

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

## Cake of the Day Yellow T&amp;S

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

**Calzone Vegetable**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 5 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 5 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |  |               |
|--|---------------|
| - Jumbo Asparagus                      | 144 Each      |
| <b>-chopped, woody ends removed</b>    |               |
| - Spinach                              | 20 Pound      |
| <b>-chopped, stems removed</b>         |               |
| - Broccoli                             | 20 Pound      |
| <b>-chopped</b>                        |               |
| - Sliced Cremini Mushrooms             | 20 Pound      |
| - Garlic Cloves                        | 1/2 Cup       |
| <b>-minced</b>                         |               |
| - Extra Virgin Olive Oil               | 1 Cup         |
| - Dough Pizza Supreme 22 oz            | 2 22 Oz Dough |
| - Tomatoes 6X6 25#                     | 24 Each       |
| <b>-sliced in half moons</b>           |               |
| - Shredded Part Skim Mozzarella Cheese | 20 Pound      |
| - Cnd Italian Pizza Sauce              | 4 #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.
- 
- 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	Dinner

Calzone Vegetable

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023    Dinner		100   5 oz

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

## Cauliflower Steamed

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

## Ingredients &amp; Instructions...

- Cauliflower	64 Pound
* Water	4 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 11/27/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

**Churros Fried**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Each
<b>Internal Temp:</b>		

**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 Dinner

200 Each

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

## Lemonade Blue Jay

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

**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 Dinner	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

**Pasta GF Gemelli Chickpea Plain Cooked**

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

**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 Dinner	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

**Shrimp Blackened**

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

**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.**

-

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



JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

## 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 Dinner		200 1 Taco

JHU Hopkins Cafe

[None]

Monday 11/27/2023

Dinner

## 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 Dinner	200 2 Tacos	400 Each

JHU Hopkins Cafe

B.Y.O.B.

Monday 11/27/2023

Dinner

**Broccoli Florets Steamed**

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

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

- Broccoli Florets 4/3#	117.3 Pound
* Water	3 3/4 Gallon 2 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.**

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**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 Dinner	500 1/2 cup	7.82 2" Hotel Pan

JHU Hopkins Cafe  
Monday 11/27/2023

Broth & Bowl  
Dinner

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 20 4 oz
Cooking Temp:	Serving Utensil:	Portions: 20 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Dinner		20 4 oz

JHU Hopkins Cafe

Carvery

Monday 11/27/2023

Dinner

**Carrots & Parsnips Candied Carvery**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 1/2 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 1/2 cup
<b>Internal Temp:</b>		

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

- Carrot Jumbo 50#	50 Pound
- Parsnip	50 Pound
- Dairy-Free Margarine	5 Pound
- Sugar	5 Pound
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Ginger	1/4 Cup 2 2/3 Tablespoon

**1. Wash, trim and peel carrots and parsnips. Cut carrots into 1-inch pieces.****2. Steam or boil carrots and parsnips until tender, but not soft.****3. Melt margarine. Add sugar, salt and ginger. Add to carrots and parsnips. Bake at 400 degree F for 15-20 minutes. Turn frequently.**

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

Hopkins Cafe

11/27/2023 Dinner

500 1/2 cup

15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Monday 11/27/2023

Dinner

## Coleslaw Pineapple

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

## Ingredients &amp; 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 Dinner	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/27/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Desserts

Monday 11/27/2023

Dinner

## 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 Dinner

100 Square



JHU Hopkins Cafe

Desserts

Monday 11/27/2023

Dinner

## Cookies Chocolate Chip

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

*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 Dinner

100 Cookie

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

**Appetizer Macaroni and Cheese Bites**

<b>Cooking Time:</b> 4-6 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 500 0.6 Oz Piece
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 100 5 Pieces
<b>Internal Temp:</b>		

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

- Macaroni & Cheese Bites	500 0.6 Oz Piece
- Fryer Oil Susquehanna Mills	1.88 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/27/2023 Dinner	100 5 Pieces	500 0.6 Oz Piece

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 16 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 640 Slice
- 1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes
- 2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy
- 3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm
- 
- CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Dinner	For Use In Potato Salad Jamaican Jerk	16 Pound

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

**French Fries Potato Hand Cut Blanched**

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 11/27/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

## French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 63.84 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 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	15.96 Pound
- Fryer Oil Susquehanna Mills	1.6 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 Dinner	200 serving	63.84 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b> 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 11/27/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 250 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 250 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	62.5 Pound
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
- Garlic Cloves	18.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 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 Dinner		250 4 oz

JHU Hopkins Cafe  
Monday 11/27/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 329 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 329 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	329 Ea.
- Small Potato Bun	329 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 Dinner		329 Burger



JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 108 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 108 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger	108 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 11/27/2023 Dinner		108 4 oz

JHU Hopkins Cafe

Grill

Monday 11/27/2023

Dinner

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 161 Burger
Cooking Temp:	Serving Utensil:	Portions: 161 Burger
Internal Temp:		

**Ingredients & Instructions...**

- 5.33 oz White Turkey Burger Patty	161 5.33 Oz
- Small Potato Bun	161 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 Dinner		161 Burger

JHU Hopkins Cafe

Lev - Taco Kitchen

Monday 11/27/2023

Dinner

## 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 Dinner

For Use In  
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe  
Monday 11/27/2023

Lev - Taco Kitchen  
Dinner

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 Dinner		200 Serving

JHU Hopkins Cafe  
Monday 11/27/2023

Lev - Taco Kitchen  
Dinner

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 Dinner	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Dinner

## Jamaican ColeSlaw

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 servings
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 4 oz
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Canola Oil	2 1/2 Cup 3 Tablespoon
- Apple Cider Vinegar	2 1/2 Cup 3 Tablespoon
- Dijon Mustard	3/4 Cup 2 1/3 Tablespoon
- Sugar	3/4 Cup 2 1/3 Tablespoon
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	3 2/3 Tablespoon
- Chopped Garlic in Water	1 1/4 Cup 1 Tablespoon
- Shredded Coleslaw	8 Gallon 1/2 Cup
- Julienne Carrots	2 1/2 Quart 1/2 Cup
- Green Onion	42.86 Each

**-chopped**

-

1. Gather all ingredients.
2. In large bowl, whisk together oil, vinegar, Dijon Mustard, sugar, salt, pepper and garlic.
3. Add cabbage, carrots and green onions; toss to coat.
4. Let stand 15 minutes before serving.

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023 Dinner	300 4 oz	300 servings

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Dinner

**Jerk Spiced Portobello Mushrooms**

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

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

- Portobello Mushroom 150 Ea.
- Seasoning Jerk Blue Mountain 3 Cup 2 Tablespoon
- Oil Coconut Organic 3 Cup 2 Tablespoon

**Melted**

- Garlic Cloves 75 Clove

**Minced**

- Fresh Ginger 2.34 Pound

**Minced**

- Green Onion 150 Each

**Cut at an angle**

-

**1. Combine everything together in a bowl except the portobello mushrooms****2. Cut the portobello mushrooms into chunky strips, about 3 to 4 strips per mushroom****3. Place the strips of mushroom in the marinade and let them sit overnight refrigerated****4. Saute mushroom strips in oil until tender**

-

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

300 1/2 cup

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Dinner

## Passport Beans Black Seasoned

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



JHU Hopkins Cafe

Passport

Monday 11/27/2023

Dinner

## Potato Salad Jamaican Jerk

Cooking Time:	Serving Pan:	Yield: 400 servings
Cooking Temp:	Serving Utensil:	Portions: 400 4 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Bacon	160 1 slice
Crumbled	
- Celery	80 Stalk
-Diced	
- Cnd Sweet Pickle Relish	5 Pound
- Jumbo Yellow Onion	40 Each
-Diced	
- Fresh Italian Parsley	40 Bunch
-Chopped	
- Red Potato	120 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Fresh Thyme	2 1/2 Cup
-Chopped	
* Boiled Egg	120 Each
- Hot Sauce Texas Pete	1 1/2 Cup 2 2/3 Tablespoon
- Gourmet Mayonnaise	3 Gallon 2 Cup
- Ground Mustard	2 1/2 Cup
- Ground Allspice	1/4 Cup 2 2/3 Tablespoon
- Ground Cayenne Pepper	3 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 2 2/3 Tablespoon

1. Gather all ingredients.

2. Cook potatoes in large pot of boiling salted water until just tender. Drain and cool. Cut potatoes into 3/4 inch pieces. Transfer to large bowl.

3. Cook bacon according to recipe. Using slotted spoon transfer bacon to paper towels and drain. Crumble into pieces.

4. Mix mayonnaise, mustard, chopped thyme, allspice, turmeric and cayenne pepper in medium bowl.

5. Separate egg yolks and whites. Mash yolks in small bowl. Mince egg whites. Add bacon, mayonnaise mixture, yolks, white, cornichons celery, onion, hot pepper sauce to potatoes in bowl and toss to coat.

6. Season to taste with salt and pepper. Sprinkle with parsley.

Distribution...	Portions	Yield
Hopkins Cafe		
11/27/2023 Dinner	400 4 oz	400 servings

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Dinner

## 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 &amp; 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		
11/27/2023 Dinner	200 1/3 cup	133.3 1/2 cup

JHU Hopkins Cafe

Passport

Monday 11/27/2023

Dinner

## Sliders Pulled Pork Jamaican

Cooking Time:	Serving Pan:	Yield: 500 2 Sliders
Cooking Temp:	Serving Utensil:	Portions: 500 2 Sliders
Internal Temp:		

*Ingredients & Instructions...*

* Water	1 1/4 Gallon
- LS Chicken Soup Base Paste	1/4 Cup 1/2 Teaspoon
- .25" Trimmed Boston Butt Pork	300 Pound
- Seasoning Jerk Blue Mountain	21.25 Pound
- 100% Apple Juice with Vitamin C	1 1/4 Gallon
- Jumbo Yellow Onion	30 Pound

**Grated**

- Potato Cluster Rolls	1000 Ea.
- Jalapeno Pepper	2 1/2 Quart

**Sliced**

- Fresh Cilantro	1 1/4 Quart
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**Chopped**

-

1. Preheat oven to 300 degrees F.

2. Bring the water to a boil. Add the chicken paste. Return to a boil. Cook for 2 minutes

3. Cut the pork into chunks or leave it whole. Rub all surfaces of the pork with jerk seasoning (liberally) and allow it to come to room temperature

4. Heat a large dutch oven to medium-high heat with a drizzle of olive oil

5. When the oil is hot, add pork and brown until browned on all sides. Do in batches if necessary

6. Set the pork aside and turn the heat down to medium. Add the chicken stock and apple juice and bring to a boil. Add the pork back to the Dutch oven and top with grated onion

7. Cover the pot and braise in the preheated oven for 90 minutes. Check the pork with a fork for doneness. The pork will fall apart easily when it's finished. You may need to cook for up to an additional 2 hours if the pork is not fall apart tender. Add more chicken stock as needed so the pork is always half covered with liquid

8. Remove the pork from the pot and shred with with two forks. Return the meat to the juices and taste

9. Serve on slider buns with toppings of choice.

-

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

JHU Hopkins Cafe  
Monday 11/27/2023

Passport  
Dinner

Sliders Pulled Pork Jamaican

Distribution...	Portions	Yield
Hopkins Cafe 11/27/2023    Dinner		500   2 Sliders

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 11/27/2023

Dinner

**Bread Garlic Texas Toast**

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

**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 Dinner

100 Slice

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 11/27/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 54 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 432 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	54 22 Oz Dough
- Cnd Italian Pizza Sauce	20.25 Pound
- Shredded Part Skim Mozzarella Cheese	27 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 Dinner	429 slice	54 Pizza
Overproduction...	3 slice	1 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 11/27/2023

Dinner

## 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 11/27/2023 Dinner	400 slice	50 pizza

JHU Hopkins Cafe

Root

Monday 11/27/2023

Dinner

## Mushroom Ropa Vieja

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; 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 DinnerFor Use In  
Taco Street Mushroom Ropa

138.96 3/4 cup



JHU Hopkins Cafe

Root

Monday 11/27/2023

Dinner

## Pasta Angel Hair with Olive Oil

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 250 4 oz Portion
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 250 4 oz Portion
<b>Internal Temp:</b> 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 Dinner

250 4 oz Portion

JHU Hopkins Cafe

Root

Monday 11/27/2023

Dinner

## Root Greens Swiss Chard Braised

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

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

- Red Swiss Chard	60 Pound
- Cnd Red Pimiento	1 Cup
* Chopped Garlic	2 Cup
- Extra Virgin Olive Oil	2 Cup
- Dairy-Free Margarine	1 Cup
- Coarse Kosher Salt	1 1/3 Tablespoon

1. Rinse off Swiss chard leaves thoroughly. Remove the toughest third of the stalk and discard it.

2. Roughly chop the Swiss chard leaves and stem into inch-wide strips.

3. Sauté garlic cloves and drained red peppers in olive oil for 1 minute.

4. Add the chopped Swiss chard leaves to the sauté. Cover and cook for 10 minutes, or until tender, stirring after 5 minutes.

5. Lightly toss with margarine and salt.

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 Dinner

200 1/2 cup

6 1/4 Gallon

JHU Hopkins Cafe

Root

Monday 11/27/2023

Dinner

## Root Sliders Pulled Mushroom

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 1 slider
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 slider
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Mushrooms Pulled Plant Based Meaty	31.25 Pound
- Extra Virgin Olive Oil	2 Cup 1 1/3 Tablespoon
- Jumbo Yellow Onion	12.5 Each
<b>Diced</b>	
* Chopped Garlic	3/4 Cup 2 Tablespoon
<b>Minced</b>	
- Fz Chipotle Pesto Sauce	1/2 Cup 1/3 Tablespoon
- Dark Chili Powder	1/2 Cup 1/3 Tablespoon
- Ground Cumin	3/4 Cup 1/3 Tablespoon
* Water	3 Quart 1/2 Cup
- Potato Cluster Rolls	100 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 Dinner		100 1 slider

JHU Hopkins Cafe

Root

Monday 11/27/2023

Dinner

**Wrap Veggie with Pesto**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**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 Dinner		50 Sandwich

JHU Hopkins Cafe  
Monday 11/27/2023

Salad Bar  
Dinner

Eggs Boiled

Cooking Time:	Serving Pan:	Yield: 120 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	120 Ea.
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Distribution...	Portions	Yield
JHU Hopkins Cafe 11/27/2023 Dinner	For Use In Potato Salad Jamaican Jerk	120 serving

JHU Hopkins Cafe

Soup

Monday 11/27/2023

Dinner

## Soup Bean Black Vegan In House

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

Dinner

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    Dinner	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

Dinner

## 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
<b>Diced</b>	
- 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 Dinner	100 8 oz	2.67 Batch



JHU Hopkins Cafe

Soup

Monday 11/27/2023

Dinner

## Stock Mirepoix

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

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Waffle
<b>Internal Temp:</b>		

**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 Dinner

50 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

**Cake of the Day Sponge T&S**

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

**Ingredients & Instructions...**

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

**Churros Fried**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Each
<b>Internal Temp:</b>		

**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 Dinner

200 Each

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

## 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 Dinner	13 8 oz	1 1/2 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

**Pasta Penne Whole Grain Plain Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Whole Grain Penne Rigate Pasta	75 Pound
- Water Tap	75 Gallon
- Coarse Kosher Salt	1 3/4 Quart 1/2 Cup
- Canola Oil	1 3/4 Cup 2 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
Hopkins Cafe 11/28/2023 Dinner	300 4 oz	75 Pound

JHU Hopkins Cafe

Tuesday 11/28/2023

[None]  
Dinner

Peas Steamed

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

Ingredients & Instructions...

- Fz Green Peas	32 1 Lb Bag
* Water	2 Gallon
-	
1. Boil or steam peas 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 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

**Pizza Meat Pepperoni Peppers Mush Onions**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 13 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 104 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice
* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
* Roasted Mushroom Pizza Topping	2.03 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 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza



JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

## 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 &amp; 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 DinnerFor Use In  
Taco Street Shrimp

158.12 3 ounces

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

## 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 Dinner		200 1 Taco

JHU Hopkins Cafe

[None]

Tuesday 11/28/2023

Dinner

## 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 Dinner	200 2 Tacos	400 Each

JHU Hopkins Cafe

Broth & Bowl

Tuesday 11/28/2023

Dinner

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
-------------------------	------------

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Dinner

**Carvery Corn Steamed**

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

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

- Fz Corn	64 1 Lb Bag
* Water	4 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  
11/28/2023 Dinner

400 1/2 cup

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Dinner

**Carvery Tomatoes & Zucchini Italian Baked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6.5 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 416 1/2 cup
<b>Internal Temp:</b>		

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

- Tomato Plum (Roma) 25#	37.7 Pound
- Canned Marinara Sauce	3 1/4 Gallon
- Zucchini	29.25 Pound

**Diced**

- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Grated Parmesan Cheese	13 Ounce
- Mozzarella Cheese	13 Pound
- Grated Parmesan Cheese	2.44 Pound
- Fresh Italian Parsley	6.5 Ounce

**Chopped**

- Fresh Basil	6.5 Ounce
---------------	-----------

**Chopped**

-

1. Submerge tomatoes in boiling water for a few seconds to loosen skins. Peel tomatoes and core. Cut tomatoes in half, from stem to flower end (long way)

2. Layer ingredients in the following order in 12x10x2-inch pan(s).

- Marinara sauce
- Diced zucchini
- Tomato halves
- First-listed amount of mozzarella cheese
- First-listed amount of Parmesan Cheese
- Marinara sauce
- Diced zucchini
- Tomato halves

3. Bake covered for 30-40 minutes or until mixture reached 165 degree F

4. Top with second-listed amount of mozzarella cheese and second-listed amount of Parmesan cheese

5. Sprinkle with chopped parsley and chopped basil

6. Bake uncovered for 10 minutes until cheese is melted and lightly browned

-

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

Carvery

Tuesday 11/28/2023

Dinner

Carvery Tomatoes & Zucchini Italian Baked

Hopkins Cafe			
11/28/2023	Dinner	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...		16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Dinner

## Coleslaw Pineapple

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

## Ingredients &amp; 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 Dinner	For Use In Taco Street Shrimp	86.65 1/2 cup



JHU Hopkins Cafe

Carvery

Tuesday 11/28/2023

Dinner

## Fish Salmon Citrus

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

*Ingredients & Instructions...*

- Fresh Atlantic Salmon	150 Pound
Flaked	
- Green Onion	3 Quart
- Oranges	144 Ea.
- Red Wine Vinegar	1 1/2 Quart
- Coarse Kosher Salt	3/4 Cup
- Ground Black Pepper	2 1/4 Cup

1. Place fish in a single layer on a greased sheet pan(s).

2. Bake fish in oven at 400 degree F for 8-10 minutes.

3. Chop green onions and slice oranges into rounds.

4. Sprinkle vinegar on fish and arrange orange slices on top.

5. Sprinkle with chopped green onions, salt, and black pepper.

6. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Dinner		600 3 ounces

JHU Hopkins Cafe

Deli

Tuesday 11/28/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Desserts

Tuesday 11/28/2023

Dinner

**Blondies**

<b>Cooking Time:</b> 20-25 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 2.78 Half sheet pan
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2x3 square
<b>Internal Temp:</b>		

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

- Dairy-Free Margarine	1.39 Pound
- Light Brown Sugar	1 1/2 Quart 3/4 Cup
- Liquid Whole Egg	2 3/4 Cup
- Imitation Vanilla Extract	1 3/8 Teaspoon
- Unbleached All Purpose Flour	2 Quart 1/4 Cup
- Baking Powder	2 2/3 Tablespoon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Semi Sweet Chocolate Chips	2 3/4 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 Dinner	100 2x3 square	2.78 Half sheet pan

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

**Beef Nachos Supreme**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 76.5 nachos
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 5 oz
<b>Internal Temp:</b>		

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

- Jumbo Yellow Onion	1 1/2 Cup
<b>Diced</b>	
- 80/20 Ground Beef	11.48 Pound
- Garlic Powder	1 Tablespoon
- Dark Red Kidney Beans	1.03 #10 Can
<b>Drained</b>	
- 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
<b>Diced</b>	
- Tomatoes 6X6 25#	9.18 Pound
Diced	
<b>Diced</b>	
- 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.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/28/2023 Dinner	200 5 oz	76.5 nachos

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

## 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 Dinner		400 2 each

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

**French Fries Potato Hand Cut Blanched**

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

**Fries French Hand Cut**

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

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	113.75 Pound
- Extra Virgin Olive Oil	1 Gallon 1 Cup
- Garlic Cloves	34.13 Clove
<b>Minced</b>	
- 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 Dinner

455 4 oz



JHU Hopkins Cafe  
Tuesday 11/28/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 585 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 585 Burger
<b>Internal Temp:</b> 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 Dinner		585 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 195 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 195 4 oz
<b>Internal Temp:</b>		

**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 Dinner

195 4 oz

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

## 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 Dinner		293 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/28/2023

Dinner

**Tater Tots**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

- |                               |           |
|-------------------------------|-----------|
| - Tater Nuggets               | 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 Dinner

300 1/2 cup

JHU Hopkins Cafe

Hot

Tuesday 11/28/2023

Dinner

## Cauliflower Au Gratin

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

## Ingredients &amp; Instructions...

- Cauliflower Florets	60 Pound
* Water	3 Gallon
- Dairy-Free Margarine	1 1/2 Quart
- Unbleached All Purpose Flour	1 1/2 Quart
- Ground Black Pepper	2 Tablespoon
- Milk 2% .5 GAL	3 Gallon
- Shredded Mild Cheddar Cheese	6 Pound
- Dairy-Free Margarine	3 Cup
- Plain Panko Bread Crumbs	3 3/4 Quart

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

2. Melt first listed margarine and combine with flour and pepper, stirring well. Cook for 2-3 minutes.

3. Add milk gradually to sauce while stirring. Cook until thickened.

4. Add cheese to sauce and mix until blended.

5. Place drained cauliflower in baking pans and pour sauce over the top.

6. Melt second listed margarine and mix with breadcrumbs. Sprinkle breadcrumb mixture over cauliflower.

7. Bake in oven at 375 degree F for 20 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 Dinner	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Hot

Tuesday 11/28/2023

Dinner

Meatballs Vegan

Cooking Time:	Serving Pan:	Yield: 18.75 serving
Cooking Temp:	Serving Utensil:	Portions: 18.75 Pound
Internal Temp:		

Ingredients & Instructions...

- Ckd Vegan Meatless Meatball Sub	18.75 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/28/2023 Dinner	18.75 Pound	18.75 serving

JHU Hopkins Cafe

Lev - Taco Kitchen

Tuesday 11/28/2023

Dinner

## LEV Chipotle Crema

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

*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 Dinner

For Use In  
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Tuesday 11/28/2023

Dinner

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 Dinner		200 Serving



JHU Hopkins Cafe  
Tuesday 11/28/2023

Lev - Taco Kitchen  
Dinner

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 Dinner	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Tuesday 11/28/2023

Dinner

## Passport Beans Black Seasoned

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

JHU Hopkins Cafe

Passport

Tuesday 11/28/2023

Dinner

## 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 Dinner

200 1/3 cup

133.3 1/2 cup

JHU Hopkins Cafe

Passport

Tuesday 11/28/2023

Dinner

## Soup Minestrone In House

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

*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 Dinner

100 8 oz ladle

6 1/4 Gallon

JHU Hopkins Cafe  
Tuesday 11/28/2023

Pizza & Pasta  
Dinner

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 Dinner	200 serving	200 Each

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

**Pasta Carbonara Chicken**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 200 8 oz
<b>Internal Temp:</b> 165		

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

* Cooked Plain Rigatoni Pasta	16 Pound
- Bacon	2.04 Pound
- Halal Bnls Sknls Chicken Thigh	8.14 Pound
- Heavy Cream	1 Gallon 1/2 Cup
- LS Chicken Soup Base Paste	4.14 Ounce
- Grated Parmesan Cheese	8.29 Ounce
- Ground Black Pepper	2 Teaspoon
- Fz Green Peas	2.04 Pound
- Liquid Whole Egg	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 Dinner

200 8 oz

100 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

**Pasta Rigatoni Plain Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 16.29 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Rigatoni Pasta	16.29 Pound
- Water Tap	16 1/4 Gallon
- Coarse Kosher Salt	1 1/2 Cup 2 Tablespoon
- Canola Oil	1/4 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 11/28/2023 Dinner	For Use In Pasta Carbonara Chicken	16 Pound
<b>Overproduction...</b>	3 4 oz Portion	11 Ounce

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

## 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 Dinner	520 slice	65 Pizza



JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

## 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 &amp; 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 Dinner	520 slice	65 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

## Topping Pizza Veg Mushrooms Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.03 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Sld White Mushrooms Sliced 1/8"	2.64 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/4 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 Dinner	For Use In Pizza Meat Pepperoni Peppers Mush Onions	2.03 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.03 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

*Ingredients & Instructions...*

- Jumbo Yellow Onion Diced 3/8"	2.44 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 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 Dinner	For Use In Pizza Meat Pepperoni Peppers Mush Onions	2.03 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/28/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.03 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

*Ingredients & Instructions...*

- Green Bell Pepper Cut ½"	2.44 Pound
- Extra Virgin Olive Oil	2 3/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 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 Dinner	For Use In Pizza Meat Pepperoni Peppers Mush Onions	2.03 Pound

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Dinner

**Bolognese Vegan**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 9.38 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- 75/25 Extra Virgin Canola Oil	1 Quart 1/2 Cup
- Meatless Beef Sub Crumbles	18.76 Pound
* Chopped Garlic	1 Cup 3 Tablespoon
- Jumbo Yellow Onion	18.76 Each
- Dark Chili Powder	3 Tablespoon 3/8 Teaspoon
- Ground Italian Seasoning	1 Cup 3 Tablespoon
- Cnd Tomato Paste	3 1/2 Quart
- Coarse Kosher Salt	3 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	1/2 Cup 1 1/3 Tablespoon
* Stock Vegetable	2 1/4 Gallon 1 1/2 Cup
- Penne Rigate Pasta	18.76 Pound
- Fresh Italian Parsley	1 Cup 3 Tablespoon
- Vegan Grated Parmesan Cheese	2.35 Pound
- Lemon Juice	1/2 Cup 1 1/3 Tablespoon

**1. Gather all ingredients**

**2. Heat oil in a stock pot over medium-high heat. Place the meatless crumbles in a single layer and allow to cook undisturbed until the bottom starts to caramelize. Flip and continue cooking until all sides have caramelized**

**3. Add onion and garlic and cook until translucent and soft. Add chili powder, Italian seasoning, salt and pepper and cook until fragrant. Add the tomato paste and cook until slightly darkened and softened. Add the vegetable stock and allow the sauce to reduce for 10-15 minutes, or until the sauce has thickened**

**4. Boil pasta until al dente. Reserve 4 cups of the pasta water to help thin the sauce as needed**

**5. In a 12x20x2" pan, place the drained pasta on the bottom. Ladle the sauce over the pasta and start to mix. Use the reserved pasta water to help with the consistency of the sauce (pour a little at a time if too thick). Garnish with chopped parsley, vegan parmesan cheese, and a squeeze of lemon juice**

**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  
Tuesday 11/28/2023

Root  
Dinner

Bolognese Vegan

Hopkins Cafe			
11/28/2023	Dinner	300 1 cup	9.38 2" Hotel Pan

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Dinner

**Broccoli Rabe Cooked**

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz portions
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Broccoli Rabe	50 Pound
* Water	19 1/2 Gallon 3 Cup
- Crushed Red Pepper	2 1/4 Teaspoon
- Coarse Kosher Salt	1 3/4 Cup 2 1/3 Tablespoon
- Extra Virgin Olive Oil	1 Quart 2 2/3 Tablespoon

1. Wash broccoli rabe. Bring water to boil.

2. Add broccoli rabe and cook for 6 minutes.

3. Drain. Drizzle with olive oil and add seasonings

Chop into 1" Pieces for pizza only

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 Dinner	200 4 oz portions	50 Pound

JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Dinner

## Mushroom Ropa Vieja

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

*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 DinnerFor Use In  
Taco Street Mushroom Ropa

138.96 3/4 cup



JHU Hopkins Cafe

Root

Tuesday 11/28/2023

Dinner

**Wrap Veggie with Pesto**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**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 Dinner		50 Sandwich

JHU Hopkins Cafe

Soup

Tuesday 11/28/2023

Dinner

## 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
<b>Diced</b>	
- 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 Dinner	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/28/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 65 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 65 Waffle
<b>Internal Temp:</b>		

**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 Dinner

65 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

## Cake of the Day Yellow T&amp;S

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Dinner		100 Cake

JHU Hopkins Cafe

Wednesday 11/29/2023

[None]  
Dinner

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 11/29/2023 Dinner		250 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

**Churros Fried**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Each
<b>Internal Temp:</b>		

**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 Dinner

200 Each

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

## 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 11/29/2023 Dinner	13 8 oz	1 1/2 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

**Pasta GF Gemelli Chickpea Plain Cooked**

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

**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 Dinner	50 4.5 ounces cooked	6 Pound



JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

## SE Butter Chicken

Cooking Time:	Serving Pan:	Yield: 600 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Unsalted Butter Melted	3 Gallon 2 Cup
- Jumbo Yellow Onion <b>Minced</b>	50 Each
- Garlic Cloves <b>Minced</b>	3 Cup 2 Tablespoon
- Cnd Tomato Sauce	46.88 Pound
- Heavy Cream	9 1/4 Gallon 2 Cup
- Coarse Kosher Salt	2 Cup 1 1/3 Tablespoon
- Ground Cayenne Pepper	1 Cup 2/3 Tablespoon
- Garam Masala Seasoning	1 Cup 2/3 Tablespoon
- Halal Boneless Skinless Chicken Breast <b>Cut into Bite-Sized Pieces</b>	75 Pound
- Canola Oil	1 1/2 Quart 1/4 Cup
- Seasoning Tandoori Masala	1 1/2 Quart 1/4 Cup

1. Preheat oven to 375 degrees F.

2. Melt 2 Tbsp butter in a skillet over medium heat. Stir in onion and garlic, and cook slowly until the onion caramelizes to a dark brown, about 15 minutes.

3. Meanwhile, combine cream, tomato sauce, remaining butter, salt, cayenne pepper, and garam masala in a saucepan over medium-high heat; bring to a simmer. Reduce heat to medium-low, cover, and simmer, stirring occasionally, for 30 minutes. Stir in caramelized onions.

4. While the sauce is simmering, toss chicken with vegetable oil until coated. Season with tandoori masala and spread out onto a baking sheet.

5. Bake chicken in the preheated oven until no longer pink in the center, about 12 minutes.

6. Add cooked chicken to the sauce and simmer for 5 minutes before serving.

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

[None]

Wednesday 11/29/2023

Dinner

SE Butter Chicken

Hopkins Cafe  
11/29/2023     Dinner

600   1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

**Shrimp Blackened**

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

**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.**

-

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

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

## 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 Dinner		200 1 Taco

JHU Hopkins Cafe

[None]

Wednesday 11/29/2023

Dinner

## 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 Dinner	200 2 Tacos	400 Each

JHU Hopkins Cafe

Wednesday 11/29/2023

Broth & Bowl

Dinner

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 Dinner	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner	50 2 oz	6.25 Pound

JHU Hopkins Cafe

Broth &amp; Bowl

Wednesday 11/29/2023

Dinner

## 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 11/29/2023 Dinner		100 Ea.



JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 11/29/2023 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth &amp; Bowl

Wednesday 11/29/2023

Dinner

## Potato Bar Sweet Potato

Cooking Time:	Serving Pan:	Yield: 100 Ea.
Cooking Temp:	Serving Utensil:	Portions: 100 Ea.
Internal Temp:		

*Ingredients & Instructions...*

- |                |         |
|----------------|---------|
| - Sweet Potato | 100 Ea. |
| - 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  
11/29/2023 Dinner

100 Ea.

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/29/2023

Dinner

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 Dinner		50 4 oz



JHU Hopkins Cafe

Carvery

Wednesday 11/29/2023

Dinner

## Coleslaw Pineapple

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

## Ingredients &amp; 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 Dinner	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/29/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Desserts

Wednesday 11/29/2023

Dinner

## 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 &amp; 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 Dinner	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Wednesday 11/29/2023

Dinner

## Cookies Sugar

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

*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 Dinner

100 Cookie

JHU Hopkins Cafe

Fresh

Wednesday 11/29/2023

Dinner

**Rice Brown**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 3/4 Gallon 3 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 2/3 Tablespoon
- Whole Grain Brown Rice	7.92 Pound
* Water	1 1/2 Gallon 1 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 11/29/2023 Dinner	For Use In HC Curry Cauliflower Chickpea	3 3/4 Gallon 3 Cup

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Dinner

## Appetizer Mozzarella Sticks

Cooking Time:	Serving Pan:	Yield: 200 3 Sticks
Cooking Temp:	Serving Utensil:	Portions: 200 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 &amp; Instructions...

- Mozzarella Sticks	26.09 4 Lb Bag
- Fryer Oil Susquehanna Mills	10.44 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 Dinner

200 3 Sticks

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Dinner

## French Fries Sweet Potato

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- |                                   |           |
|-----------------------------------|-----------|
| - 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 Dinner

300 1/2 cup



JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Dinner

## Fries French Hand Cut

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

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Dinner

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	113.75 Pound
- Extra Virgin Olive Oil	1 Gallon 1 Cup
- Garlic Cloves	34.13 Clove
<b>Minced</b>	
- 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  
11/29/2023 Dinner

455 4 oz

JHU Hopkins Cafe  
Wednesday 11/29/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 585 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 585 Burger
<b>Internal Temp:</b> 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 11/29/2023 Dinner		585 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/29/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 195 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 195 4 oz
<b>Internal Temp:</b>		

**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  
11/29/2023 Dinner

195 4 oz

JHU Hopkins Cafe

Wednesday 11/29/2023

Grill

Dinner

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 11/29/2023 Dinner		293 Burger

JHU Hopkins Cafe

Wednesday 11/29/2023

Grill

Dinner

Hot Dogs Beef

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

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	250 Each
- Potato Hot Dog Bun	250 Ea.

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Dinner		250 Each

JHU Hopkins Cafe

Lev - Taco Kitchen

Wednesday 11/29/2023

Dinner

## 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 Dinner

For Use In  
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Wednesday 11/29/2023

Dinner

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 Dinner		200 Serving



JHU Hopkins Cafe

Lev - Taco Kitchen

Wednesday 11/29/2023

Dinner

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 Dinner	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Dinner

## Indian Style Basmati Rice

<b>Cooking Time:</b> 35 min	<b>Serving Pan:</b>	<b>Yield:</b> 12 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 400 1/2 Cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Basmati Rice	4 1/2 Gallon 3 Cup
- Canola Oil	1 1/2 Quart 1/4 Cup
- Cinnamon Stick	50 Ea.
- Spice Cardamom Whole Green Pods	100 Pod
- Whole Cloves	100 Ea.
- Cumin Seeds	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Cup 2/3 Tablespoon
* Water	7 3/4 Gallon 1 Cup
- Jumbo Yellow Onion	25 Each

## 1. Gather all ingredients

2. Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes

3. Heat the oil in a large pot or saucepan over medium heat

4. Add the cinnamon, cardamom, cloves, and cumin seed

5. Cook and stir for about a minute, then add the onion to the pot. Saute the onion until rich golden brown, about 10 minutes

6. Drain the water from the rice, and stir into the pot. Cook and stir the rice for a few minutes, until lightly toasted

7. Add salt and water to the pot, and bring to a boil. Cover, and reduce heat to low

8. Simmer for about 15 minutes, or until all of the water has been absorbed

9. Let stand for 5 minutes, then fluff with a fork before serving

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Dinner	400 1/2 Cup	12 1/2 Gallon

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Dinner

## Passport Beans Black Seasoned

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

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Dinner

## 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 Dinner	200 1/3 cup	133.3 1/2 cup

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Dinner

## Salad Kachumber

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

## Ingredients &amp; Instructions...

- Jumbo Yellow Onion	2 1/4 Gallon 3 Cup
<b>Peeled &amp; Chopped</b>	
- Cucumber	3 1/2 Gallon 3 Cup
<b>Peeled &amp; Chopped</b>	
- Tomatoes 6X6 25#	3 1/2 Gallon 3 Cup
<b>Chopped</b>	
- Jalapeno Pepper	1 1/4 Cup
<b>Deseeded &amp; Chopped</b>	
- Dark Chili Powder	1/2 Cup 2 Tablespoon
- Ground Cumin	1 1/4 Cup
- Fresh Mint	1 3/4 Quart 1/4 Cup
<b>Chopped</b>	
- Fresh Cilantro	1 3/4 Gallon 1 Cup
<b>Chopped</b>	
- Coarse Kosher Salt	3/4 Cup 1/3 Tablespoon
- Lemon Juice	3 1/2 Cup 2 2/3 Tablespoon

1. Gather all ingredients

2. Peel and chop onions. Peel and chop cucumbers. Chop tomatoes. Deseed and chop jalapenos.

3. Transfer the chopped vegetables to a bowl. Add chili powder and cumin. Chop and add mint and cilantro.

4. Sprinkle with salt. Drizzle lemon juice

5. Toss to mix. Serve immediately

-

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

Note: If prepping ahead, wait to add lemon juice and salt until ready to serve

Distribution...	Portions	Yield
Hopkins Cafe 11/29/2023 Dinner	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe

Passport

Wednesday 11/29/2023

Dinner

## Soup Minestrone In House

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

*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 Dinner	100 8 oz ladle	6 1/4 Gallon

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

**Cornstarch (Corn Starch) Prepared**

<b>Cooking Time:</b> 2 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.07 Ounce
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Sauce Pasta Clam White	4.07 Ounce

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

**Pasta Linguine & White Clam Sauce**

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 250 8 oz
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 250 8 oz
<b>Internal Temp:</b> 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 Dinner		250 8 oz



JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## Pasta Linguine Plain Cooked

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

## Ingredients &amp; 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 Dinner	For Use In Pasta Linguine & White Clam Sauce	63 Pound
Overproduction...	2 4 oz Portion	8 Ounce

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## 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 11/29/2023 Dinner	520 slice	65 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## 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 &amp; 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 11/29/2023 Dinner	520 slice	65 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

**Pizza Veg Roasted Pepper White**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 slice
<b>Internal Temp:</b> 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/29/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## Sauce Pasta Clam White

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 5 Gallon
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Pasta Linguine & White Clam Sauce	5 Gallon

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Quart 1/4 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Pizza Veg Roasted Pepper White	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## Soup Stock Clam Using Clam Base

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 2 Quart 2 Tablespoon
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Sauce Pasta Clam White	2 Quart 2 Tablespoon

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.91 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Pizza Veg Roasted Pepper White	3.91 Pound



JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/29/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.91 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Pizza Veg Roasted Pepper White	3.91 Pound

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Dinner

## HC Curry Cauliflower Chickpea

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

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

* Brown Rice	10 Pound
- Onion Yellow Diced 1/4 inch 4/5#	2 1/2 Quart
* Stock Vegetable	1 1/4 Quart
* Chopped Garlic	1 1/4 Cup
- Fresh Ginger Minced	1/2 Cup 2 Tablespoon
- Carrot Jumbo 50#	2 1/2 Quart
- Cauliflower Florets	10 Pound
- Fz Cut Broccoli	10 Pound
- Garbanzo Beans Drained & Rinsed	2 1/2 Gallon
- Soy Milk Sub	1 1/4 Gallon
- Curry Powder	1 1/4 Cup
- Ground Cumin	3 1/3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Red Bell Pepper Sliced Thin	1 1/4 Gallon
- Fresh Cilantro	2 1/2 Cup

**1. Prepare rice following package instructions.****2. Over medium heat, dry sauté the onion, using ¼ cup of the vegetable broth as needed to deglaze the pan. Cook onion until translucent. Add garlic and ginger, continue to sauté for 3 minutes, stirring constantly.****3. Add carrots, cauliflower, and broccoli and let cook for 5 minutes until beginning to become tender. Add garbanzo beans, soy milk, curry powder, cumin, and salt. Stir to combine and turn heat down. Add red bell pepper.****4. Cover and simmer over low heat for 15-20 minutes until vegetables are tender, stirring occasionally. Taste for seasoning and adjust as needed.****5. Serve curry over rice garnished with cilantro.****Distribution...****Portions****Yield**Hopkins Cafe  
11/29/2023 Dinner

200 1 cup

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Dinner

## Mushroom Ropa Vieja

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

*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 Dinner

For Use In  
Taco Street Mushroom Ropa

138.96 3/4 cup

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Dinner

## Root Spinach Sauteed with Garlic

Cooking Time:	Serving Pan:	Yield: 7 3/4 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

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

- |                          |                      |
|--------------------------|----------------------|
| - Spinach                | 62.5 Pound           |
| - Extra Virgin Olive Oil | 3 3/4 Cup            |
| * Chopped Garlic         | 3 3/4 Cup            |
| - Coarse Kosher Salt     | 2 1/3 Tablespoon     |
| - Ground Black Pepper    | 1/2 Cup 2 Tablespoon |
| - Dairy-Free Margarine   | 2 1/2 Cup            |
1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.
  2. In a large pot, heat olive oil and sauté 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  
11/29/2023 Dinner

250 1/2 cup

7 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Dinner

## Root Steamed Broccoli Florets

Cooking Time:	Serving Pan:	Yield: 4 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 256 1/2 cup
Internal Temp:		

*Ingredients & Instructions...*

- Broccoli Florets 4/3#	40 Pound
* Water	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 11/29/2023 Dinner	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

Root

Wednesday 11/29/2023

Dinner

## Wrap Veggie with Pesto

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

*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 Dinner		50 Sandwich

JHU Hopkins Cafe

Soup

Wednesday 11/29/2023

Dinner

## Soup Butternut Squash In House

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

**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
<b>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.</b>	
<b>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.</b>	
<b>3. Add squash and the rest of the vegetable broth. Cook until tender.</b>	
<b>4. Purée squash as needed to achieve desired soup consistency.</b>	
-	
<b>CCP: Hold at 140 °F or higher</b>	
<b>CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.</b>	

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

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/29/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 65 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 65 Waffle
<b>Internal Temp:</b>		

**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  
11/29/2023 Dinner

65 Waffle



JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Dinner

**Cake of the Day Sponge T&S**

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

**Ingredients & Instructions...**

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Dinner

**Churros Fried**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Each
<b>Internal Temp:</b>		

**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 Dinner

200 Each

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Dinner

## Lemonade Blue Jay

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

**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 11/30/2023 Dinner	13 8 oz	1 1/2 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Dinner

## 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 &amp; 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 DinnerFor Use In  
Taco Street Shrimp

158.12 3 ounces

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Dinner

## 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 Dinner		200 1 Taco

JHU Hopkins Cafe

[None]

Thursday 11/30/2023

Dinner

## 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 Dinner	200 2 Tacos	400 Each

JHU Hopkins Cafe  
Thursday 11/30/2023

Broth & Bowl  
Dinner

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 Dinner	For Use In Potato Bar Sour Cream	25 2 oz Portion

JHU Hopkins Cafe  
Thursday 11/30/2023

Broth & Bowl  
Dinner

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 Dinner	50 2 oz	6.25 Pound



JHU Hopkins Cafe

Broth &amp; Bowl

Thursday 11/30/2023

Dinner

**Potato Bar Baked Potato**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Ea.
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Ea.
<b>Internal Temp:</b>		

**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 11/30/2023 Dinner		50 Ea.

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Dinner

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 Dinner		3 Cup 2 Tablespoon

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe  
Thursday 11/30/2023

Broth & Bowl  
Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth &amp; Bowl

Thursday 11/30/2023

Dinner

## 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 Dinner

50 Ea.

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Dinner

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 Dinner		3.13 Pound

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Dinner

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 Dinner		3 Cup 2 Tablespoon



JHU Hopkins Cafe

Broth & Bowl

Thursday 11/30/2023

Dinner

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 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Dinner

**Beans Green Savory Carvery**

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

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

- Green Beans	80 Pound
- Dairy-Free Margarine	2 Quart
- Jumbo Yellow Onion	2 Gallon

**Chopped**

* Chopped Garlic	2 Cup
- Ground Black Pepper	2 2/3 Tablespoon
- Coarse Kosher Salt	2 2/3 Tablespoon

1. Sauté green beans until desired tenderness is reached.

2. In a frying pan, place margarine and chopped onion. Fry until the onion caramelizes. Add garlic.

3. Place green beans in hotel pan and pour fried mixture over beans.

4. Toss green bean mixture lightly. Season with salt and pepper to taste.

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 Dinner

400 1/2 cup

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Dinner

**Carvery Peas & Carrots Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 400 1/2 cup
<b>Internal Temp:</b>		

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

- Fz Peas & Carrots	160 Pound
* Water	8 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 11/30/2023 Dinner	400 1/2 cup	12 1/2 Gallon

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Dinner

## Coleslaw Pineapple

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

## Ingredients &amp; 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 Dinner	For Use In Taco Street Shrimp	86.65 1/2 cup

JHU Hopkins Cafe

Carvery

Thursday 11/30/2023

Dinner

**Pork Loin BBQ**

<b>Cooking Time:</b> 45-60 minutes <b>Cooking Temp:</b> 350 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 12 Batch <b>Portions:</b> 600 3 ounces
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**Ingredients & Instructions...**

- Bnls Pork Loin	183 Pound
- BBQ Sauce	9 Gallon

-

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Place pork in a roasting pan
4. Pour barbecue sauce over pork
5. Bake in oven at 350 degrees F for 45 to 60 minutes, or until done
6. Drain off excess fat. Serve with remaining sauce on the side

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 Dinner	600 3 ounces	12 Batch

JHU Hopkins Cafe

Deli

Thursday 11/30/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Desserts

Thursday 11/30/2023

Dinner

## Cookie Snickerdoodle

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

*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 Dinner

100 Cookie

JHU Hopkins Cafe  
Thursday 11/30/2023

Grill  
Dinner

Chicken Popcorn

Cooking Time:	Serving Pan:	Yield: 500 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 500 4 Oz
Internal Temp:		

Ingredients & Instructions...

- Popcorn Chicken

25 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 Dinner		500 4 Oz



JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 11/30/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

**French Fries Waffle**

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 300 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

- |                               |           |
|-------------------------------|-----------|
| - 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 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b> 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 11/30/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

## Grill Chicken Breast

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

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	113.75 Pound
- Extra Virgin Olive Oil	1 Gallon 1 Cup
- Garlic Cloves	34.13 Clove
<b>Minced</b>	
- 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  
11/30/2023 Dinner

455 4 oz

JHU Hopkins Cafe  
Thursday 11/30/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 585 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 585 Burger
<b>Internal Temp:</b> 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 11/30/2023 Dinner		585 Burger

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 195 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 195 4 oz
<b>Internal Temp:</b>		

**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 11/30/2023 Dinner		195 4 oz

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

## 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 11/30/2023 Dinner		293 Burger

JHU Hopkins Cafe

Grill

Thursday 11/30/2023

Dinner

## Sandwich Tuna Melt

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

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

- Pouch White Albacore Tuna Fish	12 Pound
- Gourmet Mayonnaise	3 Cup
- Cnd Sweet Pickle Relish	2 Cup
- American Cheese	100 Slice
- Deli White Bread	200 Slice
- Dairy-Free Margarine	1 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 Dinner

100 Sandwich

2 Batch



JHU Hopkins Cafe

Lev - Taco Kitchen

Thursday 11/30/2023

Dinner

## 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 Dinner

For Use In  
Taco Street Shrimp

4.39 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Thursday 11/30/2023

Dinner

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 Dinner		200 Serving

JHU Hopkins Cafe  
Thursday 11/30/2023

Lev - Taco Kitchen  
Dinner

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 Dinner	For Use In LEV Chips and Guacamole	100 serving

JHU Hopkins Cafe

Passport

Thursday 11/30/2023

Dinner

## Passport Beans Black Seasoned

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

JHU Hopkins Cafe

Passport

Thursday 11/30/2023

Dinner

## 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 Dinner

200 1/3 cup

133.3 1/2 cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/30/2023

Dinner

**Pasta Rigatoni & Broccoli**

<b>Cooking Time:</b> 12 min	<b>Serving Pan:</b>	<b>Yield:</b> 7.82 2" Hotel Pan
<b>Cooking Temp:</b> 212°	<b>Serving Utensil:</b>	<b>Portions:</b> 250 8 oz
<b>Internal Temp:</b> 165		

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

- Jumbo Yellow Onion	10.51 Pound
<b>Peeled &amp; Julienned</b>	
* 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/30/2023 Dinner	250 8 oz	7.82 2" Hotel Pan

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/30/2023

Dinner

## 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 &amp; 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		
11/30/2023 Dinner	520 slice	65 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/30/2023

Dinner

## 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 &amp; 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 11/30/2023 Dinner	520 slice	65 pizza



JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/30/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Quart 1/2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Pasta Rigatoni & Broccoli	1 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Dinner

## Cauliflower Buffalo

<b>Cooking Time:</b> 20	<b>Serving Pan:</b>	<b>Yield:</b> 15 1/2 Gallon 2 Cup
<b>Cooking Temp:</b> 325	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1 cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens:** Dairy**HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.****HACCP- Standard Operating Procedure - Wash all produce before starting this recipe.***Ingredients & Instructions...*

- Cauliflower Florets	27.5 Pound
- Extra Virgin Olive Oil	1 1/2 Cup 2 2/3 Tablespoon
- Garlic Powder	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	2 1/2 Teaspoon
- Ground Black Pepper	2 1/2 Teaspoon
- Sauce Buffalo Frank's	2 Quart 1/4 Cup

**1. Preheat convection oven to 325°F.****2. If using whole cauliflower, trim into florets.****3. Mix cauliflower florets, olive oil, garlic or garlic powder, salt and pepper in a large bowl until cauliflower is well coated.****Do not add buffalo sauce here.****4. Place a single layer of cauliflower on lined sheet pans.****5. Roast in oven for approximately 20 minutes, until cooked through and slightly browned.****HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.****6. Transfer cauliflower to a large bowl or serving pan and toss with hot sauce until evenly coated.****7. If necessary, transfer cauliflower to appropriate serving pans and hold in warmer until meal service.****HACCP Critical Control Point: Hold at 135°F or above.**

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Dinner	250 1 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Dinner

## 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
<b>Chopped</b>	
- Crushed Red Pepper	1/4 Teaspoon
- Garlic Cloves	0.2 Clove
<b>Finely Chopped</b>	
- Collard Greens	3.2 Ounce
<b>Chopped</b>	
- Mirepoix Soup Base Paste	3/8 Teaspoon
* Water	1/2 Cup 2 Tablespoon
- Tomatoes 6X6 25#	0.4 Each
<b>Seeded &amp; Chopped</b>	
- 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  
11/30/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Dinner

## Mushroom Ropa Vieja

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; 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 Dinner

For Use In  
 Taco Street Mushroom Ropa

138.96 3/4 cup

JHU Hopkins Cafe

Thursday 11/30/2023

Root Dinner

Root 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 11/30/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

Root

Thursday 11/30/2023

Dinner

**Wrap Veggie with Pesto**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**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 Dinner		50 Sandwich

JHU Hopkins Cafe

Salad Bar

Thursday 11/30/2023

Dinner

**Beans Lentils Brown Cooked**

<b>Cooking Time:</b> 20-30 min	<b>Serving Pan:</b>	<b>Yield:</b> 20.43 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Brown Lentils	6.61 Pound
* Water	2 Gallon 1/4 Cup

**1. Place the lentils in a colander or sieve, and rinse with cool running water; drain. Be sure to check for any debris like small stones.**

**One pound (16 ounces) of dry lentils yields about 7 cups cooked. Remember, no soaking is required. Ratio to Cook Lentil is 1 cup of dry lentil to 5 cups of boiling water.**

**2. Cook brown lentils as directed until just tender (do not cook too long or the lentils will be mushy).**

**3. In a Dutch oven or large saucepan combine cool water and lentils. Bring to boiling. Reduce heat and simmer, covered, until tender, stirring occasionally. For brown lentils, allow 25 to 30 minutes for cooking time. Drain any excess cooking liquid and use as desired.**

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Hopkins Cafe 11/30/2023 Dinner	For Use In Salad Slaw Lentil Beet Carrot	20.43 Pound

JHU Hopkins Cafe

Salad Bar

Thursday 11/30/2023

Dinner

## Salad Potato

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 400 1/2 cup
<b>Internal Temp:</b>		

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

- Idaho Potato	80 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Canola Oil	1 Quart
- Apple Cider Vinegar	1 Quart
- Lemon Juice	1/2 Cup
- Mustard Yellow Dispenser Pouch	1 Cup
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 1/3 Tablespoon
- Peeled Hard Cooked Egg	96 Ea.
- Celery	10 Pound
- Jumbo Yellow Onion	16 Each
- Gourmet Mayonnaise	1 Gallon

**1. Peel, dice, and cook potatoes in steamer for 10 to 15 minutes, or until soft. Drain off excess liquid.**

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

**2. Make a marinade of oil, vinegar, lemon juice, and seasonings.**

**3. Add marinade to warm potatoes and mix gently. Marinate in refrigerator until cold.**

**CCP: 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: Cover product and marinate at or below 40 degree F.**

**4. Add diced eggs, celery, and onions to potato marinade and mix lightly.**

**5. Add mayonnaise, mixing carefully to blend.**

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

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

Hopkins Cafe  
11/30/2023 Dinner

400 1/2 cup

12 1/2 Gallon



JHU Hopkins Cafe

Salad Bar

Thursday 11/30/2023

Dinner

**Salad Slaw Lentil Beet Carrot**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 62.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Whole Grain Dijon Mustard	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Sherry Cooking Wine	3 Cup 1/4 Teaspoon
- Canola Oil	1 3/4 Quart 3/4 Cup
* Beans Lentils Brown Cooked	20.43 Pound
- Carrot Jumbo 50# Shredded	11.72 Pound
- Beets Shredded	11.72 Pound
- Shredded Green Cabbage	11.72 Pound
- Fresh Mint Chopped Rough	3 3/4 Quart 1/2 Cup

**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. In a mixing bowl, whisk together mustard, salt, vinegar and oil.**

**3. In a large mixing vessel, combine prepared dressing with all remaining ingredient. Fold together to blend ingredients.**

**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}**

**COLD FOOD SERVICE:**

**HOLD and SERVE food at 40 °F or lower {CCP} MONITOR & RECORD temperatures every 60 minutes on the SERVICE LOG. Take corrective actions immediately if temperatures fall outside of any established parameters. Use 12 " clean, sanitized serving utensils at service & change every 60 minutes. {SOP}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/30/2023 Dinner	250 1/2 cup	62.5 Pound

JHU Hopkins Cafe

Soup

Thursday 11/30/2023

Dinner

## Soup Butternut Squash In House

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

**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
<b>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.</b>	
<b>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.</b>	
<b>3. Add squash and the rest of the vegetable broth. Cook until tender.</b>	
<b>4. Purée squash as needed to achieve desired soup consistency.</b>	
-	
<b>CCP: Hold at 140 °F or higher</b>	
<b>CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/30/2023 Dinner	100 8 oz	138.49 1/2 Cup

JHU Hopkins Cafe

Soup

Thursday 11/30/2023

Dinner

## 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
<b>Diced 1/4"</b>	
- 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 Dinner	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Thursday 11/30/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 65 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 65 Waffle
<b>Internal Temp:</b>		

**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  
11/30/2023 Dinner

65 Waffle

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

## Cake of the Day Yellow T&amp;S

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Dinner		100 Cake

JHU Hopkins Cafe

Friday 12/1/2023

[None]

Dinner

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 Dinner		250 1/2 cup

JHU Hopkins Cafe

Friday 12/1/2023

[None]  
Dinner

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 12/1/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

**Churros Fried**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |                          |                      |
|--------------------------|----------------------|
| - Churro Plain 2" Fzn SS | 150 1 Ea.            |
| - Ground Cinnamon        | 1/4 Cup 2 Tablespoon |
| - mix with sugar         |                      |
| - Sugar                  | 3 Cup                |
| -                        |                      |
- 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 Dinner

150 Each



JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Quart
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 8 oz
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.38 14 Oz Pouch
- Syrup Blue Curacao	0.19 1 LT
- Water Tap	3 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Dinner	6 8 oz	3 Quart

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

**Pasta GF Gemelli Chickpea Plain Cooked**

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

**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 Dinner	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

**Ratatouille with Tofu**

<b>Cooking Time:</b> 45 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz Portion
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	2 1/2 Cup 2 1/3 Tablespoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	8.08 Pound
* Chopped Garlic	1/4 Cup 1 Tablespoon
- Eggplant Diced 1/2"	8.08 Pound
- Red Bell Pepper Diced 1/2"	8.08 Pound
- Yellow Squash Diced 1/2"	8.08 Pound
- Zucchini Diced 1/2"	8.08 Pound
- Tomato Plum (Roma) 25# Diced 1/2"	10.58 Pound
- Ground Black Pepper	2 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Crushed Red Pepper	2 2/3 Tablespoon
- Dried Thyme Leaf	1/2 Cup 1 1/3 Tablespoon
- Firm Tofu Diced 1/2"	21.15 Pound
- Fresh Basil Chiffonade	5.77 Ounce

**1. Gather all ingredients/equipment as needed for recipe. Preheat a skillet to the highest possible setting and add oil.**

**2. Quickly sauté onions and garlic in small batches, seasoning each batch with the dry spices, salt, and pepper.**

**3. Mix the sautéed onions and garlic with the other vegetables & tofu then roast at 400-425°F for about 30 minutes, until golden brown, Cook until temperature reaches 140°F {CCP}.**

**4. Stir in basil and serve at 140°F (CCP) or above. Taste and adjust seasoning if necessary**

**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. 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}**

JHU Hopkins Cafe	[None]
Friday 12/1/2023	Dinner

Ratatouille with Tofu

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023     Dinner	200   4 oz Portion	50 Pound

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

**Shrimp Blackened**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 118.59 3 ounces
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

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

- Ground Spanish Paprika	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 3 Tablespoon
- Ground Cumin	1/4 Cup 3 Tablespoon
- Ground Thyme	1/4 Cup 3 Tablespoon
- Ground White Pepper	2 1/3 Tablespoon
- Onion Powder	3 Tablespoon 1/2 Teaspoon
- Canola Oil	1 Cup 3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	37.95 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  
12/1/2023 DinnerFor Use In  
Taco Street Shrimp

118.59 3 ounces

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

## Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 150 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 150 1 Taco
Internal Temp:		

*Ingredients & Instructions...*

* Ropa Vieja Mushroom	56.25 Pound
- Avocado	300 Slice
- Tortilla Corn Blue 6"	150 Each
- Onion Red Pickled	9.38 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 Dinner		150 1 Taco

JHU Hopkins Cafe

[None]

Friday 12/1/2023

Dinner

## Taco Street Shrimp

Cooking Time:	Serving Pan:	Yield: 300 Each
Cooking Temp:	Serving Utensil:	Portions: 150 2 Tacos
Internal Temp:		

*Ingredients & Instructions...*

* Blackened Shrimp	28.13 Pound
* Coleslaw Pineapple	18.75 Pound
- Feta Cheese Crumbles	9.38 Pound
* LEV Chipotle Crema	9.38 Pound
- 6" White Corn Tortilla	300 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 Dinner	150 2 Tacos	300 Each

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/1/2023

Dinner

**Sauce Alfredo**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 3/4 Gallon
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	For Use In Pasta Fettuccine Chicken Alfredo	3 3/4 Gallon



JHU Hopkins Cafe  
Friday 12/1/2023

Broth & Bowl  
Dinner

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
-------------------------	------------

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Dinner

## Coleslaw Pineapple

Cooking Time:	Serving Pan:	Yield: 64.99 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Sugar	2 1/2 Cup 2 Tablespoon
- White Vinegar	3 3/4 Cup 2 1/3 Tablespoon
- Cnd Pineapple Tidbits in Juice	2 1/2 Quart 1/4 Cup
- Shredded Coleslaw	10.4 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 Dinner	For Use In Taco Street Shrimp	64.99 1/2 cup

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Dinner

**Peas & Pearl Onions**

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

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

- Fz Peas & Pearl Onions Vegetable Mix	60 Pound
* Water	3 Gallon
- Dairy-Free Margarine	3 Cup

- 
- 1. Gather all ingredients
- 2. Steam or boil vegetables until peas are tender. Drain off excess liquid
- 3. Toss lightly with margarine
- 

**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 Dinner

300 1/2 cup

JHU Hopkins Cafe

Carvery

Friday 12/1/2023

Dinner

## Potato Parsnip Mash

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

## Pre-Prep Instructions...

Allergens: Dairy, Soy

## Ingredients &amp; Instructions...

- Idaho Potato	14.67 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Coarse Kosher Salt	2 Tablespoon 1/2 Teaspoon
- Dairy-Free Margarine	13.04 Ounce
- Parsnip	14.67 Pound
- Dairy-Free Margarine	2.04 Pound
- Milk 2% .5 GAL	3 1/2 Cup 2 2/3 Tablespoon
- Heavy Cream	2 Quart 2 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Ground Nutmeg	1/4 Teaspoon

## 1. Gather all ingredients

2. Put the potatoes in a large pot and add enough cold water to cover them. Add salt to taste and bring the water to a simmer over medium heat. Continue to simmer until the potatoes are tender, about 20 minutes. Drain the potatoes in a colander and keep hot.

3. While the potatoes are cooking, heat the first-listed amount of margarine in a skillet over medium-low heat. Add the parsnips, stir to coat well, cover the pan, and sweat gently until tender, about 20 minutes.

4. While the cooked potatoes and parsnips are still very hot, puree them through a food mill into the bowl of an electric mixer (warm the bowl by rinsing in hot water for the best results). Immediately incorporate the second-listed amount of margarine in a mixer with a paddle attachment.

5. Add the hot milk, then the hot cream, and mix until the potatoes are smooth and light. Taste and season with pepper and nutmeg

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 Dinner

150 1/2 cup

4 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Deli

Friday 12/1/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Desserts

Friday 12/1/2023

Dinner

## Cereal Bars Fruit Loops

Cooking Time:	Serving Pan:	Yield: 75 Square
Cooking Temp:	Serving Utensil:	Portions: 75 Square
Internal Temp:		

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

- Dairy-Free Margarine Melted	3/4 Cup 1/3 Tablespoon
- White Marshmallows	2.6 Pound
- Froot Loops Cereal	1 1/2 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  
12/1/2023 Dinner

75 Square

JHU Hopkins Cafe

Desserts

Friday 12/1/2023

Dinner

## Cookies M&amp;M

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

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- 1.5 oz M&M's 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 and serve

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/1/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

**Beef Philly Steak**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 Sandwich
<b>Internal Temp:</b>		

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

- Gourmet Mayonnaise	4 1/2 Gallon 3 Cup
- Garlic Cloves	3 3/4 Cup
<b>-Chopped</b>	
- Extra Virgin Olive Oil	1 1/4 Quart 1/2 Cup
- Sliced Sirloin Beef	60 Pound
<b>Sliced Thin</b>	
- Green Bell Pepper	120 Ea.
<b>Sliced Thin</b>	
- Jumbo Yellow Onion	90 Each
<b>Sliced Thin</b>	
- Cnd Cheddar Cheese Sauce	18.75 Pound
- Root Rolls Hoagie 6"	300 Ea.
- .75 oz Slcd Swiss Cheese	300 Slice
- Ground Italian Seasoning	1 1/4 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 Dinner

300 Sandwich



JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

## French Fries Crinkle

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 250 1/2 cup
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- 1/2" Fz Crinkle Cut French Fries	62.5 Pound
- Fryer Oil Susquehanna Mills	6.25 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 Dinner

250 1/2 cup

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 12/1/2023     Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b> 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 12/1/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 210 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 210 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	52.5 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 3/4 Cup
- Garlic Cloves	15.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 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 Dinner		210 4 oz

JHU Hopkins Cafe  
Friday 12/1/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 270 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 270 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	270 Ea.
- Small Potato Bun	270 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 Dinner		270 Burger

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 90 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 90 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 90 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 12/1/2023 Dinner		90 4 oz

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 136 Burger
Cooking Temp:	Serving Utensil:	Portions: 136 Burger
Internal Temp:		

*Ingredients & Instructions...*

- 5.33 oz White Turkey Burger Patty	136 5.33 Oz
- Small Potato Bun	136 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 Dinner		136 Burger

JHU Hopkins Cafe

Grill

Friday 12/1/2023

Dinner

## Shrimp Popcorn Fried

Cooking Time:	Serving Pan:	Yield: 6 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 3 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Gluten, Shellfish, Wheat

*Ingredients & Instructions...*

- 65-100 Ct Breaded Popcorn Shrimp	102 Pound
- Canola Oil	3 Quart

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 Dinner	300 3 oz	6 Batch



JHU Hopkins Cafe

Lev - Taco Kitchen

Friday 12/1/2023

Dinner

## LEV Chipotle Crema

Cooking Time:	Serving Pan:	Yield: 3.3 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Sour Cream	8.25 Pound
- Cnd Whole Hot Chipotle Peppers	1.1 7 Oz Can
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon
- Fresh Squeeze Lime Juice	1 Cup 2 Tablespoon
-	
<b>1. Add all ingredients to blender and blend until smooth</b>	
<b>2. Serve immediately or label and refrigerate until serving</b>	
-	
<b>CCP: Hold or serve cold food at or below 40 degrees F</b>	
- Gourmet Mayonnaise	1 Cup 2 Tablespoon

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023 Dinner	For Use In Taco Street Shrimp	3.3 24 Oz Bottle

JHU Hopkins Cafe

Lev - Taco Kitchen

Friday 12/1/2023

Dinner

LEV Chips and Guacamole

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

Ingredients & Instructions...

- Fz Pouch Guacamole	37.5 Pound
* LTK Tortilla Chips	75 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/1/2023 Dinner		150 Serving

JHU Hopkins Cafe  
Friday 12/1/2023

Lev - Taco Kitchen  
Dinner

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 75 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	75 Pound
--------------------------------------	----------

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/1/2023     Dinner	For Use In LEV Chips and Guacamole	75 serving

JHU Hopkins Cafe

Passport

Friday 12/1/2023

Dinner

## Passport Beans Black Seasoned

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 5.18 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Canola Oil	10.4 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.59 Pound
* Chopped Garlic	5.18 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	5.18 Ounce
- Pepper Chili Green Diced	1.3 Pound
- Black Beans Rinsed & Drained	5.18 #10 Can
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Cumin	1 2/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.94 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 Dinner	150 1/2 cup	5.18 Can Batch

JHU Hopkins Cafe

Passport

Friday 12/1/2023

Dinner

## Rice Mexican

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 99.98 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/3 cup
<b>Internal Temp:</b>		

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

- |                             |              |
|-----------------------------|--------------|
| * Water                     | 1 1/2 Gallon |
| - Parboiled Long Grain Rice | 4 Pound      |
| - Seasoning Mexican         | 2 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 Dinner

150 1/3 cup

99.98 1/2 cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

**Bread Garlic Texas Toast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 Slice
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Slice
<b>Internal Temp:</b>		

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

- Dairy-Free Margarine	1 Quart 1/2 Cup
- Garlic Powder	3 Cup
- Texas Toast Bread	150 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 Dinner

150 Slice

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

**Pasta Fettuccine Chicken Alfredo**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 300 4 oz Portion
<b>Internal Temp:</b> 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.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/1/2023 Dinner	300 4 oz Portion	75 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

**Pasta Fettuccine Plain Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**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 Dinner	For Use In Pasta Fettuccine Chicken Alfredo	38 Pound
<b>Overproduction...</b>	2 4 oz Portion	8 Ounce



JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 30 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 240 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	30 22 Oz Dough
- Cnd Italian Pizza Sauce	11.25 Pound
- Shredded Part Skim Mozzarella Cheese	15 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 Dinner	240 slice	30 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

## Pizza Meat Supreme

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 19 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 152 slice
<b>Internal Temp:</b> 165		

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	19 22 Oz Dough
- Cnd Italian Pizza Sauce	7.13 Pound
- Shredded Part Skim Mozzarella Cheese	9.5 Pound
- Slcd Pork Beef Pepperoni	380 Slice
- Ground Sweet Mild Italian Pork Sausage	4.75 Pound

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

* Roasted Diced Peppers Pizza Topping	2.97 Pound
* Roasted Diced Onion Pizza Topping	2.97 Pound
* Roasted Mushroom Pizza Topping	2.97 Pound
- Cnd Slcd Ripe Olives Drained	2.38 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, 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 Dinner	150 slice	19 pizza
Overproduction...	2 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

## 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 12/1/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

## Topping Pizza Veg Mushrooms Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.97 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Sld White Mushrooms Sliced 1/8"	3.86 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	7/8 Teaspoon
- Ground Black Pepper	1/4 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 Dinner	For Use In Pizza Meat Supreme	2.97 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.97 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

*Ingredients & Instructions...*

- Jumbo Yellow Onion Diced 3/8"	3.56 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	7/8 Teaspoon
- Ground Black Pepper	5/8 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 Dinner	For Use In Pizza Meat Supreme	2.97 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/1/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.97 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

*Ingredients & Instructions...*

- Green Bell Pepper Cut ½"	3.56 Pound
- Extra Virgin Olive Oil	1 Tablespoon 1/2 Teaspoon
- Coarse Kosher Salt	7/8 Teaspoon
- Ground Black Pepper	5/8 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 Dinner	For Use In Pizza Meat Supreme	2.97 Pound

JHU Hopkins Cafe

Root

Friday 12/1/2023

Dinner

## Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 104.22 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Mushrooms Pulled Plant Based Meaty	17.37 Pound
- Jumbo Yellow Onion	26.06 Each
- Red Bell Pepper Sliced Thin	13.03 Ea.
- Jalapeno Pepper Seeded & Diced	26.06 Ea.
* Chopped Garlic	1 Cup 1 1/3 Tablespoon
- Extra Virgin Olive Oil	1 1/2 Cup 2 Tablespoon
- Cnd Tomato Sauce	1 1/2 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Cumin	1/2 Cup 2/3 Tablespoon
- Bay Leaf	13.03 Leaf
* Stock Vegetable	2 Quart 1/2 Cup
- GF Tamari Soy Sauce	1/2 Cup 4 Tablespoon
- Fresh Cilantro	1 Cup 1 1/3 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 Dinner	For Use In Taco Street Mushroom Ropa	104.22 3/4 cup

JHU Hopkins Cafe

Root

Friday 12/1/2023

Dinner

## Vegan Rice Pilaf

Cooking Time:	Serving Pan:	Yield: 2.15 Batch
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 cup
Internal Temp:		

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

- Long Grain White Rice	9.41 Pound
- Dairy-Free Margarine	1/2 Cup 1/3 Tablespoon
- Jumbo Yellow Onion	8.06 Ounce
- Mirepoix Soup Base Paste	1/4 Cup 4 Tablespoon
* Water	2 Gallon 1/4 Cup
- Bay Leaf	4.3 Leaf
- Fresh Thyme	10.75 Sprig
- Coarse Kosher Salt	2 Tablespoon 1/2 Teaspoon
- Ground Black Pepper	1 1/3 Tablespoon

1. Prepare stock by mixing soup base and water over medium heat.

2. Rinse the rice under cold water in a strainer until the water runs clear, if desired. Drain the rice well before using.

3. Heat the margarine in a heavy-gauge pot over medium heat. Add the onions and cook, stirring frequently, until they are tender and translucent, 5 to 6 minutes.

4. Add the rice and sauté, stirring frequently, until the rice is coated with margarine and heated through, 2 to 3 minutes.

5. Add the heated stock to the rice and bring to a simmer, stirring to prevent the rice from clumping together or sticking to the bottom of the pot.

6. Add the bay leaves, thyme, salt and pepper. Cover the pot and simmer over low heat on the stovetop or in a 350 degree F oven until the grains are tender to the bite, 14 to 16 minutes. Allow the rice to rest for 5 minutes and fluff with a fork. Remove and discard the bay leaves and thyme sprigs.

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 12/1/2023 Dinner	150 1/2 cup	2.15 Batch



JHU Hopkins Cafe

Root

Friday 12/1/2023

Dinner

**Wrap Veggie with Pesto**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**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 Dinner		50 Sandwich

JHU Hopkins Cafe

Salad Bar

Friday 12/1/2023

Dinner

## Salad Carrot French Honfleur

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 4 1/2 Gallon 3 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Dijon Mustard	1 1/2 Cup
- Fresh Italian Parsley Chopped Fine	12 Bunch
- Extra Virgin Olive Oil	3 Cup
- Lemon Juice	1 1/2 Cup
- Canola Oil	3 Cup
- Light Amber Honey	1 1/2 Cup
- Coarse Kosher Salt	3 Tablespoon
- Julienne Carrots	30 Pound
- Green Onion Sliced Thin	6 Bunch

**1. Gather all ingredients as needed. Prepare all as described. Combine all ingredients in a bowl and toss well to evenly distribute ingredients.**

**2. 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}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/1/2023 Dinner	150 1/2 cup	4 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Soup

Friday 12/1/2023

Dinner

## 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
<b>Chopped 1/4"</b>	
- Celery	1.34 Stalk
<b>Chopped 1/4"</b>	
- 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 Dinner	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Friday 12/1/2023

Dinner

## 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
<b>Diced 1/4"</b>	
- 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 Dinner	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Friday 12/1/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 30 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 30 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Quart 1/2 Cup
- Large Egg	7.5 Ea.
* Water	1 Quart 1/2 Cup
- Dairy-Free Margarine Melted	1/4 Cup 4 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 Dinner

30 Waffle

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Dinner

## Cake of the Day Yellow T&amp;S

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 50 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Dinner		50 Cake

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Dinner

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		
12/2/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Dinner

## 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 Dinner	5 8 oz	2 1/2 Quart



JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Dinner

## Peas Steamed

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

## Ingredients &amp; Instructions...

- Fz Green Peas	40 1 Lb Bag
* Water	2 1/2 Gallon

1. Boil or steam peas 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 Dinner		250 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Dinner

## 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 &amp; 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 Dinner		200 Sandwich

JHU Hopkins Cafe

[None]

Saturday 12/2/2023

Dinner

## Tropical Tofu with Pineapple Rice

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 Serving
Internal Temp:		

*Pre-Prep Instructions...*

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

*Ingredients & Instructions...*

- Cnd Pineapple Tidbits in Juice	4 Gallon
- Jumbo Yellow Onion Chopped	2 Quart
- Julienne Carrots	6 Pound
- Garlic Powder	1/4 Cup
- Ground Ginger	1 1/4 Cup 1 1/3 Tablespoon
- Crushed Red Pepper	1/4 Cup
- Amber Maple Syrup	1 Gallon
- GF Tamari Soy Sauce	2 1/2 Cup 2 2/3 Tablespoon
- White Wine Vinegar	1 1/4 Quart
- Baked Tofu	28 Pound
- Garbanzo Beans Drained & Rinsed	4 #10 Can
- Cornstarch	1 Quart
* Water	1 Quart

1. Prepare rice by combining with water and cooking. Fluff. Place in warmer until service.

\*Recommended cooking method: Steam or bake, covered for approximately 15 minutes.

**Alternative cooking**

method: Heat to a rolling boil. Cook until water is absorbed, about 30-40 minutes. Stir once.

Cover and cook

an additional 10 minutes over low heat.

HACCP Critical Control Point: Hold at 135°F or higher.

2. If using tofu not already baked, heat oven to 325°F. Place tofu on a baking sheet with

parchment paper or

coated with no stick cooking spray. Bake for approximately an hour, flipping the tofu every 15-20 minutes,

until a large amount of the liquid is removed. Allow to cool. This step can be done the day before (store in cooler overnight).

3. Combine pineapple, tofu, chickpeas, maple syrup, soy sauce, vinegar, onion, carrots, garlic, ginger and red pepper flakes in a saucepan or steamtable pan. Simmer for 30 minutes, until sauce begins to thicken and the tofu and chickpeas are well coated.

4. In a small bowl, whisk together cornstarch and cold water.

6. Add cornstarch mixture to the sauce, stirring constantly until the cornstarch is fully combined and mixture

is thickened, approximately 3-5 minutes. Keep warm until meal service.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only

JHU Hopkins Cafe	[None]
Saturday 12/2/2023	Dinner

Tropical Tofu with Pineapple Rice  
once.

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023    Dinner	200   Serving	4   Batch

JHU Hopkins Cafe

Carvery

Saturday 12/2/2023

Dinner

## Rice Spanish Carvery

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...*

* Water	3 3/4 Gallon
- Long Grain White Rice	15 Pound
- Ground Black Pepper	2 1/2 Teaspoon
- Green Bell Pepper	1 1/4 Quart
<b>1/4" Dice</b>	
- Jumbo Yellow Onion	1 1/4 Quart
<b>1/4" Dice</b>	
- Canned Fire Roasted Diced Tomatoes	2 1/2 Quart
<b>Dried</b>	
- Dairy-Free Margarine	2 1/2 Cup
Melted	
- Coarse Kosher Salt	1 2/3 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  
12/2/2023 Dinner

250 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 12/2/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Desserts

Saturday 12/2/2023

Dinner

**Bar Rice Krispie**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.39 Half sheet pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 2x3 portion
<b>Internal Temp:</b>		

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

- Dairy-Free Margarine	1/2 Cup 1/3 Tablespoon
- White Marshmallows	2 3/4 Quart
- Rice Krispies Cereal	1 Gallon 1/2 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 Dinner	50 2x3 portion	1.39 Half sheet pan

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

## Appetizer Egg Roll Fried

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 Egg Roll
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Egg Roll
<b>Internal Temp:</b>		

*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	200 Ea.
- Fryer Oil Susquehanna Mills	1 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 Dinner

200 Egg Roll



JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 12/2/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

## French Fries Steak

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	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...*

- |   |          |
|---|----------|
| - 3/8" Fz Steak Cut French Fries<br>Baked | 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: Hold or serve hot food at or above 135 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/2/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b> 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 12/2/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 175 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 175 4 oz
<b>Internal Temp:</b> 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
<b>Minced</b>	
- 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 Dinner		175 4 oz

JHU Hopkins Cafe  
Saturday 12/2/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 225 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 225 Burger
<b>Internal Temp:</b> 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 Dinner		225 Burger

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 4 oz
<b>Internal Temp:</b>		

**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 Dinner		75 4 oz

JHU Hopkins Cafe

Grill

Saturday 12/2/2023

Dinner

## 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 Dinner		113 Burger

JHU Hopkins Cafe

Passport

Saturday 12/2/2023

Dinner

## Fajita Blend Veggies

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Green Bell Pepper	12 Pound
- Red Bell Pepper	12 Pound
Sliced Thin	
- Jumbo Yellow Onion	9.6 Pound

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/2/2023 Dinner	For Use In Filling Fajitas Shrimp	120 1/2 cup



JHU Hopkins Cafe

Passport

Saturday 12/2/2023

Dinner

## Filling Fajitas Shrimp

Cooking Time:	Serving Pan:	Yield: 300 Fajitas
Cooking Temp:	Serving Utensil:	Portions: 300 fajita
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Shellfish

## Ingredients &amp; Instructions...

- 90-110 Ct Tail Off Peeled Shrimp	60 Pound
- Canola Oil	1 1/2 Quart
* Fajita Blend Veggies	30 Pound
- Canned Diced Tomatoes	18 Pound

1. Gather all ingredients

2. Thaw shrimp according to package.

3. Add vegetables to shrimp cooking until tender

4. Add tomatoes to mixture to warm. Lift meat and vegetables from juice

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 Dinner	300 fajita	300 Fajitas

JHU Hopkins Cafe

Passport

Saturday 12/2/2023

Dinner

**Mango Salsa**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Quart 1/4 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 1 1/2 Quart 1/4 Cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- 3/8" Fz Cubed Mango	12.5 Pound
<b>Cubed small</b>	
- Fresh Cilantro	1/2 Cup 1/3 Tablespoon
<b>Finely chopped</b>	
- Diced Red Onion	3 Cup 2 Tablespoon
- Fresh Squeeze Lime Juice	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
-	
<b>1. Combine all ingredients in a bowl</b>	
-	
<b>CCP: Hold or serve cold food at or below 40 degrees F</b>	

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/2/2023 Dinner		1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 12/2/2023

Dinner

**Bruschetta**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 4 1/2 Gallon 3 Cup
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Tomato Plum (Roma) 25# Chopped	37.5 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	3 Tablespoon 3/8 Teaspoon
- Fresh Basil	2 1/4 Quart 1/4 Cup
- Fresh Italian Parsley	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	2 1/4 Cup 2 Tablespoon
- Baguette Bread Sliced Thin	18.75 Ea.

**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 Dinner	150 1/2 cup	4 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 12/2/2023

Dinner

## Pasta Ziti Baked

Cooking Time:	Serving Pan:	Yield: 100 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 8oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

* Water	12 Gallon
- Ziti Pasta	10 Pound
Boiled	
- Shredded Mild Cheddar Cheese	10 Ounce
- Shredded Part Skim Mozzarella Cheese	8 Pound
- Whole Milk Ricotta Cheese	14 Pound
- Canned Marinara Sauce	4 Gallon
- Grated Parmesan Cheese	2 1/2 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 Dinner

200 8oz

100 Pound

**JHU Hopkins Cafe**  
**Saturday 12/2/2023**

**Pizza & Pasta**  
**Dinner**

### Pizza Cheese

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 200 slice
<b>Internal Temp:</b>		

#### 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/2/2023 Dinner	200 slice	25 Pizza

**JHU Hopkins Cafe**  
**Saturday 12/2/2023**

**Pizza & Pasta**  
**Dinner**

### Pizza Pepperoni

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 25 pizza
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 200 slice
<b>Internal Temp:</b>		

#### 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/2/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Dinner

**Beans Refried Vegan**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Vegetarian Refried Pinto Beans	25 Pound
<b>Sort from debris, rinse well, SOAK 6-12 hours.</b>	
- Mirepoix Soup Base Paste	2 2/3 Tablespoon
* Water	3 Gallon 2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon
- Jumbo Yellow Onion	5.5 Pound
* Chopped Garlic	12.5 Ounce
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Cumin	1/4 Cup 1 Tablespoon
- Dark Chili Powder	3/4 Cup 3 Tablespoon
-	
<b>1. Soak beans. Discard any floating on top. Drain beans.</b> <b>2. Dissolve soup base in water to create stock. Place beans in pot and add enough of stock to cover beans by 2 inches. Simmer over medium heat until beans are tender, 45-50 minutes. Set beans aside in cooking liquid.</b> <b>3. Heat the oil in a large sauté pan over medium heat. Add the diced onions and chopped garlic and sauté until onions are translucent, 6-7 minutes.</b> <b>4. Drain cooked beans, reserving cooking liquid.</b> <b>5. Add the beans to the pan and simmer over low heat, stirring constantly, until very hot, 10-12 minutes more.</b> <b>6. Mash about 1/3 of the beans against the side of the pot with a wooden spoon, and add enough of the reserve liquid to keep beans moist. Taste and season with salt, cumin and chili powder.</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F.</b> <b>CCP: Hold or serve hot food at or above 140 degrees F.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 12/2/2023 Dinner	200 1/2 cup	5 Batch

JHU Hopkins Cafe

Root

Saturday 12/2/2023

Dinner

**Squash Medley**

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

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

- Zucchini	25 Pound
Sliced, Diced	
- Yellow Squash	25 Pound
* Water	2 1/2 Gallon
- Dairy-Free Margarine	2 1/2 Cup

**1. Slice squash into 1/2" thick pieces.****2. Steam or boil squash until tender. Drain off excess liquid.****3. Toss lightly with margarine.**

-

**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  
12/2/2023 Dinner

250 1/2 cup



JHU Hopkins Cafe

Root

Saturday 12/2/2023

Dinner

**Wrap Veggie with Pesto**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**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 Dinner		50 Sandwich

JHU Hopkins Cafe

Soup

Saturday 12/2/2023

Dinner

## 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 &amp; 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
<b>Chopped 1/4"</b>	
- Celery	1.34 Stalk
<b>Chopped 1/4"</b>	
- 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 Dinner	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Saturday 12/2/2023

Dinner

## Soup Vegetable Tuscan Vegan In House

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 6 1/4 Gallon
<b>Cooking Temp:</b> Med	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz
<b>Internal Temp:</b> 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 &lt; 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  
Dinner

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     Dinner	100   8 oz	6 1/4 Gallon

JHU Hopkins Cafe

Soup

Saturday 12/2/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 2 1/2 Gallon 2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	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**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 25 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 25 Waffle
<b>Internal Temp:</b>		

**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 Dinner

25 Waffle

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Dinner

## Cake of the Day Sponge T&amp;S

Cooking Time:	Serving Pan:	Yield: 75 Cake
Cooking Temp:	Serving Utensil:	Portions: 75 Cake
Internal Temp:		

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Sponge Fzn 75 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Dinner		75 Cake

JHU Hopkins Cafe

Sunday 12/3/2023

[None]

Dinner

Cookies White Chocolate Lemon

Cooking Time:	Serving Pan:	Yield: 75 cookie
Cooking Temp:	Serving Utensil:	Portions: 75 cookie
Internal Temp:		

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough

75 Ea.

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Dinner		75 cookie



JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Dinner

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 7 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.44 14 Oz Pouch
- Syrup Blue Curacao	0.22 1 LT
- Water Tap	3 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Dinner	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Dinner

## Salad Chickpea

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

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	15 1/4 Gallon 1 Cup
- Celery Diced	4 1/4 Gallon 2 Cup
- Green Onion Sliced Thin	1 Gallon 1 1/2 Cup
- Red Bell Pepper Diced Small	2 Gallon 3 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	2 Gallon 3 Cup
- Vegan Soybean Oil Mayonnaise	2 Gallon 3 Cup
- Dijon Mustard	1 Quart 1/4 Cup
- Fresh Dill Chopped	4.38 Pound
- Lemon Juice	1 1/2 Quart 1/2 Cup
- Garlic Powder	1 1/4 Cup 3 1/3 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 3 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 Dinner		700 1/2 Cup

JHU Hopkins Cafe

[None]

Sunday 12/3/2023

Dinner

**Zucchini Noodles with Tomato & Chard GF**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 62.5 Pound
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 250 4 oz Portion
<b>Internal Temp:</b> 145		

**Ingredients & Instructions...**

- Noodles Zucchini (Zoodles)	50.48 Pound
- Red Swiss Chard Greens Chopped/Stems Julienned	12.5 Ea.
- Tomato Plum (Roma) 25# Diced ½"	12.62 Pound
- Jumbo Yellow Onion Peeled & Diced 1/2"	4.96 Pound
* Chopped Garlic	1 1/4 Cup
- Extra Virgin Olive Oil	2 1/2 Cup
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Fresh Basil Chiffonade then Cut Small	1 1/4 Quart

**NOTE:** The zucchini takes the place of pasta for a GF option. Use the robot coupe or mandolin to julienne zucchini into the "noodles" Original Recipe written to yield 25 lbs/100 portions.

**PREPARATION & COOKING INSTRUCTIONS:**

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

2. Cut vegetables as directed and reserve.

**NOTE:** Trim the chard stems into strips that are approximately the same length and width. Add the stems to the boiling water and cook for about 10 minutes, until tender. Remove from heat, strain, and shock in an ice water bath to stop the cooking

3. Sweat vegetables in skillet with olive oil until vegetables are just tender. Season with salt and pepper. Cook to 145°F{CCP} Serve hot with grated parmesan cheese or feta on the side. Garnish each with remaining basil.

**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
Hopkins Cafe 12/3/2023 Dinner	250 4 oz Portion	62.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Sunday 12/3/2023

Dinner

**Broccoli Florets Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7.04 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 451 1/2 cup
<b>Internal Temp:</b>		

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

- Broccoli Florets 4/3# 105.6 Pound

\* Water 3 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 (60 degree C).

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

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

Hopkins Cafe  
12/3/2023 Dinner

450 1/2 cup

7.04 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Sunday 12/3/2023

Dinner

**Beef Flank Steak Montreal**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 600 3 ounces
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 600 3 ounces
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Flank Beef Steak 153 Pound  
Pounded Thin
- Montreal Steak Seasoning 1 1/2 Quart

1. Coat flank steak with seasoning.

2. Cut flank steak into thin strips and grill for 3-5 minutes on each side, or until done.

CCP: Cook to a minimum internal temperature of 145 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 Dinner		600 3 ounces

JHU Hopkins Cafe

Carvery

Sunday 12/3/2023

Dinner

**Carrots Baby Maple Glazed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 23 1/2 Gallon 1 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 450 1/2 cup
<b>Internal Temp:</b>		

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

- Peeled Baby Carrots	94.39 Pound
- Dairy-Free Margarine	9.44 Pound
* Chopped Garlic	1 Cup 3 Tablespoon
- Light Brown Sugar	1 Gallon 3 Cup

1. Steam baby carrots with unlisted water until just tender.

2. Melt margarine and mix with chopped garlic and brown sugar.

3. In a large frying pan, sauté carrots in butter mix for 5 minutes, or until brown sugar begins to caramelize.

4. Season carrots to taste with salt and pepper.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Dinner	450 1/2 cup	23 1/2 Gallon 1 1/2 Cup

JHU Hopkins Cafe

Carvery

Sunday 12/3/2023

Dinner

**Macaroni & Cheese Carvery**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 450 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 450 1/2 cup
<b>Internal Temp:</b>		

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

- Elbow Macaroni Pasta	40.5 Pound
* Water	36 Gallon
- Dairy-Free Margarine	3 1/4 Quart 1/2 Cup
- Unbleached All Purpose Flour	1 Gallon 2 Cup
- Milk 2% .5 GAL	9 Gallon
- Ground Mustard	1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 1 Tablespoon
- Shredded Mild Cheddar Cheese	36 Pound

**1. Cook macaroni in boiling water. Drain and pour into baking pan.****2. Melt margarine in saucepan. Stir in flour to make a paste. Gradually add milk, mustard, and salt, stirring constantly to form a white sauce.****3. Add cheese to white sauce. Pour over macaroni and mix well.****4. Bake in oven at 350 F for 35 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**

Hopkins Cafe

12/3/2023 Dinner

450 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

## Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 21 3/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 700 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Sliced Potatoes 154 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 Dinner	700 1/2 cup	21 3/4 Gallon 2 Cup



JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

## Deli Chicken Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 700 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 700 1/2 cup
<b>Internal Temp:</b> 40		

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

- Halal Boneless Skinless Chicken Breast	109.38 Pound
- Celery	175 Pound
<b>-Diced</b>	
- Onion Powder	2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 1/2 Cup 3 2/3 Tablespoon
- Ground White Pepper	2 2/3 Tablespoon
- Dijon Mustard	2 1/2 Quart 3/4 Cup
- Gourmet Mayonnaise	5 1/4 Gallon 3 1/2 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 Dinner		700 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

**Deli Egg Salad**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 580.81 #8 scoop
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 700 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Peeled Hard Cooked Egg	1335.87 Ea.
- Gourmet Mayonnaise	2 3/4 Gallon 2 1/2 Cup
- Celery	1 Gallon 1 Cup
- Cnd Sweet Pickle Relish	1 Gallon 1 Cup
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground White Pepper	3 2/3 Tablespoon

**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.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/3/2023 Dinner	700 1/2 cup	580.81 #8 scoop

JHU Hopkins Cafe

Sunday 12/3/2023

Deli

Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 188.18 serving
Cooking Temp:	Serving Utensil:	Portions: 43.75 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn188.18 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 Dinner	43.75 Pound	188.18 serving

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

**Deli Roasted Vegetables**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 224.69 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 43.75 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini Sliced, Diced	8.99 Pound
- Yellow Squash	8.99 Pound
- Eggplant	8.99 Pound
- Medium White Mushrooms Sliced	4.49 Pound
- Onion Red Jumbo 25# Diced	4.49 Pound
- Green Bell Pepper	13.49 Ea.
- Red Bell Pepper Sliced Thin	13.49 Ea.
* Chopped Garlic	13.48 Ounce
- Fresh Basil	1 1/2 Cup
- Dried Oregano Leaf Crushed	1/4 Cup 2 Tablespoon
- Dried Rosemary Leaf Crushed	3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3 Tablespoon
- Balsamic Vinaigrette Dressing	2 Quart 3/4 Cup

**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 Dinner	43.75 Pound	224.69 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

## Deli Tuna Salad

<b>Cooking Time:</b> <b>Cooking Temp:</b> <b>Internal Temp:</b> 40	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 39.73 Bag Batch <b>Portions:</b> 700 1/2 cup
--	--	---

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

- Chunk Light Skipjack Tuna Fish	45.1 43 Oz Pouch
- Celery Diced 1/4"	26.08 Pound
- Dijon Mustard	7.45 Pound
- Onion Powder	2 Quart 1/2 Cup
- Ground White Pepper	1/4 Cup 3 Tablespoon
- Gourmet Mayonnaise	5 1/2 Gallon 1 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 Dinner	700 1/2 cup	39.73 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

## HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 30.73 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 700 2 oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- |                                  |                |
|----------------------------------|----------------|
| - Gourmet Mayonnaise             | 76.83 Pound    |
| - Cnd Whole Hot Chipotle Peppers | 10.25 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 Dinner	700 2 oz	30.73 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 12/3/2023

Dinner

## 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 Dinner

50 Sandwich

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Dinner

**Burger Brunch**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 150 1 burger
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1 burger
<b>Internal Temp:</b>		

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

- English Muffin	150 Each
- Fz 4 oz Beef Patty	150 4 Oz Patty
- American Cheese	150 Slice
- Canadian Bacon	150 Slice
- Large Egg	150 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 Dinner		150 1 burger



JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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     Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Dinner

## French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 200 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- |                               |          |
|-------------------------------|----------|
| - 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 Dinner

200 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b> 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 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 245 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 245 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	61.25 Pound
- Extra Virgin Olive Oil	2 1/4 Quart
- Garlic Cloves	18.38 Clove
<b>Minced</b>	
- Ground Italian Seasoning	3/4 Cup 3/4 Teaspoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 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 Dinner		245 4 oz

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 315 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 315 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	315 Ea.
- Small Potato Bun	315 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 Dinner		315 Burger

JHU Hopkins Cafe

Grill

Sunday 12/3/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 105 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 105 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 105 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 Dinner

105 4 oz

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 175 Burger
Cooking Temp:	Serving Utensil:	Portions: 175 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	175 5.33 Oz
- Small Potato Bun	175 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 Dinner		175 Burger

JHU Hopkins Cafe

Pizza &amp; Pasta

Sunday 12/3/2023

Dinner

## Lasagna Vegetable

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 2" Hotel Pan
<b>Cooking Temp:</b> 325	<b>Serving Utensil:</b>	<b>Portions:</b> 210 2x4 portion
<b>Internal Temp:</b>		

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

## Ingredients &amp; 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 Dinner

200 2x4 portion

7 2" Hotel Pan

## Overproduction...

10 2x4 portion

0.5 2" Hotel Pan



JHU Hopkins Cafe

Pizza &amp; Pasta

Sunday 12/3/2023

Dinner

**Pizza Cheese**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 280 slice
<b>Internal Temp:</b>		

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

- Dough Pizza Supreme 22 oz	35 22 Oz Dough
- Cnd Italian Pizza Sauce	13.13 Pound
- Shredded Part Skim Mozzarella Cheese	17.5 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/3/2023 Dinner	280 slice	35 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Sunday 12/3/2023

Dinner

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 35 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 280 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	35 22 Oz Dough
- Cnd Italian Pizza Sauce	13.13 Pound
- Shredded Part Skim Mozzarella Cheese	17.5 Pound
- Slcd Pork Beef Pepperoni	700 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 Dinner	280 slice	35 pizza

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Dinner

**Kale Sauteed with Garlic**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 3/4 Gallon 1 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b>		

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

- Kale 24 CT	62.5 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
* Chopped Garlic	3 3/4 Cup
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1/2 Cup 2 Tablespoon
- Dairy-Free Margarine	2 1/2 Cup

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

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

-  
**Note: Recommended seasonings include basil, mace, marjoram, nutmeg, oregano, vinegar, herb de provence, salt free herb seasonings. Add 2 1/2 tablespoons seasoning of choice per 10 pounds.**

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

Hopkins Cafe		
12/3/2023	Dinner	
	250 1/2 cup	7 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Dinner

## Root Peas &amp; 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 &amp; 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		
12/3/2023	Dinner	250 1/2 cup

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Dinner

**Sausage Vegan & Peppers**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 4 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 4 oz ladle
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion	1 1/2 Gallon
- Green Bell Pepper	3 Quart
- Red Bell Pepper Sliced Thin	3 Quart
- Vegan Bratwurst Sausage	67.5 Pound
-	
<b>1. Gather all ingredients</b>	
<b>2. Cut all ingredients into 1" x 1" pieces</b>	
<b>3. Grill onions and pepper until vegetables are tender. Grill sausage until done, about 6 minutes</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023 Dinner		300 4 oz ladle

JHU Hopkins Cafe

Root

Sunday 12/3/2023

Dinner

## Wrap Veggie with Pesto

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

*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 Dinner		50 Sandwich

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Dinner

## Soup Gumbo Chicken Sausage Shrimp GF In House

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 8 oz
<b>Cooking Temp:</b> Med	<b>Serving Utensil:</b>	<b>Portions:</b> 100 6 oz Ladle
<b>Internal Temp:</b> 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  
Dinner

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 12/3/2023     Dinner	100   6 oz Ladle	75   8 oz



JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Dinner

## Soup Vegetable Tuscan Vegan In House

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 6 1/4 Gallon
<b>Cooking Temp:</b> Med	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz
<b>Internal Temp:</b> 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 &lt; 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  
Dinner

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     Dinner	100   8 oz	6 1/4 Gallon

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Dinner

**Spice Blend Cajun Seasoning GF**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.88 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Hopkins Cafe 12/3/2023     Dinner	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	1.88 Ounce

JHU Hopkins Cafe

Soup

Sunday 12/3/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 2 1/2 Gallon 2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 Dinner	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**

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

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

- Mix Waffle and Pancake	2 Quart 3/4 Cup
- Large Egg	8.75 Ea.
* Water	1 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	1/2 Cup 2/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
12/3/2023 Dinner

35 Waffle