Serving Utensil:	Portions: 250 4 oz Portion
Internal Temp: 40		

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

- 10" Angel Hair Pasta	12.5 Pound
* Water	1 1/2 Cup 1 Tablespoon
- Extra Virgin Olive Oil	2 1/2 Cup
* Chopped Garlic	1/2 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Grated Parmesan Cheese	1 3/4 Quart 1/2 Cup

1. Gather all ingredients**2. Cook pasta in boiling water until tender. Drain off excess liquid****3. In a saucepan, saute garlic in olive oil until lightly browned. Toss sauteed garlic and pasta together. Season with salt and pepper and top with Parmesan cheese****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/27/2023 Lunch

250 4 oz Portion

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Root Beans Red Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 8.63 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1.1 Pound
- Jumbo Yellow Onion Diced 3/8"	4.32 Pound
* Chopped Garlic	8.63 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	8.63 Ounce
- Pepper Chili Green Diced	2.16 Pound
- Dark Red Kidney Beans	8.63 #10 Can

Drained

- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Cumin	2 2/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	3.24 Pound

1. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

2. Add all peppers, red beans, seasonings, and water. Fold in tomatoes.

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 Lunch	250 1/2 cup	8.63 Can Batch

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Root Peas & Carrots Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Peas & Carrots	100 Pound
* Water	5 Gallon

1. Steam or boil vegetables until tender. Drain off excess liquid.

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/27/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Root Sliders Pulled Mushroom

Cooking Time:	Serving Pan:	Yield: 200 1 slider
Cooking Temp:	Serving Utensil:	Portions: 200 1 slider
Internal Temp:		

Ingredients & Instructions...

- Mushrooms Pulled Plant Based Meaty	62.5 Pound
- Extra Virgin Olive Oil	1 Quart 2 2/3 Tablespoon
- Jumbo Yellow Onion	25 Each
Diced	
* Chopped Garlic	1 3/4 Cup
Minced	
- Fz Chipotle Pesto Sauce	1 Cup 2/3 Tablespoon
- Dark Chili Powder	1 Cup 2/3 Tablespoon
- Ground Cumin	1 1/2 Cup 1 Tablespoon
* Water	1 1/2 Gallon 1 Cup
- Potato Cluster Rolls	200 Ea.

1. Preheat oven to 350 degrees F.

2. Heat oven-proof skillet on medium heat and add oil. Add diced onion and sauté 5 minutes until golden.

3. Add garlic and spices; sauté another 3 minutes. Add mushrooms and water. Sauté another 5 minutes until water mostly evaporates.

4. Spread mushrooms evenly in bottom of pan and bake in preheated oven for 10-15 minutes until more dried and slightly crisped.

6. Divide mushrooms onto buns.

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 Lunch		200 1 slider

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Sausage Jambalaya Vegan

Cooking Time:	Serving Pan:	Yield: 10.58 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 6 oz
Internal Temp:		

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

* Brown Rice	2 1/2 Gallon 2 Cup
* Stock Vegetable	1 1/4 Gallon 1 Cup
- Vegan Bratwurst Sausage	10.58 Pound
- Mexican Chipotle Vegan Sausage	10.58 Pound
- Black Beans Drained & Rinsed	2 1/2 Quart 1/2 Cup
- Jalapeno Pepper Seeded & Diced	21.16 Ea.
- Green Bell Pepper Diced 1/2"	10.58 Pound
- Jumbo Yellow Onion Diced 1/2"	10.58 Pound
- Fresh Oregano	1 1/4 Cup 1 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	10.58 Pound
* Chopped Garlic	1 1/4 Cup 1 Tablespoon
- Fresh Italian Parsley	1/2 Cup 3 Tablespoon
- Ground Cayenne Pepper	3 2/3 Tablespoon
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	3 2/3 Tablespoon
- Ground Cajun Seasoning	3 2/3 Tablespoon
- Dark Chili Powder	3 2/3 Tablespoon
- Ground Cumin	3 2/3 Tablespoon

1. Par cook brown rice and then cool.**2. Sauté jalapenos, bell peppers, onion until tender. Add spices & garlic continuing to sauté until very fragrant.****3. Add Tofurky kielbasa & Italian sausage cooking until lightly browned.****4. Add brown rice, black beans, vegetable broth and crushed tomato. Stir well and bring the entire mixture to a simmer.****5. Continue to cook until liquid is absorbed. Season to taste and serve.****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**

JHU Hopkins Cafe
Monday 11/27/2023

Root
Lunch

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	200 6 oz	10.58 Batch

JHU Hopkins Cafe

Root

Monday 11/27/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Soup

Monday 11/27/2023

Lunch

Soup Bean Black Vegan In House

Cooking Time: 45 min	Serving Pan:	Yield: 6 1/4 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 110 8 oz
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/2 Cup 1/3 Tablespoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	4.23 Pound
- Carrot Jumbo 50# Diced 1/4"	2.11 Pound
- Red Bell Pepper Diced 1/4"	2.11 Pound
* Chopped Garlic	4.23 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	3.17 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	2.12 #10 Can
* Mirepoix Stock Made in Advance & Reserved	3 Gallon 2 3/4 Cup
- Ground Oregano	1/4 Cup 5/8 Teaspoon
- Black Beans Drained & Rinsed	2.12 #10 Can
- Ground Cumin	1/4 Cup 5/8 Teaspoon
- Coarse Kosher Salt	1/4 Cup 5/8 Teaspoon
- Ground Cayenne Pepper	2 1/8 Teaspoon
- Fresh Cilantro Chopped	2.11 Ounce

1. Heat oil, sweat onion, carrot, red peppers, garlic, and jalapeno. Cook until softened, about 5 minutes.

2. Add the tomatoes. Stir in the beans, stock, oregano, cumin, salt and cayenne. Simmer for 30 minutes.

3. Transfer 1/4 of the soup to a separate pot and blend with a hand blender. This will thicken your soup. Adjust with water if consistency is too thick.

4. Return to the pot and simmer for 15 minutes more. Stir in cilantro right before service.

SERVICE:

Hold at 140 °F or higher {CCP}

STORAGE:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours {CCP} Cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure.

JHU Hopkins Cafe

Soup

Monday 11/27/2023

Lunch

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}
Needs to be used within 3 days of original production {SOP}

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	100 8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10 8 oz	2 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Soup

Monday 11/27/2023

Lunch

Soup Broccoli Cheddar In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Dairy-Free Margarine	1 3/4 Cup
- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced	
- Unbleached All Purpose Flour	1 1/4 Quart 1/4 Cup
- Ground Spanish Paprika	2 5/8 Teaspoon
- Ground White Pepper	1 Teaspoon
- Milk 2% .5 GAL	3 1/2 Gallon 2 Cup
* Water	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	2 2/3 Tablespoon
- Fz Cut Broccoli	10.68 Pound
- Shredded Mild Cheddar Cheese	4.01 Pound

1. Sauté diced onions in margarine, until clear.
2. Add flour. Cook for 3 to 4 minutes.
3. Add paprika and pepper.
4. Add milk, water, and soup base slowly to flour mixture while stirring.
5. Cook covered over low heat until thickened.
6. Steam broccoli until soft then add to soup.
7. Simmer soup for an additional 20 to 30 minutes.
8. Add cheese just before serving, blending into soup until smooth.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Monday 11/27/2023

Lunch

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 3 Gallon 2 3/4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 1 2/3 Tablespoon
* Water	3 Gallon 2 3/4 Cup

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Lunch	For Use In Soup Bean Black Vegan In House	3 Gallon 2 3/4 Cup

JHU Hopkins Cafe

Waffle Bar

Monday 11/27/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 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
11/27/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Tuesday 11/28/2023

[None]
Lunch

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	48 Pound
*	Water	3 Gallon
-		
	1. Boil or steam carrots until heated. Drain off excess liquid.	
-		
	CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

Tuesday 11/28/2023

[None]
Lunch

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	48 Pound
* Water	3 Gallon
-	
1. Boil or steam cauliflower until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Lunch

Churros Fried

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

Ingredients & Instructions...

- | | |
|--------------------------|-----------|
| - Churro Plain 2" Fzn SS | 200 1 Ea. |
| - Ground Cinnamon | 1/2 Cup |
| - mix with sugar | |
| - Sugar | 1 Quart |
| - | |
- 1. Fry FROZEN churros in 350 degree oil for 1 minute and 30 seconds. Remove and drain for 30 seconds on wire rack.**
- 2. Toss hot churros in cinnamon/sugar mix.**
-

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

Hopkins Cafe
11/28/2023 Lunch

200 Each

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 13 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.82 14 Oz Pouch
- Syrup Blue Curacao	0.41 1 LT
- Water Tap	1 1/2 Gallon 2 Cup

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	13 8 oz	1 1/2 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Lunch

Pizza Meat Pepperoni Peppers Mush Onions

Cooking Time: 8 min	Serving Pan:	Yield: 25 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 200 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
* Roasted Diced Peppers Pizza Topping	3.91 Pound
* Roasted Diced Onion Pizza Topping	3.91 Pound
* Roasted Mushroom Pizza Topping	3.91 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with roasted vegetables and pepperoni slices

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

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Lunch

Shrimp Blackened

Cooking Time:	Serving Pan:	Yield: 158.12 3 ounces
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Ground Spanish Paprika	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/2 Teaspoon
- Ground Cayenne Pepper	1/2 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 2 Tablespoon
- Ground Thyme	1/2 Cup 2 Tablespoon
- Ground White Pepper	3 Tablespoon 1/2 Teaspoon
- Onion Powder	1/4 Cup 5/8 Teaspoon
- Canola Oil	1 1/2 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	50.6 Pound

1. Combine spices and oil, mixing well.**2. Dredge shrimp through spice mixture, coating both sides well.****3. Grill shrimp for 1-2 minutes on each side.****4. Remove from grill and arrange in single layer on baking sheet.****5. Bake in oven at 325 degree F for 5-10 minutes.**

-

CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.**

-

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Taco Street Shrimp	158.12 3 ounces

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Lunch

Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 200 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 200 1 Taco
Internal Temp:		

Ingredients & Instructions...

* Ropa Vieja Mushroom	75 Pound
- Avocado	400 Slice
- Tortilla Corn Blue 6"	200 Each
- Onion Red Pickled	12.5 Pound

1. Prepare Ropa according to directions. Set aside.

2. Warm two tortillas on open flame to char slightly

3. To assemble, place 3oz of mushroom ropa, 1oz pickled onions, and 2 slices of avocado inside blue corn tortilla.

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 11/28/2023 Lunch		200 1 Taco

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Lunch

Taco Street Shrimp

Cooking Time:	Serving Pan:	Yield: 400 Each
Cooking Temp:	Serving Utensil:	Portions: 200 2 Tacos
Internal Temp:		

Ingredients & Instructions...

* Blackened Shrimp	37.5 Pound
* Coleslaw Pineapple	25 Pound
- Feta Cheese Crumbles	12.5 Pound
* LEV Chipotle Crema	12.5 Pound
- 6" White Corn Tortilla	400 Ea.

1. Prepare shrimp, slaw, and crema according to direction. Set aside.

2. Warm two tortillas on open flame to char slightly.

3. Assemble with 4-6 shrimp, 2oz slaw, 1oz feta, and 1oz crema.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	200 2 Tacos	400 Each

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 11/28/2023

Lunch

Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 12.8 4 oz
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1/4 Teaspoon
* Water	2 1/2 Cup 2 Tablespoon
- White Quinoa	10 Ounce

* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.

1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.

2. Stir once. Cover then Cook 15 minutes.

3. Turn off heat let sit for additional 5 minutes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Chili Very Veggie with Quinoa	12.8 4 oz

JHU Hopkins Cafe
Tuesday 11/28/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Lunch

Bean Green Casserole

Cooking Time:	Serving Pan:	Yield: 11 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 704 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Green Beans	140.25 Pound
* Water	5 1/2 Gallon
- Portobello Mushroom	1 1/4 Gallon 2 Cup
- Jumbo Yellow Onion	1 1/4 Quart 1/2 Cup
- Dairy-Free Margarine	2 3/4 Cup
- Cream of Mushroom Soup	23.38 Pound
- Milk 2% .5 GAL	2 3/4 Quart
- Ground Black Pepper	3 2/3 Tablespoon
- Fried Onions	2 3/4 Gallon

1. Steam or boil green beans until tender. Drain off excess liquid.

2. Sauté drained mushrooms and diced onions in margarine.

3. Combine soup, milk, and pepper.

4. In a shallow baking pan, mix together soup mixture and sautéed mushrooms with green beans.

5. Sprinkle mixture with French fried onions and bake in oven at 325 degree F for 45 minutes.

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	700 1/2 cup	11 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Lunch

Chicken Fried Thighs

Cooking Time:	Serving Pan:	Yield: 700 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 700 3 Oz
Internal Temp:		

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

- Unbleached All Purpose Flour	7 Gallon
- Coarse Kosher Salt	3/4 Cup 2 Tablespoon
- Halal Bnls Sknls Chicken Thigh	700 4 oz
* Chipotle Gravy	700 2 oz Portion

1. Gather all ingredients**2. Mix flour with salt. Dredge chicken in flour mixture****3. Deep fry chicken in oil at 375 degrees F for 20 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
11/28/2023 Lunch

700 3 Oz

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Lunch

Coleslaw Pineapple

Cooking Time:	Serving Pan:	Yield: 86.65 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Sugar	3 1/4 Cup 4 Tablespoon
- White Vinegar	1 1/4 Quart
- Cnd Pineapple Tidbits in Juice	3 1/4 Quart 3/4 Cup
- Shredded Coleslaw	13.86 Pound

1. Mix together sugar and vinegar.

2. Drain pineapple.

3. Combine all ingredients. Mix just before serving.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Lunch

Gravy Chipotle

Cooking Time: 30 min	Serving Pan:	Yield: 10 1/2 Gallon
Cooking Temp: Med	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

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

- Unbleached All Purpose Flour	3/4 Gallon 1 Quart
- Milk 2% .5 GAL	5 1/4 Gallon
- Ground Black Pepper	3/4 Cup 3 Tablespoon
- Ground Coriander	1 3/4 Cup
- Fresh Thyme	1 Cup 2/3 Tablespoon
- Cnd Chipotle Peppers in Adobo Sauce Minced	2.73 Pound
- Coarse Kosher Salt	2 1/2 Quart 3/4 Cup
- Heavy Cream	5 1/4 Gallon

1. Gather all ingredients**2. Combine flour and milk to create a slurry.****3. In a pot over medium heat, add all ingredients. Bring to a boil and cook until thickened.**

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Chicken Fried Thighs	10 1/2 Gallon

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Lunch

Potatoes Mashed Garlic

Cooking Time:	Serving Pan:	Yield: 700 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 700 1/2 cup
Internal Temp:		

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

- | | |
|-------------------------------------|-------------|
| - Idaho Potato | 140 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| - Dairy-Free Margarine | 1 3/4 Quart |
| * Chopped Garlic | 1 3/4 Cup |
| - Milk 2% .5 GAL | 7 Gallon |
| - | |
1. Gather all ingredients
 2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water
 3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes
 4. Add milk and whip an additional 5 minutes
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**Hopkins Cafe
11/28/2023 Lunch

700 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/28/2023

Lunch

Southwest Chicken Sub

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Pork, Wheat

Ingredients & Instructions...

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll

2. Place pepper jack cheese on each side of sub roll

3. Add grilled chicken and bacon

Student has choice of adding vegetables and toasting

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/28/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Tuesday 11/28/2023

Lunch

Blondies

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 5.56 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 200 2x3 square
Internal Temp:		

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

- Dairy-Free Margarine	2.78 Pound
- Light Brown Sugar	3 1/4 Quart 3/4 Cup
- Liquid Whole Egg	1 1/4 Quart 1/2 Cup
- Imitation Vanilla Extract	2 3/4 Teaspoon
- Unbleached All Purpose Flour	1 Gallon 1/2 Cup
- Baking Powder	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	2 3/4 Teaspoon
- Semi Sweet Chocolate Chips	1 1/4 Quart 1/2 Cup

-

1. Gather all ingredients
2. Preheat oven to 350 degrees
3. Combine margarine and brown sugar, mixing until smooth
4. Add liquid egg and vanilla to margarine mixture
5. Combine flour, baking powder, and salt. Mix with egg mixture
6. Pour into 2 greased half sheet pans
7. Sprinkle the top of the brownie mixtures with semisweet chocolate chips
8. Bake in oven at 350 degrees F for 20-25 minutes, or until a toothpick inserted in the center comes out clean
9. Let cool, then cut each half sheet pan into 36 2x3 squares (72 servings total)

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

Hopkins Cafe		
11/28/2023 Lunch	200 2x3 square	5.56 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 11/28/2023

Lunch

Cookies Oatmeal Raisin

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Oatmeal Raisin Cookie Dough 100 Ea.

-

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool, then serve

-

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

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

Hopkins Cafe
 11/28/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Beef Nachos Supreme

Cooking Time:	Serving Pan:	Yield: 76.5 nachos
Cooking Temp:	Serving Utensil:	Portions: 200 5 oz
Internal Temp:		

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

- Jumbo Yellow Onion	1 1/2 Cup
Diced	
- 80/20 Ground Beef	11.48 Pound
- Garlic Powder	1 Tablespoon
- Dark Red Kidney Beans	1.03 #10 Can
Drained	
- Cnd Tomato Sauce	0.51 #10 Can
- Dark Chili Powder	2 1/4 Teaspoon
- Vegan Worcestershire Sauce	1 Tablespoon 5/8 Teaspoon
- Cnd Cheddar Cheese Sauce	2.59 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	1 1/2 Cup
- Cnd Pitted Ripe Olives	3 Cup 2/3 Tablespoon
Diced	
- Tomatoes 6X6 25#	9.18 Pound
Diced	
Diced	
- Round Salted Corn Tortilla Chips	4.78 Pound
- Sour Cream	2 1/4 Quart 1/2 Cup
- Fz Pouch Guacamole	1 Quart 3/4 Cup

1. Dice onions. Brown beef with onions and garlic. Drain off excess fat.

-

CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds.

-

2. Add kidney beans, tomato sauce, chili powder, and Worcestershire sauce to beef and simmer over low heat for 30 minutes.**3. Heat cheese sauce and dice jalapenos, olives, and tomatoes.****4. Layer 1 oz of chips with a #8 scoop of beef mixture, 1 oz of cheese sauce, jalapenos, and olives.****5. Add 1/4 cup tomatoes, 2 tbsp sour cream, and 1 tbsp guacamole just before serving.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	200 5 oz	76.5 nachos

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Chicken Tenders Buffalo

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

Ingredients & Instructions...

- Breaded Fritter Chicken Tenderloin 800 Ea.
Baked
- Sauce Buffalo Frank's 4 Gallon

1. Place chicken tenders in a single layer on greased baking sheet(s).
2. Bake tenders in oven at 350 degree F for 20-30 minutes, or until done.

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.

3. Toss tenders lightly with buffalo sauce.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch		400 2 each

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	75 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Gallon
- Coarse Kosher Salt	1 1/2 Cup
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Wash potatoes in colander.

3. Cut potatoes using fry cutter in the prep area. Rinse well.

4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}

5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	75 Pound
- Coarse Kosher Salt	3 Tablespoon
- Fryer Oil Susquehanna Mills	7.5 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 455 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 455 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	113.75 Pound
- Extra Virgin Olive Oil	1 Gallon 1 Cup
- Garlic Cloves	34.13 Clove
Minced	
- Ground Italian Seasoning	1 1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 1/3 Tablespoon
- Ground Black Pepper	1/2 Cup 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
11/28/2023 Lunch

455 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 585 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 585 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	585 Ea.
- Small Potato Bun	585 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 Lunch		585 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 195 4 oz
Cooking Temp:	Serving Utensil:	Portions: 195 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 195 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 Lunch		195 4 oz

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 293 Burger
Cooking Temp:	Serving Utensil:	Portions: 293 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	293 5.33 Oz
- Small Potato Bun	293 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 Lunch		293 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Lunch

Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Tater Nuggets | 75 Pound |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F.****3. Fry from frozen for 2 minutes, or until golden brown and crispy**

-

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

Hopkins Cafe
11/28/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Hot

Tuesday 11/28/2023

Lunch

Brussels Sprouts Roasted Shaved

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

Ingredients & Instructions...

- Shaved Brussels Sprouts	60 Pound
- Extra Virgin Olive Oil	3 Cup
- GF Tamari Soy Sauce	1 1/2 Quart
- Dijon Mustard	1 Quart
- Ground Black Pepper	1/4 Cup

1. Toss Brussels sprouts with oil, soy sauce, Dijon mustard, and pepper.

2. Bake Brussels sprouts in oven at 350 degree F for 30 minutes.

3. Flip Brussels sprouts and increase oven temperature to 400 degree F.

4. Bake Brussels sprouts at 400 degree F for 20-30 minutes, or until done.

-

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 11/28/2023 Lunch	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Lev - Taco Kitchen

Tuesday 11/28/2023

Lunch

LEV Chipotle Crema

Cooking Time:	Serving Pan:	Yield: 4.39 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Sour Cream	10.98 Pound
- Cnd Whole Hot Chipotle Peppers	1.47 7 Oz Can
- Coarse Kosher Salt	2 2/3 Tablespoon
- Fresh Squeeze Lime Juice	1 1/4 Cup 3 Tablespoon

-

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

-

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

- Gourmet Mayonnaise	1 1/4 Cup 3 Tablespoon
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Distribution...**Portions****Yield**

JHU Hopkins Cafe
11/28/2023 Lunch

For Use In
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Tuesday 11/28/2023

Lunch

LEV Chips and Guacamole

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

Ingredients & Instructions...

- Fz Pouch Guacamole	50 Pound
* LTK Tortilla Chips	100 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch		200 Serving

JHU Hopkins Cafe
Tuesday 11/28/2023

Lev - Taco Kitchen
Lunch

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	100 Pound
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Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Tuesday 11/28/2023

Lunch

Passport Beans Black Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 6.9 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	13.8 Ounce
- Jumbo Yellow Onion Diced 3/8"	3.45 Pound
* Chopped Garlic	6.9 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	6.9 Ounce
- Pepper Chili Green Diced	1.73 Pound
- Black Beans Rinsed & Drained	6.9 #10 Can
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Cumin	2 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	2.59 Pound

1. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

2. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	200 1/2 cup	6.9 Can Batch

JHU Hopkins Cafe

Passport

Tuesday 11/28/2023

Lunch

Rice Mexican

Cooking Time:	Serving Pan:	Yield: 133.3 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/3 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens:

Ingredients & Instructions...

* Water	1 3/4 Gallon 1 Quart
- Parboiled Long Grain Rice	5.33 Pound
- Seasoning Mexican	2.67 11 oz

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.

2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/28/2023 Lunch

200 1/3 cup

133.3 1/2 cup

JHU Hopkins Cafe

Passport

Tuesday 11/28/2023

Lunch

Soup Minestrone In House

Cooking Time: 20	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: 210	Serving Utensil:	Portions: 100 8 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 1/4 Cup
- Dried Sweet Basil Leaf	1 2/3 Tablespoon
- Dried Oregano Leaf	3 1/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Carrot Jumbo 50# Diced 1/2"	2 1/2 Quart
- Celery Diced 1/2"	1 3/4 Quart 1/2 Cup
- Zucchini Sliced, Diced	1 1/4 Gallon
- Mirepoix Soup Base Paste	1 1/4 Quart
* Water	1 1/2 Gallon 1 Cup
- Cnd Slcd Peeled Stewed Tomatoes	1 1/4 Gallon
- Cannellini Beans Drained & Rinsed	2 1/2 Quart
- Elbow Macaroni Pasta	2.5 Pound

Preparation

1. Spray stock pot or steam kettle with vegetable oil. Sauté onions, garlic, basil, oregano, and pepper for 5 minutes on medium heat or until onions are soft.
2. Add carrots, celery, and zucchini. Continue to cook for 5 minutes.
3. Add vegetable broth to the above mixture and bring to a fast boil. Continue to boil for 2 minutes.
4. Lower heat to medium. Add canned tomatoes, beans, and pasta. Cook until pasta is al dente, about 8-10 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
11/28/2023 Lunch

100 8 oz ladle

6 1/4 Gallon

JHU Hopkins Cafe
Tuesday 11/28/2023

Pizza & Pasta
Lunch

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 200 Each
Cooking Temp:	Serving Utensil:	Portions: 200 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	200 1 Ea
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	200 serving	200 Each

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Pasta Carbonara Chicken

Cooking Time: 30 min	Serving Pan:	Yield: 125 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 250 8 oz
Internal Temp: 165		

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

* Cooked Plain Rigatoni Pasta	20 Pound
- Bacon	2.55 Pound
- Halal Bnls Sknls Chicken Thigh	10.18 Pound
- Heavy Cream	1 1/4 Gallon
- LS Chicken Soup Base Paste	5.18 Ounce
- Grated Parmesan Cheese	10.36 Ounce
- Ground Black Pepper	2 1/2 Teaspoon
- Fz Green Peas	2.55 Pound
- Liquid Whole Egg	2 1/2 Cup

1. Gather all ingredients and equipment as needed for recipe.
2. Cook pasta in salted water until al dente.
3. Chop bacon into small to medium size chunks.
4. Sauté chicken with bacon until almost done.
5. Add cream and simmer.
6. Add chicken base, pepper and parm cheese. Reduce to thicken slightly so sauce will lightly cling to pasta.
7. Add frozen peas. Cook one minute longer.
8. Remove from stove. Keep warm.
9. Fold egg into sauce just before mixing with hot pasta.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	250 8 oz	125 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Pasta Rigatoni Plain Cooked

Cooking Time:	Serving Pan:	Yield: 20.36 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Rigatoni Pasta	20.36 Pound
- Water Tap	20 1/4 Gallon 1 3/4 Cup
- Coarse Kosher Salt	2 Cup 1/3 Tablespoon
- Canola Oil	1/2 Cup 3/8 Teaspoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Pasta Carbonara Chicken	20 Pound
Overproduction...	3 4 oz Portion	10 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	520 slice	65 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 65 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 520 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	65 22 Oz Dough
- Cnd Italian Pizza Sauce	24.38 Pound
- Shredded Part Skim Mozzarella Cheese	32.5 Pound
- Slcd Pork Beef Pepperoni	1300 Slice

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	520 slice	65 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Topping Pizza Veg Mushrooms Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Sld White Mushrooms	5.08 Pound
Sliced 1/8"	
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

2. Place mushrooms into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix mushrooms. Return to oven for an additional 2 minutes.

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

2. Place onions into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix onions. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

2. Cut as directed. Place into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix peppers. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/28/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Lunch

Chili Very Veggie with Quinoa

Cooking Time:	Serving Pan:	Yield: 1.6 Batch
Cooking Temp:	Serving Utensil:	Portions: 201 6 oz Ladle
Internal Temp:		

Ingredients & Instructions...

- Canned Diced Tomatoes	3.2 #10 Can
- Cnd Tomato Paste	2 1/4 Quart 1/2 Cup
- Dark Red Kidney Beans Drained & Rinsed	2.4 #10 Can
- Black Beans Drained & Rinsed	3.2 #10 Can
- Jumbo Yellow Onion Chopped	4 Pound
- Green Bell Pepper Diced	1 Pound
- Julienne Carrots	1.6 Pound
* Stock Vegetable	2 Cup
- Fz Corn	12.8 Ounce
- Coarse Kosher Salt	3/4 Cup 2/3 Tablespoon
- Dark Chili Powder	1/2 Cup 1/3 Tablespoon
- Garlic Powder	1/2 Cup 1/3 Tablespoon
- Ground Cumin	1/2 Cup 1/3 Tablespoon
* Quinoa	3.2 Pound

1. Prepare quinoa as directed on box/bag.

2. Sweat onions and peppers with vegetable broth on stove top or tilt skillet for five minutes, until onions are translucent.

3. Add remaining ingredients to the onion and pepper mixture. Let simmer for 30 minutes.

4. After 30 minutes, stir chili and add vegetable broth one cup at a time, until desired consistency is reached. Simmer for another 30 minutes to an hour.

CCP: Heat to a temperature of 140°F for 15 seconds.

CCP: Hold at internal temperature of 135°F or above.

CCP: Reheat leftover produce to 165°F or higher; reheat product only once

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	200 6 oz Ladle	1.6 Batch

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Lunch

Collard Greens Southern Style Vegan

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

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

- Extra Virgin Olive Oil	5/8 Teaspoon
- Dairy-Free Margarine	5/8 Teaspoon
- Jumbo Yellow Onion	0.1 Each
Chopped	
- Crushed Red Pepper	1/4 Teaspoon
- Garlic Cloves	0.2 Clove
Finely Chopped	
- Collard Greens	3.2 Ounce
Chopped	
- Mirepoix Soup Base Paste	3/8 Teaspoon
* Water	1/2 Cup 2 Tablespoon
- Tomatoes 6X6 25#	0.4 Each
Seeded & Chopped	
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. In a large pot over medium-heat, heat oil and margarine

2. Saute the onions until slightly softened, about 2 minutes, then add the crushed red pepper and garlic, and cook another minute

3. Add collard greens and cook another minute

4. Bring water to a boil. Add mirepoix base. Return to a boil. Cook for 2 minutes

5. Add the vegetable stock to the pot, cover and bring to a simmer. Cook until greens are tender, about 40 minutes

6. Add tomatoes and season with salt and pepper. Taste and adjust seasoning as needed

-

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 Lunch		200 1/2 cup

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Lunch

Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 138.96 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Mushrooms Pulled Plant Based Meaty	23.16 Pound
- Jumbo Yellow Onion	34.74 Each
- Red Bell Pepper Sliced Thin	17.37 Ea.
- Jalapeno Pepper Seeded & Diced	34.74 Ea.
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Extra Virgin Olive Oil	2 Cup 3 Tablespoon
- Cnd Tomato Sauce	2 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 4 Tablespoon
- Bay Leaf	17.37 Leaf
* Stock Vegetable	2 3/4 Quart 1/2 Cup
- GF Tamari Soy Sauce	3/4 Cup 3 Tablespoon
- Fresh Cilantro	1 1/4 Cup 3 Tablespoon

-chopped

-

1. Gather all ingredients
2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos
3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently
4. Add salt, cumin, and bay leaves and cook for 1 minute
5. Stir in the sliced peppers and garlic. Reduce heat to low
6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes
7. Remove lid, add tamari, and allow sauce to fully thicken
8. Discard bay leaves and top with cilantro

-

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
11/28/2023 Lunch

For Use In
Taco Street Mushroom Ropa

138.96 3/4 cup

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Soup

Tuesday 11/28/2023

Lunch

Soup Broccoli Cheddar In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Dairy-Free Margarine	1 3/4 Cup
- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced	
- Unbleached All Purpose Flour	1 1/4 Quart 1/4 Cup
- Ground Spanish Paprika	2 5/8 Teaspoon
- Ground White Pepper	1 Teaspoon
- Milk 2% .5 GAL	3 1/2 Gallon 2 Cup
* Water	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	2 2/3 Tablespoon
- Fz Cut Broccoli	10.68 Pound
- Shredded Mild Cheddar Cheese	4.01 Pound

1. Sauté diced onions in margarine, until clear.
2. Add flour. Cook for 3 to 4 minutes.
3. Add paprika and pepper.
4. Add milk, water, and soup base slowly to flour mixture while stirring.
5. Cook covered over low heat until thickened.
6. Steam broccoli until soft then add to soup.
7. Simmer soup for an additional 20 to 30 minutes.
8. Add cheese just before serving, blending into soup until smooth.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/28/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 65 Waffle
Cooking Temp:	Serving Utensil:	Portions: 65 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 Gallon 1/4 Cup
- Large Egg	16.25 Ea.
* Water	2 1/2 Quart
- Dairy-Free Margarine Melted	1 Cup 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 Lunch

65 Waffle

JHU Hopkins Cafe

Wednesday 11/29/2023

[None]
Lunch

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	48 Pound
* Water	3 Gallon
-	
1. Boil or steam cauliflower until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Lunch

Churros Fried

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

Ingredients & Instructions...

- | | |
|--------------------------|-----------|
| - Churro Plain 2" Fzn SS | 200 1 Ea. |
| - Ground Cinnamon | 1/2 Cup |
| - mix with sugar | |
| - Sugar | 1 Quart |
| - | |
1. Fry FROZEN churros in 350 degree oil for 1 minute and 30 seconds. Remove and drain for 30 seconds on wire rack.
 2. Toss hot churros in cinnamon/sugar mix.
 -

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

Hopkins Cafe
11/29/2023 Lunch

200 Each

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	6.25 8 Oz
* Water	3 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Lunch

Shrimp Blackened

Cooking Time:	Serving Pan:	Yield: 158.12 3 ounces
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Ground Spanish Paprika	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/2 Teaspoon
- Ground Cayenne Pepper	1/2 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 2 Tablespoon
- Ground Thyme	1/2 Cup 2 Tablespoon
- Ground White Pepper	3 Tablespoon 1/2 Teaspoon
- Onion Powder	1/4 Cup 5/8 Teaspoon
- Canola Oil	1 1/2 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	50.6 Pound

1. Combine spices and oil, mixing well.**2. Dredge shrimp through spice mixture, coating both sides well.****3. Grill shrimp for 1-2 minutes on each side.****4. Remove from grill and arrange in single layer on baking sheet.****5. Bake in oven at 325 degree F for 5-10 minutes.**

-

CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.**

-

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Taco Street Shrimp	158.12 3 ounces

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Lunch

Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 200 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 200 1 Taco
Internal Temp:		

Ingredients & Instructions...

* Ropa Vieja Mushroom	75 Pound
- Avocado	400 Slice
- Tortilla Corn Blue 6"	200 Each
- Onion Red Pickled	12.5 Pound

1. Prepare Ropa according to directions. Set aside.

2. Warm two tortillas on open flame to char slightly

3. To assemble, place 3oz of mushroom ropa, 1oz pickled onions, and 2 slices of avocado inside blue corn tortilla.

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 11/29/2023 Lunch		200 1 Taco

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Lunch

Taco Street Shrimp

Cooking Time:	Serving Pan:	Yield: 400 Each
Cooking Temp:	Serving Utensil:	Portions: 200 2 Tacos
Internal Temp:		

Ingredients & Instructions...

* Blackened Shrimp	37.5 Pound
* Coleslaw Pineapple	25 Pound
- Feta Cheese Crumbles	12.5 Pound
* LEV Chipotle Crema	12.5 Pound
- 6" White Corn Tortilla	400 Ea.

1. Prepare shrimp, slaw, and crema according to direction. Set aside.

2. Warm two tortillas on open flame to char slightly.

3. Assemble with 4-6 shrimp, 2oz slaw, 1oz feta, and 1oz crema.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	200 2 Tacos	400 Each

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 11/29/2023

Lunch

Beans Pinto Vegetarian

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

Ingredients & Instructions...

- Vegetarian Refried Pinto Beans	15 27.09 Oz Bag
* Water	7 1/2 Gallon

-

1. Gather all ingredients
2. Boil water in 4" deep half-steamtable pan
3. Pour beans into water and cover
4. Allow beans to sit for 25 minutes on steamtable

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe
Wednesday 11/29/2023

Broth & Bowl
Lunch

Cream Sour

Cooking Time:	Serving Pan:	Yield: 25 2 oz Portion
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	14.4 Ounce
1. Serve Chilled	
-	
CCP: COLD FOOD SERVICE: HOLD and SERVE food at 40 °F or lower {CCP}	

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe
Wednesday 11/29/2023

Broth & Bowl
Lunch

Potato Bar Bacon

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Bacon	1.25 5 Lb Bag
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	50 2 oz	6.25 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Baked Potato

Cooking Time:	Serving Pan:	Yield: 75 Ea.
Cooking Temp:	Serving Utensil:	Portions: 75 Ea.
Internal Temp:		

Ingredients & Instructions...

- Idaho Potato 75 Ea.
Washed, Dried, Peeled, Cut 1" Cubes
- Canola Oil 1/4 Cup 2 Tablespoon

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.
2. Rub or brush potatoes lightly with oil.
3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.
4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		75 Ea.

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Mild Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shredded Mild Cheddar Cheese	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Sour Cream

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

* Sour Cream	25 2 oz Portion
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Sweet Potato

Cooking Time:	Serving Pan:	Yield: 25 Ea.
Cooking Temp:	Serving Utensil:	Portions: 25 Ea.
Internal Temp:		

Ingredients & Instructions...

- | | |
|----------------|--------------|
| - Sweet Potato | 25 Ea. |
| - Canola Oil | 2 Tablespoon |

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-
Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		25 Ea.

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shrd Vegan Cheddar Cheese Sub	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Potato Bar Whipped Salted Butter

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Salted Whipped Butter	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 11/29/2023

Lunch

Carvery Corn Steamed

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

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

- Fz Corn	48 1 Lb Bag
* Water	3 Gallon

1. Boil or steam corn until heated. Drain off excess liquid.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe
11/29/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Carvery

Wednesday 11/29/2023

Lunch

Coleslaw Pineapple

Cooking Time:	Serving Pan:	Yield: 86.65 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Sugar	3 1/4 Cup 4 Tablespoon
- White Vinegar	1 1/4 Quart
- Cnd Pineapple Tidbits in Juice	3 1/4 Quart 3/4 Cup
- Shredded Coleslaw	13.86 Pound

1. Mix together sugar and vinegar.

2. Drain pineapple.

3. Combine all ingredients. Mix just before serving.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Carvery

Wednesday 11/29/2023

Lunch

Rice Spanish Carvery

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

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

* Water	4 1/2 Gallon
- Long Grain White Rice	18 Pound
- Ground Black Pepper	1 Tablespoon
- Green Bell Pepper	1 1/2 Quart
1/4" Dice	
- Jumbo Yellow Onion	1 1/2 Quart
1/4" Dice	
- Canned Fire Roasted Diced Tomatoes	3 Quart
Dried	
- Dairy-Free Margarine	3 Cup
Melted	
- Coarse Kosher Salt	2 Tablespoon
-	
1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.	
2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...**Portions****Yield**Hopkins Cafe
11/29/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/29/2023

Lunch

Southwest Chicken Sub

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Pork, Wheat

Ingredients & Instructions...

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll

2. Place pepper jack cheese on each side of sub roll

3. Add grilled chicken and bacon

Student has choice of adding vegetables and toasting

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/29/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Wednesday 11/29/2023

Lunch

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	1 Cup 2/3 Tablespoon
- White Marshmallows	1 1/4 Gallon 2 1/4 Cup
- Rice Krispies Cereal	2 Gallon 1 Cup

-

1. Gather all ingredients
2. Melt margarine in a large pot
3. Add marshmallows and stir until completely melted
4. Remove melted marshmallow mixture from heat
5. Add cereal and stir until well coated
6. Press mixture evenly into greased half sheet pans (36 servings per pan)
7. Cut into 2x3 portions

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Wednesday 11/29/2023

Lunch

Cookies Sugar

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Frozen Sugar Cookie Dough 100 Ea.

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Lay out cookies on greased sheet pans about 1 inch apart
4. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
5. Let cool and serve

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

Hopkins Cafe
11/29/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Desserts

Wednesday 11/29/2023

Lunch

Pie Chocolate Cream In House

Cooking Time:	Serving Pan:	Yield: 10 Pie
Cooking Temp:	Serving Utensil:	Portions: 100 1/10 Pie
Internal Temp:		

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

- 9" Fz 3" Deep Pie Shell	10 8 Oz Each
- Milk 2% .5 GAL	1 1/4 Gallon 3 Cup
- Pudding Chocolate Cnd	4.4 Pound
- Fz Whipped Non Dairy Topping	1 Gallon 3/4 Cup

-
- 1. Preheat oven to 425 degrees F.
- 2. Bake pie shell according to package instructions until light brown. Remove and allow to cool.
- 3. Combine milk and pudding. Using whip blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4. Pour about 3 cups filling into each baked pie shell. Chill.
- 5. Top each pie with 2 1/2 cups whipped topping.
- 6. Cut each pie into 10 slices.
-

CCP: Cool from 140 degrees F to 70 degrees within 2 hours. Cool from 70 degrees F to at or below 40 degrees F within an additional 4 hours for a total cooling time of 6 hours

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	100 1/10 Pie	10 Pie

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

Appetizer Mozzarella Sticks

Cooking Time:	Serving Pan:	Yield: 300 3 Sticks
Cooking Temp:	Serving Utensil:	Portions: 300 3 Sticks
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

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

Ingredients & Instructions...

- | | |
|-------------------------------|----------------|
| - Mozzarella Sticks | 39.14 4 Lb Bag |
| - Fryer Oil Susquehanna Mills | 15.65 Pound |

-

1. Gather all ingredients
2. Add oil to deep fryer and set at 350 degrees F
3. Cook mozzarella sticks in deep fryer at 350 degrees F for 1 minute and 45 seconds

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/29/2023 Lunch

300 3 Sticks

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	75 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Gallon
- Coarse Kosher Salt	1 1/2 Cup
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Wash potatoes in colander.

3. Cut potatoes using fry cutter in the prep area. Rinse well.

4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}

5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-----------------------------------|-----------|
| - Straight Cut Sweet Potato Fries | 75 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |
| - | |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

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

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

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

Hopkins Cafe
11/29/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	75 Pound
- Coarse Kosher Salt	3 Tablespoon
- Fryer Oil Susquehanna Mills	7.5 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 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
11/29/2023 Lunch

350 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 450 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 450 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 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 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/29/2023 Lunch

150 4 oz

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 226 Burger
Cooking Temp:	Serving Utensil:	Portions: 226 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---------------------------------------------------------------------------------------------------------------------------|-------------|
| - 5.33 oz White Turkey Burger Patty | 226 5.33 Oz |
| - Small Potato Bun | 226 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 Lunch		226 Burger

JHU Hopkins Cafe
Wednesday 11/29/2023

Grill
Lunch

Hot Dogs Beef

Cooking Time:	Serving Pan:	Yield: 400 Each
Cooking Temp:	Serving Utensil:	Portions: 400 Each
Internal Temp:		

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	400 Each
- Potato Hot Dog Bun	400 Ea.

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		400 Each

JHU Hopkins Cafe

Lev - Taco Kitchen

Wednesday 11/29/2023

Lunch

LEV Chipotle Crema

Cooking Time:	Serving Pan:	Yield: 4.39 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Sour Cream	10.98 Pound
- Cnd Whole Hot Chipotle Peppers	1.47 7 Oz Can
- Coarse Kosher Salt	2 2/3 Tablespoon
- Fresh Squeeze Lime Juice	1 1/4 Cup 3 Tablespoon

-

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

-

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

- Gourmet Mayonnaise	1 1/4 Cup 3 Tablespoon
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Distribution...**Portions****Yield**

JHU Hopkins Cafe
11/29/2023 Lunch

For Use In
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Wednesday 11/29/2023

Lunch

LEV Chips and Guacamole

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

Ingredients & Instructions...

- Fz Pouch Guacamole	50 Pound
* LTK Tortilla Chips	100 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		200 Serving

JHU Hopkins Cafe

Lev - Taco Kitchen

Wednesday 11/29/2023

Lunch

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	100 Pound
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Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Lunch

Passport Beans Black Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 6.9 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	13.8 Ounce
- Jumbo Yellow Onion Diced 3/8"	3.45 Pound
* Chopped Garlic	6.9 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	6.9 Ounce
- Pepper Chili Green Diced	1.73 Pound
- Black Beans Rinsed & Drained	6.9 #10 Can
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Cumin	2 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	2.59 Pound

1. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

2. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	200 1/2 cup	6.9 Can Batch

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Lunch

Quesadilla Beef

Cooking Time:	Serving Pan:	Yield: 600 Quesadilla
Cooking Temp:	Serving Utensil:	Portions: 600 Quesadilla
Internal Temp:		

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

- | | |
|-------------------------------------------------------------------------------------------|--------------------|
| - 80/20 Ground Beef | 93 Pound |
| - Fthr Shrd Monterey Jack Cheese | 45 Pound |
| - Pepper Chili Green Diced | 1 3/4 Gallon 2 Cup |
| Drained | |
| - Onion Yellow Diced 1/4 inch 4/5# | 3 Quart |
| Diced | |
| - Sour Cream | 2 Gallon 1 Cup |
| Divided: 2 Cup & 3/4 Cup | |
| - 6" Flour Tortilla | 600 Ea. |
| - | |
| 1. Preheat oven to 400 degrees F. | |
| 2. Brown beef and drain off excess fat. | |
| 3. Combine cooked beef with all ingredients except tortilla and second listed sour cream. | |
| 4. Measure a #8 scoop into center of each tortilla. Fold tortilla in half. | |
| 5. Bake in preheated oven for 20 minutes. Top with remaining sour cream and serve warm. | |
| - | |
| 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 Lunch		600 Quesadilla

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Lunch

Rice Mexican

Cooking Time:	Serving Pan:	Yield: 133.3 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/3 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens:

Ingredients & Instructions...

* Water	1 3/4 Gallon 1 Quart
- Parboiled Long Grain Rice	5.33 Pound
- Seasoning Mexican	2.67 11 oz

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.

2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/29/2023 Lunch

200 1/3 cup

133.3 1/2 cup

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Lunch

Soup Minestrone In House

Cooking Time: 20	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: 210	Serving Utensil:	Portions: 100 8 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 1/4 Cup
- Dried Sweet Basil Leaf	1 2/3 Tablespoon
- Dried Oregano Leaf	3 1/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Carrot Jumbo 50# Diced 1/2"	2 1/2 Quart
- Celery Diced 1/2"	1 3/4 Quart 1/2 Cup
- Zucchini Sliced, Diced	1 1/4 Gallon
- Mirepoix Soup Base Paste	1 1/4 Quart
* Water	1 1/2 Gallon 1 Cup
- Cnd Slcd Peeled Stewed Tomatoes	1 1/4 Gallon
- Cannellini Beans Drained & Rinsed	2 1/2 Quart
- Elbow Macaroni Pasta	2.5 Pound

Preparation

1. Spray stock pot or steam kettle with vegetable oil. Sauté onions, garlic, basil, oregano, and pepper for 5 minutes on medium heat or until onions are soft.
2. Add carrots, celery, and zucchini. Continue to cook for 5 minutes.
3. Add vegetable broth to the above mixture and bring to a fast boil. Continue to boil for 2 minutes.
4. Lower heat to medium. Add canned tomatoes, beans, and pasta. Cook until pasta is al dente, about 8-10 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 11/29/2023 Lunch	100 8 oz ladle	6 1/4 Gallon

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Cornstarch (Corn Starch) Prepared

Cooking Time: 2 min	Serving Pan:	Yield: 4.07 Ounce
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

* Warm Water	1/4 Cup 1 Tablespoon
- Cornstarch	0.78 Ounce
* Cold Water	3 Tablespoon 3/8 Teaspoon

1. Gather all equipment/ingredients needed for the recipe.
2. Put first portion of cold water in a bucket and add corn starch to the water. Keep stirring until smooth.
3. Heat 2nd portion of water in a Wok.
4. Turn off the heat and add about half of the corn starch water mixture to the boiling water while stirring constantly.
5. Slowly pour the cooking mixture back into the larger raw mixture stirring constantly until smooth.

STORAGE:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours. {CCP}cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure. Store at 40 °F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Sauce Pasta Clam White	4.07 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pasta Linguine & White Clam Sauce

Cooking Time: 5 min	Serving Pan:	Yield: 250 8 oz
Cooking Temp: Med H	Serving Utensil:	Portions: 250 8 oz
Internal Temp: 145		

Ingredients & Instructions...

* Cooked Plain Linguine Pasta Chilled	250 4 oz Portion
* White Clam Pasta Sauce	5 Gallon
- Fresh Italian Parsley Chopped	10 Ounce

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

2. Steam pasta in small batches as needed. Toss with hot sauce. Hold and serve at 140 °F or higher {CCP} Garnish with fresh chopped parsley. Monitor and log temperatures every 60 minutes according to Cornell Dining standards. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. Use sanitized serving utensils at service and be sure to change every 60 minutes. {SOP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} Transfer to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		250 8 oz

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pasta Linguine Plain Cooked

Cooking Time:	Serving Pan:	Yield: 62.5 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Linguine Pasta	62.5 Pound
- Water Tap	62 1/2 Gallon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Canola Oil	3/4 Cup 1/3 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Pasta Linguine & White Clam Sauce	63 Pound
Overproduction...	2 4 oz Portion	8 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 50 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 50 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 400 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound
- Slcd Pork Beef Pepperoni	1000 Slice

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pizza Veg Roasted Pepper White

Cooking Time: 8 min	Serving Pan:	Yield: 25 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 200 slice
Internal Temp: 165		

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	3.13 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	12.5 Pound
* Roasted Diced Peppers Pizza Topping	3.91 Pound
* Roasted Diced Onion Pizza Topping	3.91 Pound
- Crushed Red Pepper	1/2 Cup 1/3 Tablespoon
-	

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).***Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz cheese blend evenly over sauce. Top with roasted vegetables and crushed red pepper****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

CCP: Hold or serve hot food at or above 140 degrees F**Distribution...****Portions****Yield**Hopkins Cafe
11/29/2023 Lunch

200 slice

25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Sauce Pasta Clam White

Cooking Time: 20 min	Serving Pan:	Yield: 5 Gallon
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

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

- Extra Virgin Olive Oil	1 1/2 Cup
* Chopped Garlic	1 1/4 Cup
- White Wine	1 1/4 Teaspoon
- Crushed Red Pepper	1 7/8 Teaspoon
- Dried Thyme Leaf	1 7/8 Teaspoon
* Clam Stock Using Clam Base	2 Quart 2 Tablespoon
- Clam Juice	4 1/4 Gallon 2 Cup
* Prepared Cornstarch	1 Quart 1 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 7/8 Teaspoon
- Lemon Juice	1/4 Cup 4 Tablespoon
- Chopped Clams	10 Pound
- Fresh Italian Parsley Chopped	1 Quart 1 Tablespoon

1. Gather all ingredients and equipment as needed for recipe.**2. Heat oil and sweat garlic.****3. Deglaze pan with white wine, add pepper flake and thyme. Add clam stock and juice. Bring to simmer and reduce for about 10 minutes.****4. Add cornstarch and bring to a boil. Cook until sauce has thickened and become glossy.****5. Add salt, pepper, lemon juice, and clams. Bring to a simmer and cook until the internal temperature reaches 165°F (CCP)****6. Taste and adjust seasoning if necessary, fold in fresh parsley****CCP: SERVE food at 140°F or higher {CCP} & for no longer than 2 hours.
Monitor and log temperatures**

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Pasta Linguine & White Clam Sauce	5 Gallon

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Soup Stock Clam Using Clam Base

Cooking Time: 5 min	Serving Pan:	Yield: 2 Quart 2 Tablespoon
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- GF Clam Soup Base	3 1/3 Tablespoon
* Water	2 Quart 2 Tablespoon

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}.

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Sauce Pasta Clam White	2 Quart 2 Tablespoon

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

2. Place onions into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix onions. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	3.91 Pound

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.91 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	4.69 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather ingredients and equipment as needed.

2. Cut as directed. Place into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix peppers. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/29/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	3.91 Pound

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Lunch

Citrus-Candied Sweet Potatoes

Cooking Time:	Serving Pan:	Yield: 125.42 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine 2 1/2 Quart 1/4 Cup

Cold & Cut into Pieces

- Sweet Potato 41.81 Pound

Peeled & Sliced into 1/4-inch Rounds

- Orange Juice 1 3/4 Gallon 3 Cup
- Light Brown Sugar 1 1/4 Gallon
- Orange Juice 1 1/4 Quart
- Cornstarch 1 1/4 Quart

1. In a large stockpot, melt the margarine over medium-high heat and stir until the butter starts to brown. Add the sweet potato rounds and coat with the brown margarine. Cook for 5 minutes

2. Combine first-listed amount of orange juice with the brown sugar in a medium bowl and stir until the sugar starts to dissolve. Pour the mixture into the pot with the sweet potatoes and stir. Allow the liquid to come to a boil, and then turn the heat down to a simmer and let cook for 15 minutes

3. Test the sweet potatoes for doneness by piercing with a fork to see if they are tender. If they resist, they are not ready, and will need to cook another 5 minutes. Repeat until they pass the fork-tender test

4. Mix second-listed amount of orange juice with the cornstarch and stir until the mixture is combined and feels silky. If mixture doesn't feel silky, add 1 tablespoon of cornstarch at a time until the mixture achieves the desired consistency

5. Pour half of the cornstarch mixture into the candied yams and stir. Cook another minute, then add the remaining mixture. The sauce should thicken and coat the sweet potatoes

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 Lunch	300 1/2 cup	125.42 4 Oz

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Lunch

Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 138.96 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Mushrooms Pulled Plant Based Meaty	23.16 Pound
- Jumbo Yellow Onion	34.74 Each
- Red Bell Pepper Sliced Thin	17.37 Ea.
- Jalapeno Pepper Seeded & Diced	34.74 Ea.
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Extra Virgin Olive Oil	2 Cup 3 Tablespoon
- Cnd Tomato Sauce	2 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 4 Tablespoon
- Bay Leaf	17.37 Leaf
* Stock Vegetable	2 3/4 Quart 1/2 Cup
- GF Tamari Soy Sauce	3/4 Cup 3 Tablespoon
- Fresh Cilantro	1 1/4 Cup 3 Tablespoon

-chopped

-

1. Gather all ingredients
2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos
3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently
4. Add salt, cumin, and bay leaves and cook for 1 minute
5. Stir in the sliced peppers and garlic. Reduce heat to low
6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes
7. Remove lid, add tamari, and allow sauce to fully thicken
8. Discard bay leaves and top with cilantro

-

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 11/29/2023 Lunch	For Use In Taco Street Mushroom Ropa	138.96 3/4 cup

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Lunch

Quesadillas Vegan

Cooking Time:	Serving Pan:	Yield: 4.63 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 Quesadilla
Internal Temp:		

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

- Extra Virgin Olive Oil	2 1/2 Cup 1 2/3 Tablespoon
- Zucchini Sliced, Diced	2 1/2 Gallon 2 Cup
Diced	
- Onion Red Jumbo 25# Sliced Thin	2 1/2 Gallon 2 Cup
- Yellow Squash	2 1/2 Gallon 2 Cup
Diced	
- Fz Corn	1 1/4 Gallon
- 10" Flour Tortilla	250.02 Ea.
- Shrd Vegan Mozzarella Cheese Sub	16.21 Pound

1. Add oil to pan or griddle and sauté diced zucchini, diced red onions, diced yellow squash until they soften, about 4 minutes.
2. Add corn and cook for 3-4 minutes. Mix with zucchini mixture.
3. Heat tortillas on flat top. Divide the zucchini mixture between the tortillas.
4. Put 1 ounce of vegan mozzarella on each tortilla and fold the tortilla in half. Continue to cook until golden brown. Flip the tortilla and cook until golden brown.
5. Cut into thirds and serve.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	250 Quesadilla	4.63 Batch

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Salad Bar

Wednesday 11/29/2023

Lunch

Vegan Avocado Quinoa Salad

Cooking Time:	Serving Pan:	Yield: 4.66 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Red Quinoa	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
* Water	1 3/4 Gallon
- 3" Fz Yellow Sweet Corn on Cob	18.64 Ea.
- Avocado	27.96 Ea.
- Jumbo Yellow Onion	9.32 Each
- Tomato Plum (Roma) 25#	1.75 Pound
- Fresh Cilantro	2 1/4 Cup 1 1/3 Tablespoon
- Key Lime Juice	1/2 Cup 1 1/3 Tablespoon
- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	2 3/8 Teaspoon

1. Prepare stock by mixing soup base and water.

2. Cook quinoa in vegetable stock. Cool.

3. Grill corn on the cob. Remove kernels.

4. Grill avocado and dice.

5. Toss cooked quinoa with grilled corn, grilled avocado and remaining ingredients. Chill.

Cool from 140 degree F to 70 degree F within 2 hours; 70 degree F to at or below 40 degree F in an additional 4 hours for a total cooling time of 6 hours.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	200 1/2 cup	4.66 Batch

JHU Hopkins Cafe

Soup

Wednesday 11/29/2023

Lunch

Soup Butternut Squash In House

Cooking Time:	Serving Pan:	Yield: 138.49 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/2 Cup 4 Tablespoon
- Butternut Squash	11.55 Squash
* Water	1 1/4 Quart 3/4 Cup
* Stock Vegetable	2 Gallon 3 Cup
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Diced	1 1/4 Quart 3/4 Cup
- Fresh Ginger Peeled & Minced	1/2 Cup 4 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for 15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.	
2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5 minutes on medium- high heat.	
3. Add squash and the rest of the vegetable broth. Cook until tender.	
4. Purée squash as needed to achieve desired soup consistency.	
-	
CCP: Hold at 140 °F or higher	
CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.	

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Lunch	100 8 oz	138.49 1/2 Cup

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/29/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 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
11/29/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Thursday 11/30/2023

[None]
Lunch

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	48 Pound
* Water	3 Gallon
-	
1. Boil or steam cauliflower until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Lunch

Churros Fried

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

Ingredients & Instructions...

- | | |
|--------------------------|-----------|
| - Churro Plain 2" Fzn SS | 200 1 Ea. |
| - Ground Cinnamon | 1/2 Cup |
| - mix with sugar | |
| - Sugar | 1 Quart |
| - | |
- 1. Fry FROZEN churros in 350 degree oil for 1 minute and 30 seconds. Remove and drain for 30 seconds on wire rack.**
- 2. Toss hot churros in cinnamon/sugar mix.**
-

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

Hopkins Cafe
11/30/2023 Lunch

200 Each

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Lunch

Shrimp Blackened

Cooking Time:	Serving Pan:	Yield: 158.12 3 ounces
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Ground Spanish Paprika	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/2 Teaspoon
- Ground Cayenne Pepper	1/2 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 2 Tablespoon
- Ground Thyme	1/2 Cup 2 Tablespoon
- Ground White Pepper	3 Tablespoon 1/2 Teaspoon
- Onion Powder	1/4 Cup 5/8 Teaspoon
- Canola Oil	1 1/2 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	50.6 Pound

1. Combine spices and oil, mixing well.**2. Dredge shrimp through spice mixture, coating both sides well.****3. Grill shrimp for 1-2 minutes on each side.****4. Remove from grill and arrange in single layer on baking sheet.****5. Bake in oven at 325 degree F for 5-10 minutes.**

-

CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.**

-

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In Taco Street Shrimp	158.12 3 ounces

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Lunch

Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 200 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 200 1 Taco
Internal Temp:		

Ingredients & Instructions...

* Ropa Vieja Mushroom	75 Pound
- Avocado	400 Slice
- Tortilla Corn Blue 6"	200 Each
- Onion Red Pickled	12.5 Pound

1. Prepare Ropa according to directions. Set aside.

2. Warm two tortillas on open flame to char slightly

3. To assemble, place 3oz of mushroom ropa, 1oz pickled onions, and 2 slices of avocado inside blue corn tortilla.

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 11/30/2023 Lunch		200 1 Taco

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Lunch

Taco Street Shrimp

Cooking Time:	Serving Pan:	Yield: 400 Each
Cooking Temp:	Serving Utensil:	Portions: 200 2 Tacos
Internal Temp:		

Ingredients & Instructions...

* Blackened Shrimp	37.5 Pound
* Coleslaw Pineapple	25 Pound
- Feta Cheese Crumbles	12.5 Pound
* LEV Chipotle Crema	12.5 Pound
- 6" White Corn Tortilla	400 Ea.

1. Prepare shrimp, slaw, and crema according to direction. Set aside.

2. Warm two tortillas on open flame to char slightly.

3. Assemble with 4-6 shrimp, 2oz slaw, 1oz feta, and 1oz crema.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	200 2 Tacos	400 Each

JHU Hopkins Cafe
Thursday 11/30/2023

Broth & Bowl
Lunch

Cream Sour

Cooking Time:	Serving Pan:	Yield: 25 2 oz Portion
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	14.4 Ounce
1. Serve Chilled	
-	
CCP: COLD FOOD SERVICE: HOLD and SERVE food at 40 °F or lower {CCP}	

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe
Thursday 11/30/2023

Broth & Bowl
Lunch

Potato Bar Bacon

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Bacon	1.25 5 Lb Bag
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	50 2 oz	6.25 Pound

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Lunch

Potato Bar Baked Potato

Cooking Time:	Serving Pan:	Yield: 100 Ea.
Cooking Temp:	Serving Utensil:	Portions: 100 Ea.
Internal Temp:		

Ingredients & Instructions...

- Idaho Potato 100 Ea.

Washed, Dried, Peeled, Cut 1" Cubes

- Canola Oil 1/2 Cup

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		100 Ea.

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Lunch

Potato Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Lunch

Potato Bar Green Onion

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Green Onion	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Thursday 11/30/2023

Broth & Bowl
Lunch

Potato Bar Mild Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shredded Mild Cheddar Cheese	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Lunch

Potato Bar Sour Cream

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

* Sour Cream	25 2 oz Portion
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Lunch

Potato Bar Sweet Potato

Cooking Time:	Serving Pan:	Yield: 50 Ea.
Cooking Temp:	Serving Utensil:	Portions: 50 Ea.
Internal Temp:		

Ingredients & Instructions...

- | | |
|----------------|---------|
| - Sweet Potato | 50 Ea. |
| - Canola Oil | 1/4 Cup |

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-
Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		50 Ea.

JHU Hopkins Cafe
Thursday 11/30/2023

Broth & Bowl
Lunch

Potato Bar Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shrd Vegan Cheddar Cheese Sub	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Thursday 11/30/2023

Broth & Bowl
Lunch

Potato Bar Whipped Salted Butter

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Salted Whipped Butter	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Lunch

Coleslaw Pineapple

Cooking Time:	Serving Pan:	Yield: 86.65 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Sugar	3 1/4 Cup 4 Tablespoon
- White Vinegar	1 1/4 Quart
- Cnd Pineapple Tidbits in Juice	3 1/4 Quart 3/4 Cup
- Shredded Coleslaw	13.86 Pound

1. Mix together sugar and vinegar.

2. Drain pineapple.

3. Combine all ingredients. Mix just before serving.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Lunch

Mushrooms Sesame

Cooking Time:	Serving Pan:	Yield: 5.27 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- GF Tamari Soy Sauce	3 1/4 Quart
* Water	1 1/2 Quart 1/2 Cup
- Canola Oil	1 1/2 Quart 1/2 Cup
- Tahini Sesame Flavoring Paste	1 1/2 Quart 1/2 Cup
- Roasted Sesame Oil	1 1/4 Cup 1 Tablespoon
* Chopped Garlic	13.18 Ounce
- Fresh Ginger	5.27 Ounce
Minced	
- Crushed Red Pepper	2 2/3 Tablespoon
- Shiitake Mushrooms	65.88 Pound
- Green Onion	263.5 Each
- White Sesame Seeds	7.91 Ounce

=

1. Gather all ingredients.
2. Combine the soy sauce, water, canola oil, tahini, sesame oil, garlic, ginger and red pepper.
3. Add the mushrooms and the green onions to the glaze and marinate for 1 hour.
4. Remove the mushrooms and green onions from glaze and drain.
5. Grill the mushrooms and green onions until they are marked on all sides and cooked through, about 2 minutes per side.
6. Garnish with sesame seeds

-

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 Lunch	300 1/2 cup	5.27 Batch

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Lunch

Pasta Noodles Sesame Carvery

Cooking Time:	Serving Pan:	Yield: 31.25 Batch
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

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

- Fresh Cilantro	3 3/4 Quart 1/2 Cup
- Fresh Basil	3 3/4 Quart 1/2 Cup
- Green Onion	62.5 Each
- Red Bell Pepper Sliced Thin	62.5 Ea.
- Yellow Bell Pepper Diced	62.5 Ea.
- Julienne Carrots	10.42 Pound
- 12.75" Fz Ckd Lo Mein Noodles	31.25 Pound
- Rice Wine Vinegar	1 3/4 Gallon 3 1/4 Cup
- Extra Virgin Olive Oil	1 3/4 Cup 3 Tablespoon
- Roasted Sesame Oil	3 3/4 Cup 3 Tablespoon
* Chopped Garlic	3 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3 3/4 Cup 3 Tablespoon
- Light Brown Sugar	3 3/4 Cup 3 Tablespoon

1. Gather all ingredients**2. Defrost noodles under running water or blanch in hot water for 1-2 minutes. Remove and drain excess water****3. Combine chopped cilantro, chopped basil, sliced green onion, diced peppers, shredded carrots, and noodles in a large bowl****4. Blend vinegar, olive oil, sesame oil, garlic, soy sauce, and brown sugar in a medium bowl****5. Pour dressing over salad and toss to coat****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours for a total cooling time of 6 hours****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	500 1/2 cup	31.25 Batch

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Lunch

Peas Snow Carvery

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

Ingredients & Instructions...

- Snow Peas	65 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Lemon Juice	1 1/2 Cup 2 Tablespoon
* Chopped Garlic	3/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 Tablespoon 1/2 Teaspoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon
- Ground Thyme	1/4 Cup 1/3 Tablespoon

1. Steam or boil snow peas until tender. Drain off excess liquid.

2. In small bowl mix together oil, lemon juice, minced garlic, salt, pepper, and thyme. Whisk to blend and pour over vegetables. Toss lightly.

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 Lunch	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...	16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Deli

Thursday 11/30/2023

Lunch

Southwest Chicken Sub

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

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

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll**2. Place pepper jack cheese on each side of sub roll****3. Add grilled chicken and bacon****Student has choice of adding vegetables and toasting****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/30/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Thursday 11/30/2023

Lunch

Cookie Snickerdoodle

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Light Brown Sugar	1 1/2 Cup
- Ground Cinnamon	1/4 Cup
- Frozen Sugar Cookie Dough	100 Ea.

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine brown sugar and cinnamon. Mix well
4. Roll sugar cookies in cinnamon sugar mixture
5. Lay out cookies on greased sheet pans about 1 inch apart
6. Sprinkle cinnamon over cookie dough
7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
8. Let cool and serve

Distribution...**Portions****Yield**Hopkins Cafe
11/30/2023 Lunch

100 Cookie

JHU Hopkins Cafe
Thursday 11/30/2023

Grill
Lunch

Chicken Popcorn

Cooking Time:	Serving Pan:	Yield: 350 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 350 4 Oz
Internal Temp:		

Ingredients & Instructions...

- Popcorn Chicken	17.5 5 Lb Bag
1. Deep fry from frozen at 350 degrees F for 3-5 minutes	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		350 4 Oz

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 62.5 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|--------------|
| - Idaho Potato | 62.5 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 1/2 Gallon |
| - Coarse Kosher Salt | 1 1/4 Cup |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In Fries French Hand Cut	62.5 Pound

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

French Fries Waffle

Cooking Time: 16-20 minutes	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 75 Pound |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/30/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 62.5 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	62.5 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Fryer Oil Susquehanna Mills	6.25 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	250 1/2 cup	62.5 Pound

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 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
11/30/2023 Lunch

350 4 oz

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 450 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 450 Burger
Internal Temp: 158		

Ingredients & Instructions...

- | | |
|-------------------------------------------------------------------------------------|---------|
| - Fz 4 oz Beef Patty | 450 Ea. |
| - Small Potato Bun | 450 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 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/30/2023 Lunch

150 4 oz

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 226 Burger
Cooking Temp:	Serving Utensil:	Portions: 226 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 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 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Lunch

Sandwich Tuna Melt

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

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

- Pouch White Albacore Tuna Fish	24 Pound
- Gourmet Mayonnaise	1 1/2 Quart
- Cnd Sweet Pickle Relish	1 Quart
- American Cheese	200 Slice
- Deli White Bread	400 Slice
- Dairy-Free Margarine	2 Quart

1. Gather all ingredients**2. Combine tuna, mayonnaise, and relish****3. Spread a #12 scoop of tuna mixture on one slice of bread. Top with cheese and cover with another slice of bread****4. Spread margarine on outside of bread. Grill sandwiches until cheese melts and bread browned on both sides**

-

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
11/30/2023 Lunch

200 Sandwich

4 Batch

JHU Hopkins Cafe

Lev - Taco Kitchen

Thursday 11/30/2023

Lunch

LEV Chipotle Crema

Cooking Time:	Serving Pan:	Yield: 4.39 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Sour Cream	10.98 Pound
- Cnd Whole Hot Chipotle Peppers	1.47 7 Oz Can
- Coarse Kosher Salt	2 2/3 Tablespoon
- Fresh Squeeze Lime Juice	1 1/4 Cup 3 Tablespoon

-

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

-

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

- Gourmet Mayonnaise	1 1/4 Cup 3 Tablespoon
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Distribution...**Portions****Yield**

JHU Hopkins Cafe
11/30/2023 Lunch

For Use In
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Thursday 11/30/2023

Lunch

LEV Chips and Guacamole

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

Ingredients & Instructions...

- Fz Pouch Guacamole	50 Pound
* LTK Tortilla Chips	100 Pound

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		200 Serving

JHU Hopkins Cafe
Thursday 11/30/2023

Lev - Taco Kitchen
Lunch

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	100 Pound
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Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Thursday 11/30/2023

Lunch

Chicken Sesame

Cooking Time:	Serving Pan:	Yield: 800 4 oz
Cooking Temp:	Serving Utensil:	Portions: 800 4 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- Chicken Chunks Tempura Battered .28 oz	40 5 Lb Bag
- Sesame Sauce	5 Gallon

1. Gather all ingredients

2. Cook chicken in a 350 degree deep fryer for 5 minutes or until done and crispy.

3. Toss hot chicken in sesame sauce.

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/30/2023 Lunch

800 4 oz

JHU Hopkins Cafe

Passport

Thursday 11/30/2023

Lunch

Passport Beans Black Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 6.9 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	13.8 Ounce
- Jumbo Yellow Onion Diced 3/8"	3.45 Pound
* Chopped Garlic	6.9 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	6.9 Ounce
- Pepper Chili Green Diced	1.73 Pound
- Black Beans Rinsed & Drained	6.9 #10 Can
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Cumin	2 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	2.59 Pound

1. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

2. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	200 1/2 cup	6.9 Can Batch

JHU Hopkins Cafe

Passport

Thursday 11/30/2023

Lunch

Rice Mexican

Cooking Time:	Serving Pan:	Yield: 133.3 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/3 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens:

Ingredients & Instructions...

* Water	1 3/4 Gallon 1 Quart
- Parboiled Long Grain Rice	5.33 Pound
- Seasoning Mexican	2.67 11 oz

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.

2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/30/2023 Lunch

200 1/3 cup

133.3 1/2 cup

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/30/2023

Lunch

Pasta Rigatoni & Broccoli

Cooking Time: 12 min	Serving Pan:	Yield: 7.82 2" Hotel Pan
Cooking Temp: 212°	Serving Utensil:	Portions: 250 8 oz
Internal Temp: 165		

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

- Jumbo Yellow Onion	10.51 Pound
Peeled & Julienned	
* Chopped Garlic	1.28 Pound
- Extra Virgin Olive Oil	1 1/4 Quart
* Mirepoix Stock	1 1/2 Quart 1/2 Cup
- Broccoli Florets 4/3#	26.39 Pound
- Crushed Red Pepper	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
* Water	26 1/4 Gallon 2 1/4 Cup
- Coarse Kosher Salt	2 1/2 Cup 3 Tablespoon
- Rigatoni Pasta	26.39 Pound
- Grated Parmesan Cheese	5.26 Pound
- Fresh Basil	10.75 Ounce

Chiffonade

-

1. Gather all ingredients**2. Sauté onion and garlic in oil until tender.****3. Add vegetable stock, first-listed amount of salt, crushed red pepper, and broccoli to the pot with garlic and onions. Cook until broccoli is tender.****4. In steam kettle, boil water, add second-listed amount of salt, boil again, add pasta. Cook 5 minutes to al dente, stirring frequently.****5. Add pasta to the broccoli sauté. Stir in parmesan cheese, transfer to service vessel and garnish with basil.**

-

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 Lunch

250 8 oz

7.82 2" Hotel Pan

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/30/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 50 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/30/2023

Lunch

Pizza Meat Chicken Bacon Ranch BBQ

Cooking Time: 8 min	Serving Pan:	Yield: 32 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 256 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	32 22 Oz Dough
- Sweet BBQ Sauce	12 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	16 Pound
* Grilled Chicken Breast Pizza Topping	8 Pound
- Bacon	6 Pound
- Buttermilk Ranch Dressing	4 Pound

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

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

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

4. Spread 8 oz mozzarella cheese blend evenly over sauce. Top with chicken and diced bacon

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

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

CCP: Cook to a minimum internal temperature 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 Lunch	250 slice	32 pizza
Overproduction...	6 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/30/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 50 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound
- Slcd Pork Beef Pepperoni	1000 Slice

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/30/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1 Tablespoon 3/4 Teaspoon
* Water	1 1/2 Quart 1/2 Cup

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In Pasta Rigatoni & Broccoli	1 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/30/2023

Lunch

Topping Pizza Meat Chicken Breast Grilled

Cooking Time: 25 min	Serving Pan:	Yield: 0.8 batch
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	8 Pound
Grilled	
- Canola Oil	3 Tablespoon 5/8 Teaspoon
- Lemon Juice	3 Tablespoon 5/8 Teaspoon
- Garlic Powder	3/4 Teaspoon
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe. If needed thaw chicken in a refrigerator at 40 degrees or lower 24 hours ahead. {CCP}

2. In large bowl or metal container combine oil, garlic, lemon juice, salt and black pepper and whisk together.

3. Place breasts into metal pans and add the seasoning lemon juice and oil mixture to coat the chicken well.

4. CHILL RAPIDLY in blast chiller until temperature reaches 40° TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use Store @40°F or below.{CCP}

5. On the next day, grill chicken on char grill marking both sides of the chicken. Lay onto sheet trays covered with parchment paper sheets and finish in oven at 350F, Cook until internal temperature reaches 165°F for 15 seconds {CCP}

SERVICE:

HOT FOOD SERVICE: TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/30/2023 Lunch	For Use In Pizza Meat Chicken Bacon Ranch BBQ	0.8 batch

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Lunch

Asian Edamame Salad

Cooking Time:	Serving Pan:	Yield: 44.85 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Edamame	33.64 Pound
- Cucumbers Persian	2 3/4 Gallon
- -diced	
- Red Bell Pepper	44.85 Ea.
- Sliced Thin	
- -duced	
- Green Onion	89.7 Each
- -sliced thin	
- Fresh Cilantro	2 3/4 Quart
- -chopped	
- White Sesame Seeds	1 3/4 Cup 2 Tablespoon
- Red Wine Vinegar	1 1/4 Quart 1/2 Cup
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Roasted Sesame Oil	3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 3 Tablespoon
- Honey Bear	1 3/4 Cup 2 Tablespoon
- Sriracha Chili Sauce	1/4 Cup 4 Tablespoon
- Ground Ginger	3 2/3 Tablespoon

Distribution...	Portions	Yield
Hopkins Cafe		
11/30/2023 Lunch	300 1/2 cup	44.85 Batch

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Lunch

Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 138.96 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Mushrooms Pulled Plant Based Meaty	23.16 Pound
- Jumbo Yellow Onion	34.74 Each
- Red Bell Pepper Sliced Thin	17.37 Ea.
- Jalapeno Pepper Seeded & Diced	34.74 Ea.
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Extra Virgin Olive Oil	2 Cup 3 Tablespoon
- Cnd Tomato Sauce	2 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 4 Tablespoon
- Bay Leaf	17.37 Leaf
* Stock Vegetable	2 3/4 Quart 1/2 Cup
- GF Tamari Soy Sauce	3/4 Cup 3 Tablespoon
- Fresh Cilantro	1 1/4 Cup 3 Tablespoon

-chopped

-

1. Gather all ingredients
2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos
3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently
4. Add salt, cumin, and bay leaves and cook for 1 minute
5. Stir in the sliced peppers and garlic. Reduce heat to low
6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes
7. Remove lid, add tamari, and allow sauce to fully thicken
8. Discard bay leaves and top with cilantro

-

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 11/30/2023 Lunch	For Use In Taco Street Mushroom Ropa	138.96 3/4 cup

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Lunch

Rice Tofu Fried

Cooking Time:	Serving Pan:	Yield: 13.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 Serving
Internal Temp:		

Ingredients & Instructions...

- Long Grain White Rice	3 1/4 Gallon 1 Cup
- GF Tamari Soy Sauce	13.34 Ounce
- Fz Green Peas	13.34 1 Lb Bag
- Coin Cut Carrots	13.34 Pound
- Onion Yellow Diced 1/4 inch 4/5#	13.34 Pound
* Chopped Garlic	1.67 Pound
- Green Onion Chopped	8.34 Pound
- Roasted Sesame Oil	3.34 Pound
- Firm Tofu Cubed	33.35 Pound
- Curry Powder	3.34 Pound
- Fresh Ginger Minced	1.67 Pound
- Coarse Kosher Salt	1.7 Pound
-	
1. Bring 8 cups of water to a boil, add the rice. Return to boil, reduce heat and simmer. Remove from heat when al dente, shock and drain.	
2. Mince garlic, slice scallions thin. Combine garlic, ginger and 8 oz of scallions.	
3. Drain tofu and crumble. Mix tofu with 1 oz salt and curry powder.	
4. On a flattop at 350 F, heat sesame oil. Add ginger, garlic, scallions, carrots and onions. Cook until fragrant.	
5. Add rice and tofu, continue to cook. Toss and spread rice to cook rice evenly, roughly 5 minutes.	
6. Add peas to the rice. Allow peas to just cook, they should still be bright green.	
7. Place in serving dish and garnish with remaining scallions.	
-	
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 Lunch	400 Serving	13.34 Batch

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Lunch

Root Steamed Broccoli Florets

Cooking Time:	Serving Pan:	Yield: 5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 320 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Broccoli Florets 4/3#	50 Pound
* Water	2 1/2 Gallon
1. Cut or trim broccoli as appropriate. 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid. - CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	300 1/2 cup	5 2" Hotel Pan
Overproduction...	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Soup

Thursday 11/30/2023

Lunch

Soup Butternut Squash In House

Cooking Time:	Serving Pan:	Yield: 138.49 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/2 Cup 4 Tablespoon
- Butternut Squash	11.55 Squash
* Water	1 1/4 Quart 3/4 Cup
* Stock Vegetable	2 Gallon 3 Cup
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Diced	1 1/4 Quart 3/4 Cup
- Fresh Ginger Peeled & Minced	1/2 Cup 4 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for 15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.	
2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5 minutes on medium- high heat.	
3. Add squash and the rest of the vegetable broth. Cook until tender.	
4. Purée squash as needed to achieve desired soup consistency.	
-	
CCP: Hold at 140 °F or higher	
CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.	

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	100 8 oz	138.49 1/2 Cup

JHU Hopkins Cafe

Soup

Thursday 11/30/2023

Lunch

Soup Tomato Basil

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced 1/4"	
- Dairy-Free Margarine	3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Cnd Tomato Sauce	3 1/4 Gallon 1 Cup
- Sugar	3 2/3 Tablespoon
- Milk 2% .5 GAL	2 1/2 Gallon 3 Cup
- Fresh Basil	2 1/2 Cup 2 2/3 Tablespoon

Finely cut

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Lunch	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Thursday 11/30/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 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
11/30/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Friday 12/1/2023

[None]

Lunch

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	40 Pound
*	Water	2 1/2 Gallon
-		
	1. Boil or steam carrots until heated. Drain off excess liquid.	
-		
	CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Churros Fried

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

Ingredients & Instructions...

- | | |
|--------------------------|-----------|
| - Churro Plain 2" Fzn SS | 200 1 Ea. |
| - Ground Cinnamon | 1/2 Cup |
| - mix with sugar | |
| - Sugar | 1 Quart |
| - | |
- 1. Fry FROZEN churros in 350 degree oil for 1 minute and 30 seconds. Remove and drain for 30 seconds on wire rack.**
- 2. Toss hot churros in cinnamon/sugar mix.**
-

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

Hopkins Cafe
12/1/2023 Lunch

200 Each

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Citrus Spiced Green Beans and Carrots

Cooking Time:	Serving Pan:	Yield: 6 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 Serving
Internal Temp:		

Pre-Prep Instructions...

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

Ingredients & Instructions...

- Green Beans	60 Pound
- Carrot Jumbo 50# Julienned	7.5 Pound
- Extra Virgin Olive Oil	3 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	2 Tablespoon
- Garlic Powder	2 Tablespoon
- Orange Juice	3 Cup
* Orange Zest	3/4 Cup

1. Rinse beans in large colander.

2. Distribute beans and carrots evenly in steamtable pans (½ pan size).

3. Steam uncovered for 5-7 minutes until bright green and al dente.

4. Chill beans completely in ice bath.

5. Combine oil and seasonings with whisk.

6. In a large bowl, combine green beans, carrots, orange juice and seasoned oil. Mix thoroughly.

7. Transfer to appropriate serving pans and serve cool. Sprinkle with orange zest before placing on serving

line.

HACCP Critical Control Point: Hold at 40°F or below.

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

Hopkins Cafe
12/1/2023 Lunch

300 Serving

6 Batch

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	6.25 8 Oz
* Water	3 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Shrimp Blackened

Cooking Time:	Serving Pan:	Yield: 158.12 3 ounces
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Ground Spanish Paprika	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 1/2 Teaspoon
- Ground Cayenne Pepper	1/2 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 2 Tablespoon
- Ground Thyme	1/2 Cup 2 Tablespoon
- Ground White Pepper	3 Tablespoon 1/2 Teaspoon
- Onion Powder	1/4 Cup 5/8 Teaspoon
- Canola Oil	1 1/2 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	50.6 Pound

1. Combine spices and oil, mixing well.**2. Dredge shrimp through spice mixture, coating both sides well.****3. Grill shrimp for 1-2 minutes on each side.****4. Remove from grill and arrange in single layer on baking sheet.****5. Bake in oven at 325 degree F for 5-10 minutes.**

-

CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.**

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Distribution...**Portions****Yield**JHU Hopkins Cafe
12/1/2023 LunchFor Use In
Taco Street Shrimp

158.12 3 ounces

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 200 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 200 1 Taco
Internal Temp:		

Ingredients & Instructions...

* Ropa Vieja Mushroom	75 Pound
- Avocado	400 Slice
- Tortilla Corn Blue 6"	200 Each
- Onion Red Pickled	12.5 Pound

1. Prepare Ropa according to directions. Set aside.

2. Warm two tortillas on open flame to char slightly

3. To assemble, place 3oz of mushroom ropa, 1oz pickled onions, and 2 slices of avocado inside blue corn tortilla.

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 12/1/2023 Lunch		200 1 Taco

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Lunch

Taco Street Shrimp

Cooking Time:	Serving Pan:	Yield: 400 Each
Cooking Temp:	Serving Utensil:	Portions: 200 2 Tacos
Internal Temp:		

Ingredients & Instructions...

* Blackened Shrimp	37.5 Pound
* Coleslaw Pineapple	25 Pound
- Feta Cheese Crumbles	12.5 Pound
* LEV Chipotle Crema	12.5 Pound
- 6" White Corn Tortilla	400 Ea.

1. Prepare shrimp, slaw, and crema according to direction. Set aside.

2. Warm two tortillas on open flame to char slightly.

3. Assemble with 4-6 shrimp, 2oz slaw, 1oz feta, and 1oz crema.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	200 2 Tacos	400 Each

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/1/2023

Lunch

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 4.69 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

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

- Broccoli Florets 4/3#	70.35 Pound
* Water	2 1/4 Gallon 1 1/2 Cup

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 66.72 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25# 10.68 Pound

Sliced

1. Dice 1/4"

2. Serve accordingly on salad bar

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Vegan Cassoulet	66.72 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/1/2023

Lunch

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 3 3/4 Gallon
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

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

- Dairy-Free Margarine	1.89 Pound
* Chopped Garlic	1/4 Cup 3 2/3 Tablespoon
- Unbleached All Purpose Flour	1.9 Pound
- Milk 2% .5 GAL	2 3/4 Gallon 2 Cup
- Heavy Cream	3 3/4 Quart 3/4 Cup
- Shrd Aged Asiago Cheese	5.77 Pound
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	2 Tablespoon 1/2 Teaspoon
- Fresh Italian Parsley Chopped	3/4 Cup 3 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Pasta Fettuccine Chicken Alfredo	3 3/4 Gallon

JHU Hopkins Cafe

Broth & Bowl

Friday 12/1/2023

Lunch

Cream Sour

Cooking Time:	Serving Pan:	Yield: 25 2 oz Portion
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream 14.4 Ounce

1. Serve Chilled

-
CCP: COLD FOOD SERVICE: HOLD and SERVE food at 40 °F or lower {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Potato Bar Bacon

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Bacon	1.25 5 Lb Bag
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	50 2 oz	6.25 Pound

JHU Hopkins Cafe

Broth & Bowl

Friday 12/1/2023

Lunch

Potato Bar Baked Potato

Cooking Time:	Serving Pan:	Yield: 100 Ea.
Cooking Temp:	Serving Utensil:	Portions: 100 Ea.
Internal Temp:		

Ingredients & Instructions...

- Idaho Potato 100 Ea.

Washed, Dried, Peeled, Cut 1" Cubes

- Canola Oil 1/2 Cup

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		100 Ea.

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Potato Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Potato Bar Green Onion

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Green Onion	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Friday 12/1/2023

Lunch

Potato Bar Mild Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shredded Mild Cheddar Cheese	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Potato Bar Sour Cream

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

* Sour Cream	25 2 oz Portion
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Friday 12/1/2023

Lunch

Potato Bar Sweet Potato

Cooking Time:	Serving Pan:	Yield: 50 Ea.
Cooking Temp:	Serving Utensil:	Portions: 50 Ea.
Internal Temp:		

Ingredients & Instructions...

- Sweet Potato 50 Ea.
- Canola Oil 1/4 Cup

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.
2. Rub or brush potatoes lightly with oil.
3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.
4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		50 Ea.

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Potato Bar Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shrd Vegan Cheddar Cheese Sub	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Potato Bar Whipped Salted Butter

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Salted Whipped Butter	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe
Friday 12/1/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Lunch

Brussels Sprouts Caramelized

Cooking Time:	Serving Pan:	Yield: 265.12 Serving
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Brussels Sprouts	49.71 Pound
* Garlic Sauce	2 3/4 Quart 3/4 Cup
- Ham Smoked Deli	33.14 Pound
- Amber Maple Syrup	8.29 Pound
- Dark Maple Syrup	8.29 Pound
- Creamy Italian Dressing	8.29 Pound

1. Glaze ham with maple syrup, sauté until crispy.**2. Sauté garlic lightly, add Brussels sprouts. Add dressing and cook until caramelized.****3. Toss in the crispy ham. Heat through. Serve hot.**

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CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	400 1/2 cup	265.12 Serving

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Lunch

Coleslaw Pineapple

Cooking Time:	Serving Pan:	Yield: 86.65 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Sugar	3 1/4 Cup 4 Tablespoon
- White Vinegar	1 1/4 Quart
- Cnd Pineapple Tidbits in Juice	3 1/4 Quart 3/4 Cup
- Shredded Coleslaw	13.86 Pound

1. Mix together sugar and vinegar.

2. Drain pineapple.

3. Combine all ingredients. Mix just before serving.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Lunch

Everything Bagel Crusted Salmon

Cooking Time: 10 min Cooking Temp: 400 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 600 4 Oz Fillet Portions: 600 4 Oz Fillet
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Pre-Prep Instructions...**Allergens:****Ingredients & Instructions...**

- Fresh Atlantic Salmon	600 4 Oz
- Everything Bagel Seasoning	2 1/4 Gallon

1. Preheat oven to 400 degrees F.

2. Spray parchment lined baking sheet(s) with non-stick spray.

3. Arrange fillets evenly on baking sheet(s).

4. Pat salmon dry, seasonings may fall off if you don't.

5. Sprinkle each fillet evenly with 1 Tbsp of everything bagel seasoning

6. Bake in oven for 10 to 12 minutes or until internal temperature reaches 145 degrees F.

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
12/1/2023 Lunch

600 4 Oz Fillet

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Lunch

Sauce Garlic

Cooking Time: 15 min	Serving Pan:	Yield: 11.75 Ounce
Cooking Temp: Wok	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

* Chopped Garlic	0.25 Ounce
- Canola Oil	3/8 Teaspoon
- GF Tamari Soy Sauce	3 2/3 Tablespoon
- Roasted Sesame Oil	0.13 Ounce
- Oyster Sauce	2.94 Ounce
- Sugar	0.96 Ounce
- Ground White Pepper	3/8 Teaspoon

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

2. Sauté Garlic in Oil. Add Oyster Sauce, Soy Sauce, sesame oil, sugar and Black Pepper. Bring to a Boil. Reduce to a Simmer, about 5 Min.

SERVICE:

HOT FOOD SERVICE: TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

REUSE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Brussels Sprouts Caramelized	11.75 Ounce

JHU Hopkins Cafe

Deli

Friday 12/1/2023

Lunch

Southwest Chicken Sub

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Pork, Wheat

Ingredients & Instructions...

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll

2. Place pepper jack cheese on each side of sub roll

3. Add grilled chicken and bacon

Student has choice of adding vegetables and toasting

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/1/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Friday 12/1/2023

Lunch

Cereal Bars Fruit Loops

Cooking Time:	Serving Pan:	Yield: 110 Square
Cooking Temp:	Serving Utensil:	Portions: 110 Square
Internal Temp:		

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

- Dairy-Free Margarine Melted	1 Cup 2 1/3 Tablespoon
- White Marshmallows	3.82 Pound
- Froot Loops Cereal	2 1/4 Gallon

1. Spray baking dish with nonstick cooking spray. Set aside**2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe
12/1/2023 Lunch

110 Square

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

Beef Philly Steak

Cooking Time:	Serving Pan:	Yield: 400 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 400 Sandwich
Internal Temp:		

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

- Gourmet Mayonnaise	6 1/4 Gallon
- Garlic Cloves	1 1/4 Quart
-Chopped	
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
- Sliced Sirloin Beef	80 Pound
Sliced Thin	
- Green Bell Pepper	160 Ea.
Sliced Thin	
- Jumbo Yellow Onion	120 Each
Sliced Thin	
- Cnd Cheddar Cheese Sauce	25 Pound
- Root Rolls Hoagie 6"	400 Ea.
- .75 oz Slcd Swiss Cheese	400 Slice
- Ground Italian Seasoning	1 3/4 Quart 1/2 Cup

1. Gather all ingredients.

2. In a small bowl, combine mayonnaise and minced garlic. Cover and refrigerate.

3. Preheat oven to 500 degrees F.

4. Heat oil in a large skillet over medium heat. Sauté thinly sliced beef until lightly browned. Stir in thinly sliced peppers and thinly sliced onions. Season with salt and pepper. Sauté until vegetables are tender, and remove from heat.

5. Spread each hoagie bun generously with garlic mayonnaise and cheese sauce. Divide beef mixture into buns. Top with 1 slice Swiss Cheese and sprinkle with seasoning.

6. Place sandwiches on baking pan. Heat sandwiches in a preheated oven until cheese is melted or slightly browned.

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
12/1/2023 Lunch

400 Sandwich

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

French Fries Crinkle

Cooking Time:	Serving Pan:	Yield: 400 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/2" Fz Crinkle Cut French Fries	100 Pound
- Fryer Oil Susquehanna Mills	10 Pound

-

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/1/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	75 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Gallon
- Coarse Kosher Salt	1 1/2 Cup
- Fryer Oil Susquehanna Mills	7.5 Pound

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

2. Wash potatoes in colander.

3. Cut potatoes using fry cutter in the prep area. Rinse well.

4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}

5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	75 Pound
- Coarse Kosher Salt	3 Tablespoon
- Fryer Oil Susquehanna Mills	7.5 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 350 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 350 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	87.5 Pound
- Extra Virgin Olive Oil	3 1/4 Quart
- Garlic Cloves	26.25 Clove
Minced	
- Ground Italian Seasoning	1 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 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 12/1/2023 Lunch		350 4 oz

JHU Hopkins Cafe

Friday 12/1/2023

Grill Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 450 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 450 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 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 12/1/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	150 4 OZ
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-
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 12/1/2023 Lunch		150 4 oz

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 226 Burger
Cooking Temp:	Serving Utensil:	Portions: 226 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---------------------------------------------------------------------------------------------------------------------------|-------------|
| - 5.33 oz White Turkey Burger Patty | 226 5.33 Oz |
| - Small Potato Bun | 226 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 12/1/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Lunch

Shrimp Popcorn Fried

Cooking Time:	Serving Pan:	Yield: 8 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 3 oz
Internal Temp:		

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

- | | |
|------------------------------------|-----------|
| - 65-100 Ct Breaded Popcorn Shrimp | 136 Pound |
| - Canola Oil | 1 Gallon |

1. Heat vegetable oil to 375 degrees F.

2. Deep fry shrimp for 3-5 minutes, or until shrimp float to the top. Drain off excess oil.

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 12/1/2023 Lunch	400 3 oz	8 Batch

JHU Hopkins Cafe

Lev - Taco Kitchen

Friday 12/1/2023

Lunch

LEV Chipotle Crema

Cooking Time:	Serving Pan:	Yield: 4.39 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Sour Cream	10.98 Pound
- Cnd Whole Hot Chipotle Peppers	1.47 7 Oz Can
- Coarse Kosher Salt	2 2/3 Tablespoon
- Fresh Squeeze Lime Juice	1 1/4 Cup 3 Tablespoon

-

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

- Gourmet Mayonnaise	1 1/4 Cup 3 Tablespoon
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Distribution...**Portions****Yield**

JHU Hopkins Cafe
12/1/2023 Lunch

For Use In
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Friday 12/1/2023

Lunch

LEV Chips and Guacamole

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

Ingredients & Instructions...

- Fz Pouch Guacamole	50 Pound
* LTK Tortilla Chips	100 Pound

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		200 Serving

JHU Hopkins Cafe
Friday 12/1/2023

Lev - Taco Kitchen
Lunch

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	100 Pound
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Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Friday 12/1/2023

Lunch

Passport Beans Black Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 6.9 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	13.8 Ounce
- Jumbo Yellow Onion Diced 3/8"	3.45 Pound
* Chopped Garlic	6.9 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	6.9 Ounce
- Pepper Chili Green Diced	1.73 Pound
- Black Beans Rinsed & Drained	6.9 #10 Can
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Cumin	2 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	2.59 Pound

1. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

2. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	200 1/2 cup	6.9 Can Batch

JHU Hopkins Cafe

Passport

Friday 12/1/2023

Lunch

Rice Mexican

Cooking Time:	Serving Pan:	Yield: 133.3 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/3 cup
Internal Temp:		

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

* Water	1 3/4 Gallon 1 Quart
- Parboiled Long Grain Rice	5.33 Pound
- Seasoning Mexican	2.67 11 oz

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.**2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.**

-

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
12/1/2023 Lunch

200 1/3 cup

133.3 1/2 cup

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Bread Garlic Texas Toast

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

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

- Dairy-Free Margarine	1 3/4 Quart 1/2 Cup
- Garlic Powder	1 1/4 Quart
- Texas Toast Bread	250 Slice

1. Combine garlic powder with softened margarine. Spread garlic/margarine mixture onto each slice of bread.

2. Arrange bread in a single layer on sheet pan and bake in oven at 400 F for 10 minutes, or until lightly browned and crust is crisp. Serve warm.

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

Hopkins Cafe
12/1/2023 Lunch

250 Slice

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Pasta Fettuccine Chicken Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: Med H	Serving Utensil:	Portions: 300 4 oz Portion
Internal Temp: 165		

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

* Plain Cooked Fettuccine Pasta	38 Pound
* Alfredo Sauce	3 3/4 Gallon
- Halal Bnls Sknls Chicken Thigh	18.75 Pound
- Extra Virgin Olive Oil	3 1/2 Cup 1 2/3 Tablespoon
- Whole Black Peppercorns	3 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 3 2/3 Tablespoon
- Grated Parmesan Cheese	7.58 Pound
- Fresh Italian Parsley	3.75 Bunch

1. Either heat the water to boiling for a pasta station or using a 2 & 1/2 " perforated pan steam the pasta as needed.

2. Season the chicken with Salt and Pepper. Heat skillet and add oil. Cook the chicken and sauté until an internal temperature of 165 degrees is reached. Hold Hot at 140F{CCP}

SERVICE:

1. In small batches, reheat the pasta, drain. Toss with Sauce and Chicken and top with parmesan cheese and parsley.

For each batch mix up approximately:

**2.5 lbs of Pasta
1.25 lbs chicken
3 Cups Sauce
8 oz Parmesan**

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	300 4 oz Portion	75 Pound

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Pasta Fettuccine Plain Cooked

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 10" Fettuccine Pasta	37.5 Pound
- Water Tap	37 1/2 Gallon
- Coarse Kosher Salt	3 3/4 Cup
- Canola Oil	3/4 Cup 3 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.**2. Add Salt.****3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.****4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.****5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.**

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Pasta Fettuccine Chicken Alfredo	38 Pound
Overproduction...	2 4 oz Portion	8 Ounce

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 50 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 400 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	50 22 Oz Dough
- Cnd Italian Pizza Sauce	18.75 Pound
- Shredded Part Skim Mozzarella Cheese	25 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Pizza Meat Supreme

Cooking Time: 8 min	Serving Pan:	Yield: 32 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 256 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	32 22 Oz Dough
- Cnd Italian Pizza Sauce	12 Pound
- Shredded Part Skim Mozzarella Cheese	16 Pound
- Slcd Pork Beef Pepperoni	640 Slice
- Ground Sweet Mild Italian Pork Sausage	8 Pound

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

* Roasted Diced Peppers Pizza Topping	5 Pound
* Roasted Diced Onion Pizza Topping	5 Pound
* Roasted Mushroom Pizza Topping	5 Pound
- Cnd Slcd Ripe Olives	4 Pound
Drained	

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with roasted vegetables, olives, cooked sausage, and pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	250 slice	32 pizza
Overproduction...	6 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Topping Pizza Veg Mushrooms Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 5 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Sld White Mushrooms Sliced 1/8"	6.5 Pound
- Extra Virgin Olive Oil	2 Tablespoon
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon

1. Gather ingredients and equipment as needed.**2. Place mushrooms into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.****3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix mushrooms. Return to oven for an additional 2 minutes.****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Pizza Meat Supreme	5 Pound

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 5 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	6 Pound
- Extra Virgin Olive Oil	2 Tablespoon
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	1 Teaspoon

1. Gather ingredients and equipment as needed.

2. Place onions into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix onions. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Pizza Meat Supreme	5 Pound

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/1/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 5 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper	6 Pound
Cut ½"	
- Extra Virgin Olive Oil	2 Tablespoon
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	1 Teaspoon

1. Gather ingredients and equipment as needed.

2. Cut as directed. Place into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix peppers. Return to oven for an additional 2 minutes.

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Lunch	For Use In Pizza Meat Supreme	5 Pound

JHU Hopkins Cafe

Root

Friday 12/1/2023

Lunch

Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 138.96 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Mushrooms Pulled Plant Based Meaty	23.16 Pound
- Jumbo Yellow Onion	34.74 Each
- Red Bell Pepper Sliced Thin	17.37 Ea.
- Jalapeno Pepper Seeded & Diced	34.74 Ea.
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Extra Virgin Olive Oil	2 Cup 3 Tablespoon
- Cnd Tomato Sauce	2 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 4 Tablespoon
- Bay Leaf	17.37 Leaf
* Stock Vegetable	2 3/4 Quart 1/2 Cup
- GF Tamari Soy Sauce	3/4 Cup 3 Tablespoon
- Fresh Cilantro	1 1/4 Cup 3 Tablespoon

-chopped

1. Gather all ingredients

2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos

3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently

4. Add salt, cumin, and bay leaves and cook for 1 minute

5. Stir in the sliced peppers and garlic. Reduce heat to low

6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes

7. Remove lid, add tamari, and allow sauce to fully thicken

8. Discard bay leaves and top with cilantro

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
12/1/2023 LunchFor Use In
Taco Street Mushroom Ropa

138.96 3/4 cup

JHU Hopkins Cafe

Root

Friday 12/1/2023

Lunch

Potatoes Red Roasted

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

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

- Red Potato	60 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	4 1/2 Gallon
- Dairy-Free Margarine	3 Cup
- Dried Rosemary Leaf	3/4 Cup
Crushed	
- Coarse Kosher Salt	1/4 Cup

1. Cut red potatoes into quarters. Steam or boil in water for 10 minutes, or until tender.

2. Drain off excess water and toss potatoes lightly with margarine, rosemary, and salt.

3. Bake in oven at 400 F for 35- 40 minutes, or until lightly browned and tender.

-

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

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

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

Hopkins Cafe

12/1/2023 Lunch

300 1/2 cup

9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Root

Friday 12/1/2023

Lunch

Vegan Cassoulet

Cooking Time:	Serving Pan:	Yield: 8.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 6 oz
Internal Temp:		

Ingredients & Instructions...

- Great Northern Beans	16.68 Pound
- Cremini Mushrooms	8.34 Pound
- Hakurei Turnip	16.68 Pound
- Jumbo Yellow Onion	16.68 Pound
- Carrot Jumbo 50#	8.34 Pound
- Celery	8.34 Pound
- Mirepoix Soup Base Paste	2.09 Pound
* Water	8 1/4 Gallon 1 1/2 Cup
- Fresh Thyme Chopped	1.04 Pound
- Fresh Italian Parsley Chopped	1.04 Pound
- Bay Leaf	8.34 Leaf
- Coarse Kosher Salt	8.3 Ounce
- Ground Black Pepper	4.17 Ounce
- Extra Virgin Olive Oil	2.09 Pound
* Tomatoes Diced BYOB	8.34 Pound
* Chopped Garlic	1.04 Pound

1. Pluck and chop thyme fine. Clean and rough chop parsley. Dice onions, carrots and celery to 1". Cut in half the long way cremini mushrooms. Mince garlic.

2. Combine vegetable base with one gallon of water, Set aside.

3. Combine mushrooms with 2 oz of olive oil, salt and pepper. Lay on sheet pan and roast at 400 F for 15 minutes or until they begin to caramelize.

4. Heat oil in large stock pot. Sauté garlic, bay leaf and onions until they begin to caramelize.

5. Combine mushrooms, sautéed garlic and onions, vegetable stock and the remaining ingredients into a large roasting pan.

6. Roast the cassoulet in the oven at 350 F until vegetables are tender, 45 minutes to 1 hour.

7. Remove from oven, serve with a slice of grilled baguette.

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

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

JHU Hopkins Cafe
Friday 12/1/2023

Root
Lunch

Vegan Cassoulet

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	250 6 oz	8.34 Batch

JHU Hopkins Cafe

Root

Friday 12/1/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Soup

Friday 12/1/2023

Lunch

Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
Chopped 1/4"	
- Celery	1.34 Stalk
Chopped 1/4"	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 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 12/1/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Friday 12/1/2023

Lunch

Soup Tomato Basil

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
Diced 1/4"	
- Dairy-Free Margarine	3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Cnd Tomato Sauce	3 1/4 Gallon 1 Cup
- Sugar	3 2/3 Tablespoon
- Milk 2% .5 GAL	2 1/2 Gallon 3 Cup
- Fresh Basil	2 1/2 Cup 2 2/3 Tablespoon

Finely cut

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Lunch	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Friday 12/1/2023

[All Meals]

Waffles

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

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

- Mix Waffle and Pancake	3 Quart 1/2 Cup
- Large Egg	12.5 Ea.
* Water	1 3/4 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 1/3 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
12/1/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Lunch

The Ultimate Grilled Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Sourdough Deli Bread	400 Ea.
- Dairy-Free Margarine	3 Quart 1/2 Cup
- Mild Cheddar Cheese	200 Slice
- Smoked Gouda Cheese	200 Slice
- Havarti Cheese	200 Slice

1. Spread 1/2 Tbsp of margarine on one side of each slice of bread

2. Place both pieces of bread on the grill with the margarine side-down

3. Stack cheeses on one piece of toast: Cheddar, Havarti, then Gouda. Once the bread is golden brown, close the sandwich with the crisp sides on the outside

4. Continue cooking until the bread is a rich golden brown, flipping once and pressing down lightly to help the bread stick to the cheese. Total cooking time is around 5-6 minutes

5. Once the cheese has melted, remove and cut in half diagonally to serve

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/2/2023 Lunch

200 Sandwich

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Cream Sour

Cooking Time:	Serving Pan:	Yield: 25 2 oz Portion
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	14.4 Ounce
1. Serve Chilled	
-	
CCP: COLD FOOD SERVICE: HOLD and SERVE food at 40 °F or lower {CCP}	

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/2/2023 Lunch	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Bacon

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Bacon	1.25 5 Lb Bag
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	50 2 oz	6.25 Pound

JHU Hopkins Cafe

Broth & Bowl

Saturday 12/2/2023

Lunch

Potato Bar Baked Potato

Cooking Time:	Serving Pan:	Yield: 50 Ea.
Cooking Temp:	Serving Utensil:	Portions: 50 Ea.
Internal Temp:		

Ingredients & Instructions...

- Idaho Potato 50 Ea.

Washed, Dried, Peeled, Cut 1" Cubes

- Canola Oil 1/4 Cup

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		50 Ea.

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Green Onion

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Green Onion	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Mild Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shredded Mild Cheddar Cheese	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Sour Cream

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

* Sour Cream	25 2 oz Portion
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Saturday 12/2/2023

Lunch

Potato Bar Sweet Potato

Cooking Time:	Serving Pan:	Yield: 50 Ea.
Cooking Temp:	Serving Utensil:	Portions: 50 Ea.
Internal Temp:		

Ingredients & Instructions...

- | | |
|----------------|---------|
| - Sweet Potato | 50 Ea. |
| - Canola Oil | 1/4 Cup |

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.
2. Rub or brush potatoes lightly with oil.
3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.
4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		50 Ea.

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shrd Vegan Cheddar Cheese Sub	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Saturday 12/2/2023

Broth & Bowl
Lunch

Potato Bar Whipped Salted Butter

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Salted Whipped Butter	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Carvery

Saturday 12/2/2023

Lunch

Carvery Corn Steamed

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

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

- Fz Corn	40 1 Lb Bag
* Water	2 1/2 Gallon

1. Boil or steam corn until heated. Drain off excess liquid.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe
12/2/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Carvery

Saturday 12/2/2023

Lunch

Carvery Rice Fried

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

Ingredients & Instructions...

- Long Grain White Rice	15 Pound
* Water	4 1/2 Gallon 3 Cup
- Jumbo Yellow Onion	5 Each
- Carrot Jumbo 50#	1 1/4 Quart
- Canola Oil	1 1/4 Cup
- GF Tamari Soy Sauce	3 3/4 Cup
- Liquid Whole Egg	1 3/4 Quart 1/2 Cup

1. Steam rice in water.

2. Cook chopped onions and carrots in oil for 5 minutes.

3. Add cooked rice and soy sauce to vegetables. Mix well over low heat.

4. Add scrambled egg mixture and toss on grill until all ingredients are mixed well and eggs are cooked thoroughly.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Carvery

Saturday 12/2/2023

Lunch

Marinade Pork Asian BBQ

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

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

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

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****STORAGE:**

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours. {CCP}cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure. Store at 40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/2/2023 Lunch	For Use In Pork Asian BBQ	1 3/4 Gallon 1 Cup

JHU Hopkins Cafe
Saturday 12/2/2023

Carvery
Lunch

Pork Asian BBQ

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

Allergens: Gluten, Sesame, Soy, Wheat

Ingredients & Instructions...

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

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

2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.

3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.

4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	250 3 oz Portion	47.06 Pound

JHU Hopkins Cafe

Deli

Saturday 12/2/2023

Lunch

Southwest Chicken Sub

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

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

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll**2. Place pepper jack cheese on each side of sub roll****3. Add grilled chicken and bacon****Student has choice of adding vegetables and toasting****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/2/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Saturday 12/2/2023

Lunch

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 2.09 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 75 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	3/4 Cup 1/3 Tablespoon
- White Marshmallows	1 Gallon 1/2 Cup
- Rice Krispies Cereal	1 1/2 Gallon 1 Cup

1. Gather all ingredients
2. Melt margarine in a large pot
3. Add marshmallows and stir until completely melted
4. Remove melted marshmallow mixture from heat
5. Add cereal and stir until well coated
6. Press mixture evenly into greased half sheet pans (36 servings per pan)
7. Cut into 2x3 portions

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	75 2x3 portion	2.09 Half sheet pan

JHU Hopkins Cafe

Desserts

Saturday 12/2/2023

Lunch

Pie Coconut Cream In House

Cooking Time:	Serving Pan:	Yield: 8 Pie
Cooking Temp:	Serving Utensil:	Portions: 80 1/10 Pie
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Eggs, Gluten, Tree Nuts, Wheat

Ingredients & Instructions...

- 9" Fz 3" Deep Pie Shell	8 8 Oz Each
- Sugar	3 1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Imitation Vanilla Extract	1 Tablespoon 5/8 Teaspoon
- Liquid Whole Egg	1 Quart 3/4 Cup
- Milk 2% .5 GAL	1 Gallon 3 1/4 Cup
- Organic Shredded Coconut	1.6 Pound
-	

1. Bake pie shell according to package instructions until light brown
2. Add sugar, salt, vanilla, and eggs and mix together
3. Heat milk. Add hot milk to egg mixture, slowly at first, then more rapidly
4. Add shredded coconut. Mix together
5. Pour into partially baked pie shells
6. Bake at 450 degrees F for 15 minutes. The custard filling is done when a knife inserted halfway between the edge and center comes out clean
7. After cooling, cut each pie into 10 slices

CCP: Cool from 140 degrees F to 70 degrees within 2 hours. Cool from 70 degrees F to at or below 40 degrees F within an additional 4 hours for a total cooling time of 6 hours

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	75 1/10 Pie	8 Pie
Overproduction...	5 1/10 Pie	1 Pie

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

Appetizer Egg Roll Fried

Cooking Time:	Serving Pan:	Yield: 250 Egg Roll
Cooking Temp: 425	Serving Utensil:	Portions: 250 Egg Roll
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Soy, Sesame, Wheat, Gluten*****The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.***Ingredients & Instructions...*

- Frozen Vegetable Egg Rolls	250 Ea.
- Fryer Oil Susquehanna Mills	1.25 Pound

-
- 1. Gather all ingredients**
- 2. Preheat deep fryer to 375 degrees F**
- 3. Deep fry from frozen for 3 to 5 minutes until golden brown or an internal temperature of 165 degrees F is reached**
-

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
12/2/2023 Lunch

250 Egg Roll

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 62.5 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|--------------|
| - Idaho Potato | 62.5 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 1/2 Gallon |
| - Coarse Kosher Salt | 1 1/4 Cup |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/2/2023 Lunch	For Use In Fries French Hand Cut	62.5 Pound

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

French Fries Steak

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|----------------------------------|-----------|
| - 3/8" Fz Steak Cut French Fries | 75 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Hold or serve hot food at or above 135 degrees F

Distribution...

Portions

Yield

Hopkins Cafe
12/2/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 62.5 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	62.5 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Fryer Oil Susquehanna Mills	6.25 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	250 1/2 cup	62.5 Pound

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 175 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 175 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	43.75 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Garlic Cloves	13.13 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 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
12/2/2023 Lunch

175 4 oz

JHU Hopkins Cafe
Saturday 12/2/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 225 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 225 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	225 Ea.
- Small Potato Bun	225 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 12/2/2023 Lunch		225 Burger

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 75 4 oz
Cooking Temp:	Serving Utensil:	Portions: 75 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 75 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 12/2/2023 Lunch		75 4 oz

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 113 Burger
Cooking Temp:	Serving Utensil:	Portions: 113 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	113 5.33 Oz
- Small Potato Bun	113 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 12/2/2023 Lunch		113 Burger

JHU Hopkins Cafe

Pizza & Pasta

Saturday 12/2/2023

Lunch

Bruschetta

Cooking Time:	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: 350	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25#	50 Pound
Chopped	
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/2 Teaspoon
- Fresh Basil	3 Quart 1/2 Cup
- Fresh Italian Parsley	3 Cup 2 Tablespoon
* Chopped Garlic	3 Cup 2 Tablespoon
- Baguette Bread	25 Ea.
Sliced Thin	
-	

1. Gather all ingredients**2. Cut the tomatoes into a small dice****3. Add remaining ingredients and toss****4. Slice baguette into 20 slices****5. Top each baguette slice with 2 oz of topping****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe		
12/2/2023 Lunch	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Pizza & Pasta

Saturday 12/2/2023

Lunch

Pasta Ziti Baked

Cooking Time:	Serving Pan:	Yield: 150 Pound
Cooking Temp:	Serving Utensil:	Portions: 300 8oz
Internal Temp:		

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

* Water	18 Gallon
- Ziti Pasta	15 Pound
Boiled	
- Shredded Mild Cheddar Cheese	15 Ounce
- Shredded Part Skim Mozzarella Cheese	12 Pound
- Whole Milk Ricotta Cheese	21 Pound
- Canned Marinara Sauce	6 Gallon
- Grated Parmesan Cheese	3 3/4 Quart

1. Bring water to a boil. Add pasta and cook until tender. Drain off excess liquid.**2. Combine shredded mozzarella, cheddar, and ricotta cheeses.****3. Layer ziti in a baking pan using the following order (repeat as needed to form several layer): ziti noodles, cheese mixture, and sauce.****4. Sprinkle top with Parmesan cheese.****5. Bake in oven at 350 degree F for 30-45 minutes, or until done.**

-

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
12/2/2023 Lunch

300 8oz

150 Pound

JHU Hopkins Cafe

Pizza & Pasta

Saturday 12/2/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 25 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 200 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	200 slice	25 Pizza

JHU Hopkins Cafe
Saturday 12/2/2023

Pizza & Pasta
Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
-	

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Lunch

Root Broccoli Roasted

Cooking Time: 10 min	Serving Pan:	Yield: 12 Batch
Cooking Temp: 375°	Serving Utensil:	Portions: 300 4 oz Portion
Internal Temp: 145		

Ingredients & Instructions...

- Broccoli Florets 4/3#	84 Pound
Trimmed, Cut in Small Florets	
- Canola Oil	12 Ounce
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	2 Tablespoon

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

2. On a clean surface wearing gloves, cut vegetables as directed.

3. Season with canola oil, salt and pepper tossing vegetables to coat evenly.

4. Roast on sheet trays for 10 minutes at 375 degrees F

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 12/2/2023 Lunch	300 4 oz Portion	12 Batch

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Lunch

Root Casserole Tofu Vegan

Cooking Time:	Serving Pan:	Yield: 6.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 6 oz
Internal Temp:		

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

- Firm Tofu	83.38 Pound
Cubed	
* Water	3 1/4 Gallon 1 Cup
- Canola Oil	1 1/2 Cup 2 2/3 Tablespoon
- Jumbo Yellow Onion	1 1/2 Cup 2 2/3 Tablespoon
- Celery	2 1/2 Quart
- Fz Cut Broccoli	10.01 Pound
- Zucchini	10.01 Pound
Sliced, Diced	
* Chopped Garlic	1/4 Cup 2 2/3 Tablespoon
- Fz Chopped Spinach	6.67 Pound
- Mirepoix Soup Base Paste	1/4 Cup 1/3 Tablespoon
* Water	1 1/2 Gallon 3 Cup
- GF Tamari Soy Sauce	1/4 Cup 2 2/3 Tablespoon
- GF Hoisin Sauce	3/4 Cup 1 1/3 Tablespoon
- Dark Chili Powder	3 1/3 Tablespoon
- Roasted Sesame Oil	3/4 Cup 1 1/3 Tablespoon

1. Gather all ingredients**2. Cut tofu into 1/2 inch cubes****3. Bring first-listed water to a boil in a wok or large pot. Add tofu and blanch for 2-3 minutes to harden. Drain off excess liquid****4. Heat oil in wok or large skillet. Add chopped onions, celery, broccoli, sliced zucchini, chopped garlic, spinach, and cooked tofu. Stir fry for 3-4 minutes****5. For sauce: Mix second-listed water and soup base. Prepare sauce by mixing vegetable soup base, soy sauce, hoisin sauce, chili powder, and sesame oil in a pot. Bring to a boil****6. Add the stir fried vegetables and tofu to the pot, then reduce the heat and simmer covered for 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 12/2/2023 Lunch	200 6 oz	6.67 Batch

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Lunch

Root Pasta Noodles Sesame

Cooking Time:	Serving Pan:	Yield: 15.63 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

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

- Fresh Cilantro	1 3/4 Quart 3/4 Cup
- Fresh Basil	1 3/4 Quart 3/4 Cup
- Green Onion	31.26 Each
- Red Bell Pepper Sliced Thin	31.26 Ea.
- Yellow Bell Pepper Diced	31.26 Ea.
- Julienne Carrots	5.21 Pound
- Buckwheat Soba Noodles	15.63 Pound
- Rice Wine Vinegar	3 3/4 Quart 1/2 Cup
- Extra Virgin Olive Oil	3/4 Cup 3 2/3 Tablespoon
- Roasted Sesame Oil	1 3/4 Cup 3 Tablespoon
* Chopped Garlic	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	1 3/4 Cup 3 Tablespoon
- Light Brown Sugar	1 3/4 Cup 3 Tablespoon

1. Gather all ingredients**2. Defrost noodles under running water or blanch in hot water for 1-2 minutes. Remove and drain excess water****3. Combine chopped cilantro, chopped basil, sliced green onion, diced peppers, shredded carrots, and noodles in a large bowl****4. Blend vinegar, olive oil, sesame oil, garlic, soy sauce, and brown sugar in a medium bowl****5. Pour dressing over salad and toss to coat****Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours for a total cooling time of 6 hours****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/2/2023 Lunch

250 1/2 cup

15.63 Batch

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Lunch

Root Peas & Carrots Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Peas & Carrots	100 Pound
* Water	5 Gallon

1. Steam or boil vegetables until tender. Drain off excess liquid.

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/2/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Salad Bar

Saturday 12/2/2023

Lunch

Salad Slaw Super Asian

Cooking Time:	Serving Pan:	Yield: 11 3/4 Gallon 1 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Shredded Coleslaw	47.44 Pound
- GF Tamari Soy Sauce	1/4 Cup 1 Tablespoon
- Lemon Juice	1/4 Cup 1 Tablespoon
- Canola Oil	1/4 Cup 1 Tablespoon
- Fresh Ginger Minced	1 1/4 Quart 3/4 Cup
- Rice Wine Vinegar	1 1/4 Quart 3/4 Cup
- Light Amber Honey	2 3/4 Quart 3/4 Cup
- Roasted Sesame Oil	1 3/4 Cup 3 2/3 Tablespoon
- White Sesame Seeds	1 3/4 Cup 3 2/3 Tablespoon

1. Whisk soy sauce, lemon juice, vegetable oil, grated ginger, rice wine vinegar, honey, sesame oil, and sesame seeds together.

2. Pour mixture over super slaw, mix to combine and serve.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	250 1/2 cup	11 3/4 Gallon 1 3/4 Cup

JHU Hopkins Cafe

Soup

Saturday 12/2/2023

Lunch

Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
Chopped 1/4"	
- Celery	1.34 Stalk
Chopped 1/4"	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 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 12/2/2023 Lunch	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Saturday 12/2/2023

Lunch

Soup Vegetable Tuscan Vegan In House

Cooking Time: 60 min	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: Med	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 145		

Ingredients & Instructions...

- Cannellini Beans Rinsed & Drained	10.42 Pound
- Canola Oil	4.2 Ounce
- Jumbo Yellow Onion	4.17 Pound
- Carrot Jumbo 50#	2.08 Pound
- Celery	2.08 Pound
- Zucchini Diced 1/4"	2.08 Pound
* Chopped Garlic	2.08 Ounce
- Dried Thyme Leaf	1 1/3 Tablespoon
- Ground Sage	2 Tablespoon 1/4 Teaspoon
- Fresh Rosemary Chopped	1/4 Cup 2 Tablespoon
* Mirepoix Stock Made in Advance & Reserved	2 1/2 Gallon 2 Cup
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Canned Diced Tomatoes	12.5 Pound
- Fz Chopped Spinach	4.17 Pound

Thawed in cooler @ 40°F < 48 hours (CCP)

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

2. Divide the bean in half and mash half of the beans. Set aside.

3. Heat oil in a pot/kettle over high heat. Add the onions, carrots, celery and zucchini and sauté until light brown, 4-6 minutes.

4. Add garlic, thyme, sage and rosemary and cook until fragrant, 2 minutes.

5. Add stock, salt and pepper and bring to a boil. Once boiling, add the tomatoes and spinach, cook 5 minutes.

6. Add all of the beans and return to a simmer and continue to cook, 5 minutes. Suggested to serve with parmesan on the side as a garnish.

HOT FOOD SERVICE:

JHU Hopkins Cafe
Saturday 12/2/2023

Soup
Lunch

Soup Vegetable Tuscan Vegan In House

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140°F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {SOP}

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Lunch	100 8 oz	6 1/4 Gallon

JHU Hopkins Cafe

Soup

Saturday 12/2/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/4 Cup 4 Tablespoon
* Water	2 1/2 Gallon 2 Cup

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/2/2023 Lunch	For Use In Soup Vegetable Tuscan Vegan In House	2 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Waffle Bar

Saturday 12/2/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 25 Waffle
Cooking Temp:	Serving Utensil:	Portions: 25 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/2 Quart 1/4 Cup
- Large Egg	6.25 Ea.
* Water	3 3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
12/2/2023 Lunch

25 Waffle

JHU Hopkins Cafe

Sunday 12/3/2023

[None]

Lunch

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	8 Pound
*	Water	2 Quart
-		
	1. Boil or steam carrots until heated. Drain off excess liquid.	
-		
	CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		50 1/2 cup

JHU Hopkins Cafe

Sunday 12/3/2023

[None]

Lunch

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	32 Pound
* Water	2 Gallon
-	
1. Boil or steam cauliflower until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		200 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Lunch

Fish Catfish Breaded Cornmeal

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

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

- Buttermilk	3 3/4 Quart
- Unbleached All Purpose Flour	7.5 Pound
- Yellow Cornmeal	15 Pound
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground White Pepper	3 1/3 Tablespoon
- Chesapeake Catfish	90 Pound

1. Soak fish in buttermilk.**2. Mix flour, cornmeal, salt, and pepper. Dip soaked fish fillets into cornmeal-flour mixture, thoroughly coating each piece****2. Fry in deep fat at 360 degrees F for 4 to 5 minutes or until fish is golden brown****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/3/2023 Lunch

250 3 Oz

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	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 12/3/2023 Lunch	4 8 oz	2 Quart

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Lunch

Salad Chickpea

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

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	8 3/4 Gallon
- Celery Diced	2 1/2 Gallon
- Green Onion Sliced Thin	2 1/2 Quart
- Red Bell Pepper Diced Small	1 1/4 Gallon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1 1/4 Gallon
- Vegan Soybean Oil Mayonnaise	1 1/4 Gallon
- Dijon Mustard	2 1/2 Cup
- Fresh Dill Chopped	2.5 Pound
- Lemon Juice	3 3/4 Cup
- Garlic Powder	3/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	1/4 Cup 2 2/3 Tablespoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		400 1/2 Cup

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Lunch

Sauce Remoulade Creole

Cooking Time:	Serving Pan:	Yield: 1 1/2 Quart 1/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 1 1/2 Quart 1/4 Cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Egg, Fish, Soy

Ingredients & Instructions...

- Gourmet Mayonnaise	1 1/2 Quart 1/4 Cup
- Cnd Sweet Pickle Relish	3/4 Cup 1/3 Tablespoon
- Lemon Juice	1/4 Cup 2 Tablespoon
- Tabasco Hot Sauce	1/4 Cup 1/2 Teaspoon
- Capotes Capers	1/4 Cup 1/2 Teaspoon
Roughly Chopped	
- Ground Spanish Paprika	3 Tablespoon 3/8 Teaspoon
- Dijon Mustard	2 Tablespoon 1/4 Teaspoon
- Vegan Worcestershire Sauce	2 Tablespoon 1/4 Teaspoon
* Chopped Garlic	1/4 Cup 1/2 Teaspoon

1. Gather all ingredients

2. Mix together

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

Distribution...

Portions

Yield

Hopkins Cafe
12/3/2023 Lunch

1 1/2 Quart 1/4 Cup

Cream Sour

Cooking Time:	Serving Pan:	Yield: 25 2 oz Portion
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	14.4 Ounce
1. Serve Chilled	
-	
CCP: COLD FOOD SERVICE: HOLD and SERVE food at 40 °F or lower {CCP}	

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/3/2023 Lunch	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe

Broth & Bowl

Sunday 12/3/2023

Lunch

Potato Bar Bacon

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Bacon	1.25 5 Lb Bag
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	50 2 oz	6.25 Pound

JHU Hopkins Cafe

Broth & Bowl

Sunday 12/3/2023

Lunch

Potato Bar Baked Potato

Cooking Time:	Serving Pan:	Yield: 50 Ea.
Cooking Temp:	Serving Utensil:	Portions: 50 Ea.
Internal Temp:		

Ingredients & Instructions...

- Idaho Potato 50 Ea.

Washed, Dried, Peeled, Cut 1" Cubes

- Canola Oil 1/4 Cup

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		50 Ea.

JHU Hopkins Cafe
Sunday 12/3/2023

Broth & Bowl
Lunch

Potato Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe
Sunday 12/3/2023

Broth & Bowl
Lunch

Potato Bar Green Onion

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Green Onion	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Sunday 12/3/2023

Lunch

Potato Bar Mild Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shredded Mild Cheddar Cheese	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Sunday 12/3/2023

Broth & Bowl
Lunch

Potato Bar Sour Cream

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

* Sour Cream	25 2 oz Portion
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Sunday 12/3/2023

Lunch

Potato Bar Sweet Potato

Cooking Time:	Serving Pan:	Yield: 50 Ea.
Cooking Temp:	Serving Utensil:	Portions: 50 Ea.
Internal Temp:		

Ingredients & Instructions...

- Sweet Potato 50 Ea.
- Canola Oil 1/4 Cup

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Rub or brush potatoes lightly with oil.

3. Bake in oven at 425 degree F for 1 to 1 ½ hours, or until soft.

4. Remove potatoes from oven and cut a cross-shaped gash on the top of each to release steam.

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.

-

Finger Food: Cut into bite sized pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		50 Ea.

JHU Hopkins Cafe
Sunday 12/3/2023

Broth & Bowl
Lunch

Potato Bar Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Shrd Vegan Cheddar Cheese Sub	3.13 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		3.13 Pound

JHU Hopkins Cafe
Sunday 12/3/2023

Broth & Bowl
Lunch

Potato Bar Whipped Salted Butter

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Salted Whipped Butter	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Carvery

Sunday 12/3/2023

Lunch

Lime Roasted Okra

Cooking Time: 10-15 min	Serving Pan:	Yield: 4.06 Batch
Cooking Temp: 400	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Okra	40.6 Pound
- Extra Virgin Olive Oil	2 Quart 2 Tablespoon
- Limes	1 Quart 2/3 Tablespoon
- Himalayan Pink Coarse Sea Salt	1/4 Cup 1/8 Teaspoon
- Ground Spanish Paprika	1 Cup 3/4 Teaspoon
- Ground Cayenne Pepper	1/4 Cup 1/8 Teaspoon
- Limes	81.2 Ea.
-zest	
-	
1. Preheat oven to 400 degrees F. Place sheet pan in oven to warm. 2. Place the okra in a large bowl. 3. Whisk together oil, juice, and all the spices. Pour over okra and toss, let sit while the over is preheating 4. Pull rack half way out and toss okra onto sheet pan in oven. Push rack back into the oven and allow okra to roast for 10 minutes. 5. Open oven and pull a piece of okra to taste. Should be firm to bite. If not, allow okra to cook an additional 5 minutes. - Cook to a minimum internal temperature of 135 degrees F. CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	200 1/2 cup	4.06 Batch

JHU Hopkins Cafe

Carvery

Sunday 12/3/2023

Lunch

Potatoes Scalloped

Cooking Time: 60 min	Serving Pan:	Yield: 4 2" Hotel Pan
Cooking Temp: 350°	Serving Utensil:	Portions: 256 1/2 cup
Internal Temp: 165		

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

- Canola Oil	1 Pound
- Jumbo Yellow Onion	2 Pound
Peeled & Brunoise	
- Coarse Kosher Salt	1 Tablespoon
- Ground White Pepper	1 Tablespoon
- Ground Nutmeg	1/2 Teaspoon
- Milk 2% .5 GAL	1 1/2 Gallon
- Potato Starch	1/4 Cup 2 Tablespoon
- Grated Parmesan Cheese	5 Pound
- Idaho Potato	20 Pound

Peeled & Sliced

-

1. Gather all ingredients/equipment as needed for recipe. Preheat oven to 350°F. Grease hotel pans with pan spray

2. Heat oil in trunion steam kettle. Add onions and sauté for about 3 minutes. Add salt, pepper, and nutmeg to bloom seasonings

3. Slowly whisk in milk, and potato starch and bring to a simmer. Slowly simmer until mixture starts to thicken, 15 minutes

4. Add cheese and whisk in completely, cook until internal temperature reaches 185°F to activate the starch. Turn off heat once incorporated, taste and adjust seasoning

5. Mix sauce and potatoes together in a bowl. Scoop mixture into even layers in the greased hotel pans

6. Double wrap with plastic and then with foil. Bake in the preheated oven for 45 minutes (or if using the rational bake at 320°F for 35 minutes

7. Remove from oven and discard foil and plastic. Turn oven up to 400°F and return potatoes to the oven for another 15 minutes until golden brown

-

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

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

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

JHU Hopkins Cafe
Sunday 12/3/2023

Carvery
Lunch

Potatoes Scalloped

Hopkins Cafe			
12/3/2023	Lunch	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Sunday 12/3/2023

Lunch

Squash Yellow with Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion	1 Cup
- Dairy-Free Margarine	1/2 Cup
- Yellow Squash	10 Pound
* Water	2 Quart
- Cnd Red Pimiento	1/2 Cup
- Ground Black Pepper	1 Teaspoon

1. Sauté onions in margarine until translucent.

2. Steam or boil sliced squash until tender. Drain off excess liquid.

3. Add squash to sautéed onions and lightly fry in sauté pan until squash is well coated.

4. Drain and dice canned pimentos.

5. Season with pepper and serve.

-

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

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

Distribution...**Portions****Yield**Hopkins Cafe
12/3/2023 Lunch

50 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Chips Potato Homemade

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

Ingredients & Instructions...

- Sliced Potatoes 88 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	400 1/2 cup	12 1/2 Gallon

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 400 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	62.5 Pound
- Celery	100 Pound
-Diced	
- Onion Powder	1 Cup 3 Tablespoon
- Coarse Kosher Salt	3/4 Cup 4 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Dijon Mustard	1 1/2 Quart 1/4 Cup
- Gourmet Mayonnaise	3 Gallon 2 Cup

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.

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

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

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

Hopkins Cafe
12/3/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 331.89 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	763.35 Ea.
- Gourmet Mayonnaise	1 1/2 Gallon 2 1/2 Cup
- Celery	2 1/4 Quart 3/4 Cup
- Cnd Sweet Pickle Relish	2 1/4 Quart 3/4 Cup
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon
- Ground White Pepper	2 Tablespoon 5/8 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	400 1/2 cup	331.89 #8 scoop

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 107.53 serving
Cooking Temp:	Serving Utensil:	Portions: 25 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn 107.53 4 Oz Breast

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	25 Pound	107.53 serving

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 128.39 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 25 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	5.14 Pound
- Yellow Squash	5.14 Pound
- Eggplant	5.14 Pound
- Medium White Mushrooms Sliced	2.57 Pound
- Onion Red Jumbo 25# Diced	2.57 Pound
- Green Bell Pepper	7.71 Ea.
- Red Bell Pepper Sliced Thin	7.71 Ea.
* Chopped Garlic	7.7 Ounce
- Fresh Basil	3/4 Cup 1 2/3 Tablespoon
- Dried Oregano Leaf Crushed	3 1/3 Tablespoon
- Dried Rosemary Leaf Crushed	1 2/3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Balsamic Vinaigrette Dressing	1 1/4 Quart

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	25 Pound	128.39 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 22.7 Bag Batch Portions: 400 1/2 cup
--------------------------------------------------------------------------	------------------------------------------------	--------------------------------------------------------------

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

- Chunk Light Skipjack Tuna Fish	25.77 43 Oz Pouch
- Celery Diced 1/4"	14.9 Pound
- Dijon Mustard	4.26 Pound
- Onion Powder	1 Quart 3/4 Cup
- Ground White Pepper	1/4 Cup 3/4 Teaspoon
- Gourmet Mayonnaise	3 Gallon 3 Cup

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	400 1/2 cup	22.7 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 17.56 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 400 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|---------------|
| - Gourmet Mayonnaise | 43.9 Pound |
| - Cnd Whole Hot Chipotle Peppers | 5.86 7 Oz Can |

-

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	400 2 oz	17.56 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Lunch

Southwest Chicken Sub

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Pork, Wheat

Ingredients & Instructions...

- 7" Sub Roll	50 Ea.
- Halal Boneless Skinless Chicken Breast	9.38 Pound
- Bacon	100 Slice
- .75 oz Sld Pepper Jack Cheese	100 Slice
- Chipotle Mayonnaise	6.25 Pound

1. Spread chipotle mayo on each side of sub roll

2. Place pepper jack cheese on each side of sub roll

3. Add grilled chicken and bacon

Student has choice of adding vegetables and toasting

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/3/2023 Lunch

50 Sandwich

JHU Hopkins Cafe

Desserts

Sunday 12/3/2023

Lunch

Pie Apple In House

Cooking Time:	Serving Pan:	Yield: 8 Pie
Cooking Temp:	Serving Utensil:	Portions: 80 1/10 Pie
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- | | |
|---------------------------|-------------|
| - Apple Pie Filling | 1.6 Pound |
| - 9" Fz 3" Deep Pie Shell | 8 8 Oz Each |

1. Gather all ingredients
2. Pour filling into each pie shell
3. Top pie with dough sheet. Cut to fit. Seal top sheet at edges
4. Bake at 375 degrees F for 40 to 45 minutes, or until golden brown
5. Let cool for 30 minutes. When cool, cut each pie into 10 slices

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	75 1/10 Pie	8 Pie
Overproduction...	5 1/10 Pie	1 Pie

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

Burger Brunch

Cooking Time: 10 min	Serving Pan:	Yield: 75 1 burger
Cooking Temp:	Serving Utensil:	Portions: 75 1 burger
Internal Temp:		

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

- English Muffin	75 Each
- Fz 4 oz Beef Patty	75 4 Oz Patty
- American Cheese	75 Slice
- Canadian Bacon	75 Slice
- Large Egg	75 Ea.
-	
1. Slice Canadian bacon on deli slicer. Place evenly on parchment lined sheet pans. Bake at 350 degrees F for 10 minutes. Set aside.	
2. Grill burger patties on flattop until 160 degrees F internal temperature, flipping once, and seasoning both sides with salt and pepper. Set aside.	
3. Apply even layer of cooking oil on flattop, crack eggs and cook 3-5 minutes, flipping once, and seasoning both sides with salt and pepper. Place one slice of American cheese on each egg until melted. Set aside.	
4. Split English muffins in half and toast on flattop grill. Set aside.	
5. Assemble sandwich starting with bottom half of English muffin, burger patty, Canadian bacon, fried egg/cheese, and lastly the top half of English muffin.	
*Have hot sauce, jelly, mayonnaise, mustard, ketchup nearby as topping options	
-	
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 Lunch

75 1 burger

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/3/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

French Fries Waffle

Cooking Time: 16-20 minutes	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Waffle Fries 50 Pound
- Fryer Oil Susquehanna Mills 5 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: 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 Lunch

200 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 140 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 140 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	35 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 1/4 Cup
- Garlic Cloves	10.5 Clove
Minced	
- 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
12/3/2023 Lunch

140 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 180 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 180 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	180 Ea.
- Small Potato Bun	180 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 Lunch		180 Burger

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 60 4 oz
Cooking Temp:	Serving Utensil:	Portions: 60 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 60 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 Lunch		60 4 oz

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- | | |
|---------------------------------------------------------------------------------------------------------------------------|-------------|
| - 5.33 oz White Turkey Burger Patty | 100 5.33 Oz |
| - Small Potato Bun | 100 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 Lunch		100 Burger

JHU Hopkins Cafe

Pizza & Pasta

Sunday 12/3/2023

Lunch

Lasagna Vegetable

Cooking Time:	Serving Pan:	Yield: 7 2" Hotel Pan
Cooking Temp: 325	Serving Utensil:	Portions: 210 2x4 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- 10" Ribbed Lasagna	8.75 Pound
* Water	7 Gallon
- Jumbo Yellow Onion	1 1/4 Quart 1/4 Cup
- Canola Oil	1 1/4 Quart 1/4 Cup
- Garlic Powder	1 3/4 Teaspoon
- Cnd Tomato Sauce	3 1/2 Gallon
- Ground Black Pepper	1 Tablespoon 1/2 Teaspoon
- Dried Sweet Basil Leaf	3 1/3 Tablespoon
- Fresh Oregano	3 1/3 Tablespoon
- Fz Chopped Spinach	2 1/2 Gallon 2 Cup
- Julienne Carrots	3 1/2 Quart
- Liquid Whole Egg	3 1/4 Quart
- Grated Parmesan Cheese	3 1/4 Quart
- Whole Milk Ricotta Cheese	12.91 Pound
- Shredded Part Skim Mozzarella Cheese	13.13 Pound

1. Gather all ingredients

2. Preheat oven to 325 degrees F

3. Boil water. Add noodles to boiling water and cook until tender, approximately 15 minutes

4. Saute onions in oil with garlic until slightly tender

5. Mix sauteed onions, tomato sauce, pepper, basil, and oregano in blender until smooth

6. Thaw spinach by steaming for 5-10 minutes. Drain off excess liquid and mix with shredded carrots

7. Mix egg with Parmesan, ricotta, and half of mozzarella cheese. Combine egg and cheese mixture with spinach and carrots

8. To assemble: Layer noodles, sauce, and cheese mixture until 20x12x2" pan is full. Top with remaining mozzarella cheese

9. Bake in oven at 325 for 1 hour. Let set for 20 minutes before slicing. Cut into 30 2x4 portions

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 Lunch	200 2x4 portion	7 2" Hotel Pan
Overproduction...	10 2x4 portion	0.5 2" Hotel Pan

JHU Hopkins Cafe

Pizza & Pasta

Sunday 12/3/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 20 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 160 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	20 22 Oz Dough
- Cnd Italian Pizza Sauce	7.5 Pound
- Shredded Part Skim Mozzarella Cheese	10 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).***Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz mozzarella cheese evenly over sauce****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	160 slice	20 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Sunday 12/3/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 20 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 160 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	20 22 Oz Dough
- Cnd Italian Pizza Sauce	7.5 Pound
- Shredded Part Skim Mozzarella Cheese	10 Pound
- Slcd Pork Beef Pepperoni	400 Slice

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	160 slice	20 pizza

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Lunch

"Chicken" Roast Vegan

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

Ingredients & Instructions...

- Mix Chicken Alternative Vegan	1 10 Lb Bag
* Water	3 Quart
- Dairy-Free Margarine	1/2 Cup
- Jumbo Yellow Onion	3 1/4 Cup
-Diced	
- Celery	1 Quart
-Diced	
- Carrot Jumbo 50#	1 Pound
-Diced	
- Herb Poultry Seasoning	1 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon

1. Gather all ingredients.

2. Combine mix and water. Set aside.

3. Melt margarine in sauté pan. Add diced onions, diced celery, and diced carrots. Add poultry seasoning and pepper. Sauté until vegetables are soft.

4. Fold in sautéed vegetables to mixture and shape into a loaf.

5. Bake at 350 degrees F for 40-45 minutes.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	50 1/2 cup	1 Batch

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Lunch

Pilaf Quinoa Vegan

Cooking Time:	Serving Pan:	Yield: 1.09 Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 Cup 1 Tablespoon
- Green Onion Sliced	1.64 Pound
- Medium White Mushrooms Sliced	1.64 Pound
- Celery Chopped	1.09 Pound
* Chopped Garlic	1 Tablespoon 1/4 Teaspoon
- Mirepoix Soup Base Paste	3.27 Ounce
* Water	3 3/4 Quart 1/4 Cup
- Red Quinoa	3 3/4 Cup 1 Tablespoon

1. Saute green onions, celery, mushrooms and garlic in olive oil until tender-crisp.

2. Mix vegetable base with water. Add to vegetables. Bring to a rolling boil.

3. Add quinoa to vegetables and stir. Cover and reduce heat to low. Simmer until all liquid is absorbed and the grains are translucent, 10-15 minutes.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	50 1/2 cup	1.09 Batch

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Lunch

Wrap Veggie with Pesto

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

Ingredients & Instructions...

- Zucchini	5 Pound
Sliced, Diced	
- Yellow Squash	5 Pound
- Jumbo Yellow Onion	2 Pound
- Carrot Jumbo 50#	2 Pound
- Broccoli Florets 4/3#	2 Pound
- Basil Pesto Sauce without Nuts	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- 10" Flour Tortilla	25 Ea.

1. Dice all vegetables into 1/2 inch pieces.
2. In a large mixing bowl, combine vegetables, oil, and pesto.
3. Roast vegetable mixture in oven at 400 F until vegetables are soft and golden. Allow to cool.
4. Fill each tortilla with vegetable mixture. Roll tortilla and toast. Cut into halves and serve.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

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

Ingredients & Instructions...

- Canola Oil	7.5 Ounce
- Halal Bnls Sknls Chicken Thigh	11.25 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.41 Pound
- Red Bell Pepper Diced 1/4"	1.41 Pound
- Celery Diced 1/4"	1.41 Pound
* Chopped Garlic	7.5 Ounce
- Dried Thyme Leaf	1 Tablespoon 3/4 Teaspoon
- Ground Cayenne Pepper	1 Teaspoon
* GF Cajun Seasoning Spice Blend	1.88 Ounce
- Coarse Kosher Salt	5.6 Ounce
* Chicken Stock	11.25 Pound
- Bay Leaf	6 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	3.75 Pound
- 90-110 Ct Tail Off Peeled Shrimp	3.75 Pound
- Okra	1.88 Pound
- Fresh Italian Parsley	15 Ounce
- Cornstarch	1.88 Pound
* Water	15 Ounce
- Green Onion Sliced Thin	15 Ounce

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

2. In a pot on the stove top, heat oil over medium-high heat until shimmering. Add chicken and cook, tossing occasionally until browned, about 10 minutes. Remove chicken and reserve.

3. In the same pot cook onions, bell pepper, celery, garlic, thyme, cayenne, cajun seasoning, and salt until vegetables soften, 8 to 10 minutes. Add stock. Add bay leaves and return chicken and juices back into the pot. Bring to a boil, cover and reduce heat to low. Simmer until chicken is cooked through. Stir in sausage and cook until tender.

4. Create a slurry with the cornstarch and water. Add slurry to pot, mixing constantly to avoid lumps. Add in okra and shrimp. Cook till shrimp is pink and mixture has thickened. Fold in parsley and serve with rice. GARNISH with Green Onions. Hold and Serve hot 140F{CCP}

JHU Hopkins Cafe
Sunday 12/3/2023

Soup
Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	100 6 oz Ladle	75 8 oz

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Lunch

Soup Vegetable Tuscan Vegan In House

Cooking Time: 60 min	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: Med	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 145		

Ingredients & Instructions...

- Cannellini Beans Rinsed & Drained	10.42 Pound
- Canola Oil	4.2 Ounce
- Jumbo Yellow Onion	4.17 Pound
- Carrot Jumbo 50#	2.08 Pound
- Celery	2.08 Pound
- Zucchini Diced 1/4"	2.08 Pound
* Chopped Garlic	2.08 Ounce
- Dried Thyme Leaf	1 1/3 Tablespoon
- Ground Sage	2 Tablespoon 1/4 Teaspoon
- Fresh Rosemary Chopped	1/4 Cup 2 Tablespoon
* Mirepoix Stock Made in Advance & Reserved	2 1/2 Gallon 2 Cup
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Canned Diced Tomatoes	12.5 Pound
- Fz Chopped Spinach	4.17 Pound

Thawed in cooler @ 40°F < 48 hours (CCP)

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

2. Divide the bean in half and mash half of the beans. Set aside.

3. Heat oil in a pot/kettle over high heat. Add the onions, carrots, celery and zucchini and sauté until light brown, 4-6 minutes.

4. Add garlic, thyme, sage and rosemary and cook until fragrant, 2 minutes.

5. Add stock, salt and pepper and bring to a boil. Once boiling, add the tomatoes and spinach, cook 5 minutes.

6. Add all of the beans and return to a simmer and continue to cook, 5 minutes. Suggested to serve with parmesan on the side as a garnish.

HOT FOOD SERVICE:

JHU Hopkins Cafe
Sunday 12/3/2023

Soup
Lunch

Soup Vegetable Tuscan Vegan In House

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140°F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {SOP}

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Lunch	100 8 oz	6 1/4 Gallon

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Lunch

Spice Blend Cajun Seasoning GF

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

Ingredients & Instructions...

- Coarse Kosher Salt	2 1/2 Teaspoon
- Garlic Powder	1 Tablespoon 3/8 Teaspoon
- Ground Spanish Paprika	2 1/3 Tablespoon
- Ground Black Pepper	1 3/4 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Ground Cayenne Pepper	1 1/2 Teaspoon
- Crushed Red Pepper	3/4 Teaspoon
- Ground Spanish Paprika	1/4 Teaspoon
- Ground Thyme	3/8 Teaspoon
- Ground Oregano	5/8 Teaspoon

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

2. Mix all spices together.

TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/3/2023 Lunch	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	1.88 Ounce

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/4 Cup 4 Tablespoon
* Water	2 1/2 Gallon 2 Cup

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/3/2023 Lunch	For Use In Soup Vegetable Tuscan Vegan In House	2 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Waffle Bar

Sunday 12/3/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 20 Waffle
Cooking Temp:	Serving Utensil:	Portions: 20 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/4 Quart
- Large Egg	5 Ea.
* Water	3 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 1 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
12/3/2023 Lunch

20 Waffle