

JHU Hopkins Cafe

Passport

Sunday 11/5/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 10 1/4 Gallon 3 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/2 Gallon 1 1/4 Cup
- Roasted Sesame Oil	1 Quart 1/2 Cup
- Sweet Chili Sauce	1 Gallon 2 Cup
* Chopped Garlic	2.29 Pound
- Fresh Ginger	2.29 Pound
Minced	
- Sugar	18.32 Pound
- Crushed Red Pepper	4.36 Ounce
- Whole Black Sesame Seeds	1.15 Pound

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 large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/5/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	10 1/4 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Passport

Sunday 11/5/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 40.26 Pound
Cooking Temp:	Serving Utensil:	Portions: 215 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	10 1/4 Gallon 3 1/2 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	28.18 Pound
- 2.25X.25X.5" Beef Strip	28.18 Pound

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

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 11/6/2023 Lunch	215 3 oz	40.26 Pound

JHU Hopkins Cafe

Monday 11/6/2023

[None]
Lunch

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 300 Each
Cooking Temp:	Serving Utensil:	Portions: 300 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	300 1 Ea
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Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	300 serving	300 Each

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Cajun Shrimp

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

Pre-Prep Instructions...

Allergens: Shellfish

Ingredients & Instructions...

- Ground Spanish Paprika	3 Cup 2 Tablespoon
- Dried Thyme Leaf	2 1/4 Cup 2 Tablespoon
- Dried Oregano Leaf	2 1/4 Cup 2 Tablespoon
- Garlic Powder	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	3/4 Cup 1/3 Tablespoon
- Ground Black Pepper	3/4 Cup 1/3 Tablespoon
- Ground Cayenne Pepper	3/4 Cup 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	225 Pound
- Canola Oil	2 1/4 Quart 1/4 Cup

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- 1. Gather all ingredients
- 2. Combine paprika, thyme, oregano, garlic powder, salt, pepper, and cayenne. Mix thoroughly
- 3. Add shrimp and shake to coat
- 4. Heat oil in a large skillet over medium-high heat. Cook and stir shrimp in hot oil until they are bright pink on the outside and the meat is no longer transparent on the inside, about 4 minutes
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CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch		600 Serving

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/6/2023 Lunch

150 4 oz

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 40.31 Pound
Cooking Temp:	Serving Utensil:	Portions: 216 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/2 Quart
- GF Tamari Soy Sauce	2 1/2 Quart
- Rice Vinegar	2 Quart 3/4 Cup
- Roasted Sesame Oil	3 1/4 Cup 2 Tablespoon
- Canola Oil	2 Quart 3/4 Cup
- Firm Tofu	40.31 Pound
- crumbled into small pieces	
- Cremini Mushrooms	26.88 Pound
- finely chopped	
- Water Chestnuts	8.96 Pound
- drained, chopped	
- Garlic Cloves	107.5 Clove
- minced	
- Fresh Ginger	2 1/4 Cup
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2 Tablespoon
- Green Onion	107.5 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 5 minutes.

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

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

Distribution...

Portions

Yield

JHU Hopkins Cafe	[None]
Monday 11/6/2023	Lunch

Mixture Tofu & Mushroom

Hopkins Cafe			
11/6/2023	Lunch	215 3 oz	40.31 Pound
Overproduction...		1 3 oz	3 Ounce

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Pasta Penne Brown Rice GF Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- GF Brown Rice Penne Pasta	6.25 Pound
Boiled	
* Water	7 3/4 Gallon 1 Cup

1. In a large pot. bring to boil 5 quarts of water for 1lb of pasta

2. Add 1 tablespoon of salt (if desired)

3. Add pasta and cook uncovered, stirring occasionally for about 7-10 minutes or until al dente

4. Do not overcook, rinse with cold water and drain well

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	50 4 oz	12.5 Pound

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
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 11/6/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

The Ultimate Grilled Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Sourdough Deli Bread	500 Ea.
- Dairy-Free Margarine	3 3/4 Quart 1/2 Cup
- Mild Cheddar Cheese	250 Slice
- Smoked Gouda Cheese	250 Slice
- Havarti Cheese	250 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
11/6/2023 Lunch

250 Sandwich

JHU Hopkins Cafe

[None]

Monday 11/6/2023

Lunch

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Monday 11/6/2023

Lunch

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 6.25 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

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

- | | | |
|---|-----------------------|----------------|
| - | Broccoli Florets 4/3# | 93.75 Pound |
| * | Water | 3 Gallon 2 Cup |
1. Cut or trim broccoli as appropriate.
 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Hopkins Cafe
11/6/2023 Lunch

400 1/2 cup

6.25 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Monday 11/6/2023

Lunch

BYOB Spicy Sesame Gochujang

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

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe
Monday 11/6/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch		50 4 oz

JHU Hopkins Cafe
Monday 11/6/2023

Carvery
Lunch

Carvery Corn Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	80 1 Lb Bag
* Water	5 Gallon
1. Boil or steam corn until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch		500 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Lunch

Marinade Pork Asian BBQ

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

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

- Fresh Ginger	9.49 Ounce
Minced	
* Chopped Garlic	1.15 Pound
- Oyster Sauce	3 2/3 Tablespoon
- Sugar	1.9 Pound
- GF Tamari Soy Sauce	1 3/4 Quart 1/2 Cup
* Water	1 Gallon 1/4 Cup
- Roasted Sesame Oil	3.79 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/6/2023 Lunch	For Use In Pork Asian BBQ	1 1/2 Gallon 1 1/4 Cup

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Lunch

Okra Fried In House Carvery

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

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

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

Ingredients & Instructions...

- Okra	100 Pound
- Unbleached All Purpose Flour	5 Gallon
- Coarse Kosher Salt	1 1/4 Cup
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Grated Parmesan Cheese	1 1/4 Gallon
- Fryer Oil Susquehanna Mills	10 Pound

1. Partially thaw okra. Break large pieces apart.

2. Combine flour, salt, pepper & cheese. Dredge okra in flour mixture; shake off excess.

3. Fry in 375 degree F deep fat fryer for 3 minutes or until golden brown. Drain on absorbent paper.

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

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

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

Hopkins Cafe
11/6/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Lunch

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 40.47 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 215 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 1/2 Gallon 1 1/4 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	63.24 Pound
- Light Amber Honey	3 3/4 Quart
- Fresh Cilantro	3.79 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

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CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe		
11/6/2023	Lunch	215 3 oz Portion
		40.47 Pound

JHU Hopkins Cafe

Carvery

Monday 11/6/2023

Lunch

SE Rice Dirty

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

Ingredients & Instructions...

* Water	23 1/4 Gallon 3 Cup
- LS Chicken Soup Base Paste	1 Quart 3/4 Cup
- Long Grain White Rice	10 1/4 Gallon 3 Cup
- Bay Leaf	83.34 Leaf
- MVP Ground Beef 80/20	83.33 Pound
- Pork Sausage	83.33 Pound
- Jumbo Yellow Onion	83.33 Each
Chopped	
- Celery	83.34 Stalk
Chopped	
- Green Bell Pepper	83.34 Ea.
Seeded & Chopped	
- Garlic Cloves	166.67 Clove
Minced	
- Ground Cajun Seasoning	1 1/4 Quart
* Chicken Stock	2 1/2 Gallon 2 Cup
- Fresh Italian Parsley	2 1/2 Quart 1/4 Cup
Chopped	
- Green Onion	166.67 Each
Finely Sliced	
- Coarse Kosher Salt	1 3/4 Cup
- Ground Black Pepper	1 3/4 Cup
-	

1. Make chicken stock. Boil water. Add chicken base and return to a boil. Cook for 2 minutes. Reserve enough chicken broth for step 5

2. Add the rice and bay leaves. Stir to combine and let the mixture return to a boil

3. Lower to a simmer, cover, and cook until the rice is tender, about 20 minutes. Once the rice is done cooking, remove from heat and let sit covered for a few minutes. Fluff with a fork and remove the bay leaves

4. Brown the ground beef and pork sausage in a large skillet over medium heat. Halfway through the browning process add the onions, celery, and bell pepper. Cook until the vegetables are tender

5. Reduce the heat to low and add the garlic, cooking for 1 minute while stirring constantly. Stir in the cajun seasoning, chicken broth, and rice. Add the chopped parsley, green onions, and

JHU Hopkins Cafe
Monday 11/6/2023

Carvery
Lunch

SE Rice Dirty
season with salt and pepper

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CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch		500 1/2 cup

JHU Hopkins Cafe

Monday 11/6/2023

Deli
Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes6.6 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.

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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 11/6/2023Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

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
11/6/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe

Monday 11/6/2023

Deli Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.04 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 11/6/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

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.**

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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 11/6/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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 11/6/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Monday 11/6/2023

Deli Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	2.2 Pound
- Cnd Whole Hot Chipotle Peppers	0.3 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 11/6/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Lunch

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe		
11/6/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Deli

Monday 11/6/2023

Lunch

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Monday 11/6/2023

Lunch

Cereal Bars Fruit Loops

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

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

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

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

100 Square

JHU Hopkins Cafe

Desserts

Monday 11/6/2023

Lunch

Cookies Chocolate Chip

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

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

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

Baked

-

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

-

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

Hopkins Cafe

11/6/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Fresh

Monday 11/6/2023

Lunch

Rice Brown

Cooking Time:	Serving Pan:	Yield: 3 3/4 Gallon 3 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 2/3 Tablespoon
- Whole Grain Brown Rice	7.93 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 11/6/2023 Lunch	For Use In Sausage Jambalaya Vegan	3 3/4 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

App Mozzarella Sticks

Cooking Time:	Serving Pan:	Yield: 250 3 Sticks
Cooking Temp:	Serving Utensil:	Portions: 250 3 Sticks
Internal Temp:		

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

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

Ingredients & Instructions...

- Mozzarella Sticks	32.61 4 Lb Bag
- Fryer Oil Susquehanna Mills	13.04 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
11/6/2023 Lunch

250 3 Sticks

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

Beef Nachos Supreme

Cooking Time:	Serving Pan:	Yield: 95.63 nachos
Cooking Temp:	Serving Utensil:	Portions: 250 5 oz
Internal Temp:		

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

- Jumbo Yellow Onion	1 3/4 Cup 3 Tablespoon
Diced	
- 80/20 Ground Beef	14.34 Pound
- Garlic Powder	1 1/3 Tablespoon
- Dark Red Kidney Beans	1.28 #10 Can
Drained	
- Cnd Tomato Sauce	0.64 #10 Can
- Dark Chili Powder	2 7/8 Teaspoon
- Sauce Worcestershire Vegan	1 2/3 Tablespoon
- Cnd Cheddar Cheese Sauce	3.23 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	1 3/4 Cup 3 Tablespoon
- Cnd Pitted Ripe Olives	3 3/4 Cup 1 Tablespoon
Diced	
- Tomatoes 6X6 25#	11.48 Pound
Diced	
Diced	
- Round Salted Corn Tortilla Chips	5.98 Pound
- Sour Cream	2 3/4 Quart 3/4 Cup
- Fz Pouch Guacamole	1 1/2 Quart

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

-

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

-

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	250 5 oz	95.63 nachos

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

French Fries Potato Hand Cut Blanched

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/6/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 159.6 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 500 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	39.9 Pound
- Fryer Oil Susquehanna Mills	3.99 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 11/6/2023 Lunch	500 serving	159.6 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

Fries French Hand Cut

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

Ingredients & Instructions...

* Hand Cut French Fries	75 Pound
- Coarse Kosher Salt	3 Tablespoon
- Fryer Oil Susquehanna Mills	7.5 Pound
-	
1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.	
2. Season with salt and serve	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 250 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 250 4 oz
Internal Temp: 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
Minced	
- 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 11/6/2023 Lunch		250 4 oz

JHU Hopkins Cafe
Monday 11/6/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 329 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 329 Burger
Internal Temp: 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 11/6/2023 Lunch		329 Burger

JHU Hopkins Cafe

Monday 11/6/2023

Grill

Lunch

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 11/6/2023 Lunch		161 Burger

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

Sour Cream Vegan

Cooking Time:	Serving Pan:	Yield: 1.6 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

* Water	3 1/2 Cup 2 Tablespoon
- Soft Tofu	1.05 Pound
- Lemon Juice	2 Tablespoon 3/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon

1. Gather all ingredients**2. Boil water****3. Drop uncut tofu into water and allow to boil for 1 minute. Remove from heat. Allow to stand for 3 minutes or until cool. Drain water****4. Place tofu, lemon juice, and salt in blender and process until smooth****5. Chill****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/6/2023 Lunch	For Use In Vegan Nachos Supreme	1.6 Batch

JHU Hopkins Cafe

Grill

Monday 11/6/2023

Lunch

Vegan Nachos Supreme

Cooking Time:	Serving Pan:	Yield: 19.13 nachos
Cooking Temp:	Serving Utensil:	Portions: 50 5 oz
Internal Temp:		

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

- Jumbo Yellow Onion	1/4 Cup 2 Tablespoon
Diced	
- Meatless Beef Sub Crumbles	2.87 Pound
- Garlic Powder	3/4 Teaspoon
- Dark Red Kidney Beans	0.26 #10 Can
Drained	
- Cnd Tomato Sauce	0.13 #10 Can
- Dark Chili Powder	5/8 Teaspoon
- Sauce Worcestershire Vegan	7/8 Teaspoon
- Shrd Vegan Cheddar Cheese Sub	4.29 Pound
- Cnd Slcd Jalapeno Peppers in Brine	1/4 Cup 2 Tablespoon
- Cnd Pitted Ripe Olives	3/4 Cup 3/4 Teaspoon
Diced	
- Tomatoes 6X6 25#	2.3 Pound
Diced	
Diced	
- Round Salted Corn Tortilla Chips	1.2 Pound
* Sour Cream Vegan	2 1/4 Cup 2 1/3 Tablespoon
- Fz Pouch Guacamole	1 1/4 Cup

1. Dice onions. Brown crumbles with onions and garlic.**2. Add kidney beans, tomato sauce, chili powder, and Worcestershire sauce to crumbles 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 crumbles 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: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degree F.**

Distribution...	Portions	Yield
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JHU Hopkins Cafe
Monday 11/6/2023

Grill
Lunch

Vegan Nachos Supreme

Hopkins Cafe			
11/6/2023	Lunch	50 5 oz	19.13 nachos

JHU Hopkins Cafe

Passport

Monday 11/6/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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 large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/6/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Monday 11/6/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

-

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 11/7/2023 Lunch	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

Spring Rolls

Cooking Time:	Serving Pan:	Yield: 215 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 215 2 rolls
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	430 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 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 11/6/2023 Lunch		215 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Lunch

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 & 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 11/6/2023 Lunch	429 slice	54 Pizza
Overproduction...	3 slice	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Lunch

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Lunch

Pizza Veg Mediterranean

Cooking Time: 8 min	Serving Pan:	Yield: 6 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 6 pizza
Internal Temp: 165		

Ingredients & Instructions...

- | | |
|--|---------------|
| - Dough Pizza Supreme 22 oz | 6 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 12 Ounce |
| - Feta Cheese Crumbles | 1.5 Pound |
| - Shredded Part Skim Mozzarella Cheese | 1.5 Pound |
| - Tomato Plum (Roma) 25# | 1.88 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Sliced Red Onion | 15 Ounce |
| Diced 1/4" | |
| Dice 1/4" | |
| - Pitted Kalamata Olives | 15 Ounce |
| Diced 1/4" | |
| Dice 1/4" | |
| - Spinach | 9 Ounce |
| Julienned | |
| Julienne | |
| - | |
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. Combine feta crumbles and shredded mozzarella together. Spread 8 oz cheese blend evenly over sauce. Top with diced red onion, diced Roma tomato, and diced Kalamata olives.
 5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices
 -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Lunch

Pizza Veg Mediterranean

Hopkins Cafe

11/6/2023 Lunch

6 pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 11/6/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/6/2023 Lunch	For Use In Pizza Veg Mediterranean	1 1/2 Cup

JHU Hopkins Cafe

Root

Monday 11/6/2023

Lunch

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 5 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 250 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	30 Pound
Cooked	
- Canola Oil	1/4 Cup 1 Tablespoon
- Liquid Whole Egg	1 1/4 Gallon
- Canola Oil	2 1/2 Cup
- Jumbo Yellow Onion Cut Rough	10 Pound
- Red Bell Pepper Diced 1/4"	5 Pound
- Sld White Mushrooms Sliced 1/8"	5 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	5 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	5 Pound
- GF Tamari Soy Sauce	1 1/4 Quart
- Ground White Pepper	1 2/3 Tablespoon
- Green Onion Bias Cut 1/4"	1.25 Pound

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	250 4 oz portion	5 Batch

JHU Hopkins Cafe

Root

Monday 11/6/2023

Lunch

Root Beans Red Seasoned

Cooking Time: 10 min	Serving Pan:	Yield: 13.8 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1.7 Pound
- Jumbo Yellow Onion Diced 3/8"	6.9 Pound
* Chopped Garlic	13.8 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	13.8 Ounce
- Pepper Chili Green Diced	3.45 Pound
- Dark Red Kidney Beans	13.8 #10 Can
Drained	
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Cumin	1/4 Cup 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	5.18 Pound

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	400 1/2 cup	13.8 Can Batch

JHU Hopkins Cafe

Root

Monday 11/6/2023

Lunch

Root Pasta Primavera

Cooking Time:	Serving Pan:	Yield: 150 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 150 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	3 3/4 Cup
* Chopped Garlic	2 Tablespoon
- Zucchini	6.75 Pound
Sliced, Diced	
- Fz Cut Broccoli	6.75 Pound
- Green Beans	6.75 Pound
- Canola Oil	1 1/2 Cup
- Fresh Italian Parsley	1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 1/4 Teaspoon
- 1/2" Wide Curly Egg Noodles	6 Pound
* Water	9 Gallon
- Grated Parmesan Cheese	3.75 Pound

1. Gather all ingredients**2. Dice onions. Slice zucchini****3. Saute sausage, vegetables, and garlic in oil****6. Chop parsley and add to mixture****7. Cover and continue to cook over medium heat until vegetables are tender but still crunchy****8. Season sauce with salt and pepper****9. Cook pasta in boiling water for about 10 minutes, or until al dente. Drain off excess liquid****10. Toss pasta lightly with sauce mixture, then sprinkle with parmesan cheese****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
11/6/2023 Lunch

150 6 oz ladle

JHU Hopkins Cafe

Root

Monday 11/6/2023

Lunch

Sausage Jambalaya Vegan

Cooking Time:	Serving Pan:	Yield: 15.86 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 6 oz
Internal Temp:		

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

* Brown Rice	3 3/4 Gallon 3 1/2 Cup
* Stock Vegetable	1 3/4 Gallon 3 3/4 Cup
- Vegan Bratwurst Sausage	15.86 Pound
- Mexican Chipotle Vegan Sausage	15.86 Pound
- Black Beans Drained & Rinsed	3 3/4 Quart 3/4 Cup
- Jalapeno Pepper Seeded & Diced	31.72 Ea.
- Green Bell Pepper Diced 1/2"	15.86 Pound
- Jumbo Yellow Onion Diced 1/2"	15.86 Pound
- Fresh Oregano	1 3/4 Cup 3 2/3 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	15.86 Pound
* Chopped Garlic	1 3/4 Cup 3 2/3 Tablespoon
- Fresh Italian Parsley	3/4 Cup 4 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1 1/3 Tablespoon
- Ground Cajun Seasoning	1/4 Cup 1 1/3 Tablespoon
- Dark Chili Powder	1/4 Cup 1 1/3 Tablespoon
- Ground Cumin	1/4 Cup 1 1/3 Tablespoon

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

JHU Hopkins Cafe
Monday 11/6/2023

Root
Lunch

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	300 6 oz	15.86 Batch

JHU Hopkins Cafe

Root

Monday 11/6/2023

Lunch

Squash Medley

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

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

- Zucchini	50 Pound
Sliced, Diced	
- Yellow Squash	50 Pound
* Water	5 Gallon
- Dairy-Free Margarine	1 1/4 Quart

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
11/6/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Lunch

Soup Chowder Corn Vegan In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion Diced	2.19 Pound
- Celery Diced Fine	15 Ounce
* Chopped Garlic	1/4 Cup 1/2 Teaspoon
- Unbleached All Purpose Flour	15 Ounce
* Water	2 Gallon 3 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
- Idaho Potato Peeled & Diced	10 Pound
- Fz Corn	8.75 Pound
- Soy Milk Sub	2 1/2 Cup
- Ground White Pepper	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon

1. Heat a stock pot and spray with cooking spray. Saute onions, celery and garlic.
2. Add flour and stir well for 2 minutes.
3. Prepare stock by whisking soup base into water. Add stock and potatoes, stirring constantly until smooth. Add corn.
4. Allow to simmer until all vegetables are tender.
5. Heat milk substitute. Stir in milk, pepper and onion powder. Allow to simmer for 2 minutes.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch		100 6 oz ladle

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

Cooking Time: 60 min	Serving Pan:	Yield: 75 8 oz
Cooking Temp: Med	Serving Utensil:	Portions: 100 6 oz Ladle
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	7.5 Ounce
- Halal Bnls Sknls Chicken Thigh	11.25 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.41 Pound
- Red Bell Pepper Diced 1/4"	1.41 Pound
- Celery Diced 1/4"	1.41 Pound
* Chopped Garlic	7.5 Ounce
- Dried Thyme Leaf	1 Tablespoon 3/4 Teaspoon
- Ground Cayenne Pepper	1 Teaspoon
* GF Cajun Seasoning Spice Blend	1.88 Ounce
- Coarse Kosher Salt	5.6 Ounce
* Chicken Stock	11.25 Pound
- Bay Leaf	6 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	3.75 Pound
- 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
Monday 11/6/2023

Soup
Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 11/6/2023 Lunch	100 6 oz Ladle	75 8 oz

JHU Hopkins Cafe

Soup

Monday 11/6/2023

Lunch

Spice Blend Cajun Seasoning GF

Cooking Time:	Serving Pan:	Yield: 1.88 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Coarse Kosher Salt	2 1/2 Teaspoon
- Garlic Powder	1 Tablespoon 3/8 Teaspoon
- Ground Spanish Paprika	2 1/3 Tablespoon
- Ground Black Pepper	1 3/4 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Ground Cayenne Pepper	1 1/2 Teaspoon
- Crushed Red Pepper	3/4 Teaspoon
- Ground Spanish Paprika	1/4 Teaspoon
- Ground Thyme	3/8 Teaspoon
- Ground Oregano	5/8 Teaspoon

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

2. Mix all spices together.

TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/6/2023 Lunch	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	1.88 Ounce

JHU Hopkins Cafe

Waffle Bar

Monday 11/6/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/6/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Green Beans Steamed

Cooking Time:	Serving Pan:	Yield: 8 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 512 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Green Beans	64 Pound
* Water	4 Gallon

1. Steam green beans until thoroughly heated to 140 degrees.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	500 1/2 cup	8 2" Hotel Pan

Overproduction...	12 1/2 cup	0.5 2" Hotel Pan
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JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		150 4 oz

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...	Portions	Yield
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JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Mixture Tofu & Mushroom

Hopkins Cafe			
11/7/2023	Lunch	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Pasta Gemelli Chickpea

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

Ingredients & Instructions...

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

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Potato Sweet Roasted and Brussels Sprouts

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

Ingredients & Instructions...

- Sweet Potato	64 Pound
-peeled and diced	
- Brussels Sprouts	64 Pound
-cut in half	
- Fresh Rosemary	2 1/2 Cup 2 2/3 Tablespoon
- Garlic Cloves	1/2 Cup
-minced	
- Dairy-Free Margarine	8 Pound

1. Peel and dice the sweet potatoes.

2. Steam the sweet potatoes halfway. Let cool.

3. Mix the sweet potatoes, brussels sprouts, minced garlic, and margarine together.

4. Transfer the mixture to sheet pans and sprinkle with rosemary.

5. Bake at 350 degrees F for 30 to 45 minutes or until the vegetables are 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 11/7/2023 Lunch		400 4 oz

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Potatoes Mashed Cheesy Green Onion

Cooking Time:	Serving Pan:	Yield: 125 Pound
Cooking Temp:	Serving Utensil:	Portions: 500 4 oz Portion
Internal Temp: 165		

Ingredients & Instructions...

- Idaho Potato	86.54 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Milk 2% .5 GAL	1 3/4 Gallon
- Shrd Mild Cheddar Cheese	14.42 Pound
- Green Onion	10.82 Pound
Bias Cut 1/4"	
- Coarse Kosher Salt	3 1/2 Cup 1 2/3 Tablespoon

1. Gather all ingredients and equipment as needed for recipe.**Boil potatoes and mash.****Mix in milk, cheese, green onion, salt and pepper.****SERVICE:**

HOT FOOD SERVICE: TRANSFER food into the proper sized metal serving vessel, **COVER & HOLD** in clean preheated food warming unit set to 165°F for service. **HOLD and SERVE** food at 140 °F or higher {CCP} & for no longer than 2 hours.

STORAGE:

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

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	500 4 oz Portion	125 Pound

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
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 11/7/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

Tuesday 11/7/2023

[None]

Lunch

Spinach Steamed

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

Ingredients & Instructions...

- Spinach	40 Pound
* Water	2 Gallon
-	
1. Steam spinach until wilted to 140 degrees. *Optionally, place spinach in tilt skillet with water*	
-	
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 11/7/2023 Lunch	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

[None]

Tuesday 11/7/2023

Lunch

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 11/7/2023

Lunch

BYOB Spicy Sesame Gochujang

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

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe
Tuesday 11/7/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Carrots Baby Maple Glazed

Cooking Time:	Serving Pan:	Yield: 26 Gallon 3 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

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

- Peeled Baby Carrots	104.87 Pound
- Dairy-Free Margarine	10.49 Pound
* Chopped Garlic	1 1/4 Cup
- Light Brown Sugar	1 1/4 Gallon

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 beings 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 11/7/2023 Lunch	500 1/2 cup	26 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Chicken Fried Steak with Chipotle Gravy

Cooking Time: 20 min	Serving Pan:	Yield: 156.25 Pound
Cooking Temp: 300°	Serving Utensil:	Portions: 500 5 oz
Internal Temp: 155		

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

- Country Fried Beef Patty	92.77 Pound
Cut in to 3oz portions.	
- Liquid Whole Egg	15.26 Pound
- Plain Panko Bread Crumbs	6.1 Pound
* Dones Seasoning Salt Spice Blend	3 Cup 2/3 Tablespoon
- Yellow Cornmeal	15.57 Pound
- Unbleached All Purpose Flour	6.1 Pound
- Canola Oil	15.3 Pound
* Chipotle Gravy	500 2 oz Portion

1. Gather all ingredients/equipment as needed for recipe. Set up a system of separate vessels to coat the steaks.

2. Season meat with 1/2 of the seasoning blend.

3. In a separate container mix remaining seasoning into flour and reserve.

4. In a separate container mix cornmeal and breadcrumbs together and reserve.

5. Dredge the steaks into seasoned flour, then dip into egg and then into the breadcrumb mixture. Lay onto sheet trays until all have been coated.

6. Sauté the steaks in canola oil in tilt skillet until golden brown or deep fry until golden brown

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	500 5 oz	156.3 Pound

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Gravy Chipotle

Cooking Time: 30 min	Serving Pan:	Yield: 7 1/2 Gallon
Cooking Temp: Med	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

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

- Unbleached All Purpose Flour	2 3/4 Quart 1/4 Cup
- Milk 2% .5 GAL	3 3/4 Gallon
- Ground Black Pepper	1/2 Cup 2 Tablespoon
- Ground Coriander	1 1/4 Cup
- Fresh Thyme	3/4 Cup
- Cnd Chipotle Peppers in Adobo Sauce Minced	1.95 Pound
- Coarse Kosher Salt	1 3/4 Quart 3/4 Cup
- Heavy Cream	3 3/4 Gallon

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Lunch	For Use In Chicken Fried Steak with Chipotle Gravy	7 1/2 Gallon

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Marinade Pork Asian BBQ

Cooking Time: n/a	Serving Pan:	Yield: 1 1/4 Gallon 3 1/2 Cup
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

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

- Fresh Ginger	8.82 Ounce
Minced	
* Chopped Garlic	1.07 Pound
- Oyster Sauce	3 1/3 Tablespoon
- Sugar	1.77 Pound
- GF Tamari Soy Sauce	1 3/4 Quart
* Water	3 3/4 Quart 1/4 Cup
- Roasted Sesame Oil	3.53 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Lunch	For Use In Pork Asian BBQ	1 1/4 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 37.65 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 200 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 1/4 Gallon 3 1/2 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	58.82 Pound
- Light Amber Honey	3 1/2 Quart
- Fresh Cilantro	3.53 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe		
11/7/2023 Lunch	200 3 oz Portion	37.65 Pound

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Soup Chicken Tortilla In House

Cooking Time: 55 min	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

Ingredients & Instructions...

- 6" Yellow Corn Tortilla	40 Ea.
- Jumbo Yellow Onion	2 Cup
- Canola Oil	1 Cup
- LS Chicken Soup Base Paste	1/4 Cup
* Water	1 1/4 Gallon
- Pepper Chili Green Diced	2 Cup
- Dcd Chicken Breast	2 Pound
- Cnd Tomato Sauce	1 Gallon 2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cumin	1/4 Cup
- Dark Chili Powder	2 Tablespoon
- Fthr Shrd Monterey Jack Cheese	2 Cup

1. Gather all ingredients

2. Cut tortillas into strips. Fry in hot oil or bake until crispy and set aside

3. Dice onions. Saute in oil until tender

4. Mix chicken base and water together in a pot. Add chicken, green chili peppers, tomato sauce, black pepper, cumin, and chili powder. Simmer on low for 45 minutes

5. Add tortilla strips. Cook for another 10 minutes and remove from heat

6. Garnish with shredded cheese

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		100 6 oz ladle

JHU Hopkins Cafe

Carvery

Tuesday 11/7/2023

Lunch

Spice Blend Dones Seasoning Salt

Cooking Time:	Serving Pan:	Yield: 3.04 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Spanish Paprika	1 2/3 Tablespoon
- Ground Cumin	1 1/8 Teaspoon
- Ground Black Pepper	1 1/8 Teaspoon
- Ground White Pepper	1 1/8 Teaspoon
- Garlic Powder	1 2/3 Tablespoon
- Ground Cajun Seasoning	1 2/3 Tablespoon
- Seafood Seasoning	1 2/3 Tablespoon

1. Gather all ingredients**2. Combine all ingredients**

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Lunch	For Use In Chicken Fried Steak with Chipotle Gravy	3.04 Ounce

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 6.6 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 11/7/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

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
11/7/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe
Tuesday 11/7/2023

Deli
Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn	4.04 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 11/7/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

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 11/7/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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 11/7/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

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

- | | |
|----------------------------------|--------------|
| - Gourmet Mayonnaise | 2.2 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.3 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 11/7/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.

2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe		
11/7/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Deli

Tuesday 11/7/2023

Lunch

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Tuesday 11/7/2023

Lunch

Blondies

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

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 11/7/2023 Lunch	100 2x3 square	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 11/7/2023

Lunch

Cookies Oatmeal Raisin

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

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

- Oatmeal Raisin Cookie Dough 100 Ea.

-

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

-

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

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

Hopkins Cafe
11/7/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	50 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	2 Gallon
- Coarse Kosher Salt	1 Cup
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/7/2023 Lunch

350 4 oz

JHU Hopkins Cafe
Tuesday 11/7/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Sliders Beef BBQ Steakhouse

Cooking Time:	Serving Pan:	Yield: 4 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 2 Sliders
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Roseda Beef Patty	50 Pound
- Potato Cluster Rolls	400 Ea.
- American Cheese	100 Slice
- BBQ Sauce	1 1/2 Gallon 1 Cup
- Fried Onions	6 Pound

1. Gather all ingredients

2. Cook beef patties in a large skillet until browned

3. Place 1 beef patty on bottom half of buns

4. Top each with 1/4 slice of cheese, 1 Tbsp of barbecue sauce, and 1/4 oz of fried onions

5. Top with top bun half

6. Serve 2 sliders per portion

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 11/7/2023 Lunch	200 2 Sliders	4 Batch

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Tater Tots

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Tater Nuggets | 100 Pound |
| - Fryer Oil Susquehanna Mills | 10 Pound |

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F.****3. Fry from frozen for 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
11/7/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Wing Boneless Honey Old Bay

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 200 Each
Cooking Temp: 350	Serving Utensil:	Portions: 200 Each
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...

- Breaded Chicken Fritters	2.5 5 lb
- Light Amber Honey	1 1/4 Quart
- Old Bay	1/2 Cup 2 Tablespoon
- Fryer Oil Susquehanna Mills	1.25 Pound

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F****3. Deep fry from frozen for 6-1/2 to 7-1/2 minutes, or until an internal temperature of 165 degrees F has been reached****4. Drain off excess oil****5. Combine honey and Old Bay. Toss with sauce**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/7/2023 Lunch

200 Each

JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Lunch

Wing Boneless Sweet Chili

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 200 Each
Cooking Temp: 350	Serving Utensil:	Portions: 200 Each
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...

- Breaded Chicken Fritters	2.5 5 lb
- Sweet Chili Sauce	1 1/4 Quart
- Fryer Oil Susquehanna Mills	1.25 Pound

-
1. Gather all ingredients
 2. Preheat deep fryer to 350 degrees F
 3. Deep fry from frozen for 6-1/2 to 7-1/2 minutes, or until an internal temperature of 165 degrees F has been reached
 4. Drain off excess oil
 5. Toss with sauce
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

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

Hopkins Cafe
11/7/2023 Lunch

200 Each

JHU Hopkins Cafe

Passport

Tuesday 11/7/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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 large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/7/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Tuesday 11/7/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

JHU Hopkins Cafe
Tuesday 11/7/2023

Passport
Lunch

Spring Rolls

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	400 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 minutes.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Bread Garlic Texas Toast

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

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

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

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

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

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

Hopkins Cafe
11/7/2023 Lunch

100 Slice

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Pasta Spaghetti with Meatballs

Cooking Time:	Serving Pan:	Yield: 250 8 oz
Cooking Temp:	Serving Utensil:	Portions: 250 8 oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	2 1/2 Cup
- MVP Ground Beef 80/20	60 Pound
- Plain Panko Bread Crumbs	3 3/4 Quart
- Milk 2% .5 GAL	1 1/4 Gallon
- Liquid Whole Egg	3 3/4 Quart
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Garlic Powder	1/4 Cup 1 Tablespoon
- 10" Whole Wheat Spaghetti Pasta	12.5 Pound
* Water	12 1/2 Gallon
- Cnd Tomato Sauce	5 #10 Can
- Ground Italian Seasoning	3/4 Cup 3 Tablespoon

1. Mix all ingredients, except pasta and water, on low speed until blended.

2. Shape into balls using a #16 scoop. Place in pans close together in a single layer.

3. Bake in oven at 325 F for 45 minutes, until brown and firm.

4. Cook noodles in boiling water until tender. Drain. Serve 3 meatballs with 1/2 cup of noodles.

5. Combine tomato sauce and Italian seasoning. Toss noodles and meatballs in sauce and serve.

-
CCP: Cook to a minimum internal temperature of 165 degrees F (71 degree C) for 15 seconds.
CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch		250 8 oz

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Pizza Meat Beef Cheese Steak

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

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.22 Pound
- Sldd Provolone Cheese	208 Slice
* Shredded Beef Steak Pizza Topping	6.5 Pound
* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
- Cnd Cheddar Cheese Sauce	3.25 Pound

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

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

3. Spread 1.5 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 16 slices of provolone cheese evenly over sauce. Top with beef steak and roasted vegetables

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

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

-

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 11/7/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Pizza Pepperoni

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

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

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 2 1/4 Cup 3 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Cup 3 Tablespoon
- Garlic Powder	7/8 Teaspoon
- Onion Powder	7/8 Teaspoon
- Dried Oregano Leaf	1 Tablespoon 5/8 Teaspoon
- Dried Sweet Basil Leaf	7/8 Teaspoon
- Dried Thyme Leaf	1/2 Teaspoon
- Crushed Red Pepper	1/2 Teaspoon

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2 1/4 Cup 3 Tablespoon

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Topping Pizza Meat Beef Steak Shredded

Cooking Time: 20 min	Serving Pan:	Yield: 0.97 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 158		

Ingredients & Instructions...

- Sliced Sirloin Beef	9.7 Pound
- Coarse Kosher Salt	2 7/8 Teaspoon
- Ground Black Pepper	2 7/8 Teaspoon

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

2. Depending on batch size: Brown beef in tilt skillet, steam kettle/ frying pan.

3. Season with Salt and Pepper cook over medium heat until beef reaches a minimum internal temperature of 160 degrees F

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/7/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	0.97 Batch

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.03 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 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 11/7/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.03 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 11/7/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.03 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 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 11/7/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.03 Pound

JHU Hopkins Cafe

Root

Tuesday 11/7/2023

Lunch

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 5 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 250 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	30 Pound
Cooked	
- Canola Oil	1/4 Cup 1 Tablespoon
- Liquid Whole Egg	1 1/4 Gallon
- Canola Oil	2 1/2 Cup
- Jumbo Yellow Onion Cut Rough	10 Pound
- Red Bell Pepper Diced 1/4"	5 Pound
- Sld White Mushrooms Sliced 1/8"	5 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	5 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	5 Pound
- GF Tamari Soy Sauce	1 1/4 Quart
- Ground White Pepper	1 2/3 Tablespoon
- Green Onion Bias Cut 1/4"	1.25 Pound

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

2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}

3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.

4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.

CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.

CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	250 4 oz portion	5 Batch

JHU Hopkins Cafe

Root

Tuesday 11/7/2023

Lunch

SE Cauliflower Buffalo Wings

Cooking Time:	Serving Pan:	Yield: 249.99 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Cauliflower Florets	10 Pound
- Sauce Buffalo Frank's	3.75 1 Gal Bottle
- Soy Milk Sub	1 1/4 Quart
- GF Rice Flour	1 1/4 Quart
- Garlic Powder	1/4 Cup 1 Tablespoon
- Onion Powder	1/4 Cup 1 Tablespoon
- Yeast Nutritional	3/4 Cup 3 Tablespoon

1. Preheat oven to 450 degrees F. Separate the cauliflower into florets.

2. Combine the flour, milk, spices, and nutritional yeast into a bowl and stir. Dip the cauliflower pieces into the mixture to coat, and then place on a greased baking sheets

3. Bake for 30 minutes or until crispy. When the cauliflower has about 5 minutes left, take the tray out and lather the wings with buffalo sauce. Place back into the oven.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/7/2023 Lunch	250 1/2 cup	249.99 Batch

JHU Hopkins Cafe

Soup

Tuesday 11/7/2023

Lunch

Soup Chowder Corn Vegan In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion Diced	2.19 Pound
- Celery Diced Fine	15 Ounce
* Chopped Garlic	1/4 Cup 1/2 Teaspoon
- Unbleached All Purpose Flour	15 Ounce
* Water	2 Gallon 3 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
- Idaho Potato Peeled & Diced	10 Pound
- Fz Corn	8.75 Pound
- Soy Milk Sub	2 1/2 Cup
- Ground White Pepper	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon

1. Heat a stock pot and spray with cooking spray. Saute onions, celery and garlic.**2. Add flour and stir well for 2 minutes.****3. Prepare stock by whisking soup base into water. Add stock and potatoes, stirring constantly until smooth. Add corn.****4. Allow to simmer until all vegetables are tender.****5. Heat milk substitute. Stir in milk, pepper and onion powder. Allow to simmer for 2 minutes.**

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/7/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/7/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/7/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Beef Birria

Cooking Time:	Serving Pan:	Yield: 800 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 800 1 Taco
Internal Temp:		

Ingredients & Instructions...

- Roll Chuck Beef	106.67 Pound
- Dried Ancho Chile Peppers	160 Each
- -remove stems and seeds	
- Pepper Chili Guajillo	106.67 Ea.
- -remove stems and seeds	
- Tomato Plum (Roma) 25#	106.67 Each
- -quartered	
- Jumbo Yellow Onion	106.67 Each
- -peeled, quartered	
- Garlic Cloves	160 Clove
- Dried Oregano Leaf	2 1/4 Cup
- Dried Thyme Leaf	2 1/4 Cup
- Coarse Kosher Salt	2 1/4 Cup
- Ground Black Pepper	2 1/4 Cup
* Beef Stock Using Beef Base	6 1/2 Gallon 3 Cup
- Canola Oil	3 1/4 Quart 1/4 Cup
- 6" Yellow Corn Tortilla	800 Ea.
- Cheese Oaxaca	53.34 3 lb
- -shredded	
- Fresh Cilantro	1 1/2 Gallon 1 Cup
- -chopped, for garnish	
-	

Make Sauce First

1. In kettle, add chiles, tomatoes, onions, and garlic. Add enough water to cover all ingredients, boil.

2. After 10 minutes, reduce to a simmer. Add oregano, thyme, salt, and pepper. Simmer for additional 10 minutes.

3. Add beef broth and blend using immersion blender until smooth. Set aside.

4. Heat oil in tilt skillet. Place chuck roast in skillet, season with salt and pepper. Sear heavily on both sides. Sear onions in tilt skillet along with chuck roast. Add sauce to skillet until beef is fully covered (use additional beef broth if not enough). Cover and simmer for 2.5-3 hours or until fork shred tender.

5. Shred beef and set aside. Reserve all liquid and set aside.

JHU Hopkins Cafe	[None]
Wednesday 11/8/2023	Lunch

Beef Birria

- *To assemble tacos*
- 6. Dip tortilla in liquid, place 2 ounce of meat and 1 ounce of cheese on one half of tortilla, fold. Cook for 2 minutes per side on flattop until crispy and melted.
- * To serve*
- 7. Serve with small ramekin of consomme (liquid from beef) and top everything with fresh cilantro.
-
- CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		800 1 Taco

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Corn Mexican Street

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

Pre-Prep Instructions...

Allergens: Dairy, Eggs

Ingredients & Instructions...

- 3" Fz Yellow Sweet Corn on Cob	400 Ea.
- Sour Cream	1 1/4 Gallon
- Gourmet Mayonnaise	1 1/4 Gallon
- Cheese Cotija Grated REF	2 1/2 Gallon
* Chopped Garlic	3/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	3/4 Cup 1 1/3 Tablespoon
- Limes	40 Ea.
- Fresh Cilantro	2 1/2 Quart
- Ground Chili Seasoning	1/4 Cup 2 2/3 Tablespoon

1. Gather all ingredients. Preheat the grill to 400 degrees F

2. Lightly spray each corn on the cob with cooking spray

3. Place each corn on the cob on the grill and grill for about 12 minutes, turning 1/4 turn every 3 minutes

4. Zest the lime and squeeze out all of the lime juice

5. Mix together sour cream, mayonnaise, cotija cheese, garlic, lime zest, lime juice, and chopped cilantro

6. Top each corn on the cob with the cheese mixture and garnish with chili powder

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

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

Distribution...

Portions

Yield

Hopkins Cafe

11/8/2023 Lunch

400 Ear

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/8/2023 Lunch

150 4 oz

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

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

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...

Portions

Yield

JHU Hopkins Cafe	[None]
Wednesday 11/8/2023	Lunch

Mixture Tofu & Mushroom

Hopkins Cafe			
11/8/2023	Lunch	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Pasta Penne Brown Rice GF Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- GF Brown Rice Penne Pasta	6.25 Pound
Boiled	
* Water	7 3/4 Gallon 1 Cup

1. In a large pot. bring to boil 5 quarts of water for 1lb of pasta

2. Add 1 tablespoon of salt (if desired)

3. Add pasta and cook uncovered, stirring occasionally for about 7-10 minutes or until al dente

4. Do not overcook, rinse with cold water and drain well

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	50 4 oz	12.5 Pound

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Peas Steamed

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

Ingredients & Instructions...

- Fz Green Peas	64 1 Lb Bag
* Water	4 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 11/8/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
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 11/8/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Soup Stock Beef Using Beef Base

Cooking Time: 5 min	Serving Pan:	Yield: 6 1/2 Gallon 3 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

* Water	6 1/2 Gallon 3 Cup
- LS Beef Soup Base Paste	1.33 Pound

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 11/8/2023 Lunch	For Use In Beef Birria	6 1/2 Gallon 3 Cup

JHU Hopkins Cafe

[None]

Wednesday 11/8/2023

Lunch

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Quart 1/2 Cup
- Cucumber	6.25 Ea.
- matchstick	
- Onion Red Jumbo 25#	3.13 Each
- thinly sliced	
- Jalapeno Pepper	6.25 Ea.
- matchstick	
- Garlic Cloves	12.5 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Quart 1/4 Cup
* Water	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	50 1/2 cup	12.5 Pound

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 11/8/2023

Lunch

Broccoli Florets Steamed

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

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

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

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

-

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

Hopkins Cafe		
11/8/2023 Lunch	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 11/8/2023

Lunch

BYOB Spicy Sesame Gochujang

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

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/8/2023

Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Lunch

Marinade Pork Asian BBQ

Cooking Time: n/a	Serving Pan:	Yield: 1 3/4 Gallon 1 Cup
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

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

- Fresh Ginger	11.03 Ounce
Minced	
* Chopped Garlic	1.33 Pound
- Oyster Sauce	1/4 Cup 1/3 Tablespoon
- Sugar	2.21 Pound
- GF Tamari Soy Sauce	2 Quart 3/4 Cup
* Water	1 Gallon 3 Cup
- Roasted Sesame Oil	4.41 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/8/2023 Lunch	For Use In Pork Asian BBQ	1 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Lunch

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 47.06 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 250 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 3/4 Gallon 1 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	73.53 Pound
- Light Amber Honey	1 Gallon 2 Cup
- Fresh Cilantro	4.41 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe		
11/8/2023	Lunch	250 3 oz Portion
		47.06 Pound

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Lunch

Rice Cilantro Lime Carvery

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

Ingredients & Instructions...

- Parboiled Long Grain Rice	4 Gallon 3 Cup
- Extra Virgin Olive Oil	1 Quart 2 2/3 Tablespoon
- Garlic Cloves	66.67 Clove
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
* Water	6 1/4 Gallon
- Limes	66.67 Ea.

Zested & Juiced

- Fresh Cilantro	2 Gallon 1 Cup
-	

1. Rinse rice in a fine strainer until the water runs clear. Drain well and set aside

2. Heat the oil in a large saucepan over medium-high heat. Add the garlic and saute for 30 seconds

3. Add the rice and salt. Lightly toast the rice for 1 minute

4. Add water and bring to a boil. Cover and reduce to low heat. Simmer for 15 minutes until the water is absorbed and the rice is tender

5. Remove pot from heat and let steam, covered, for 10 minutes

6. Add lime juice, lime zest, and chopped cilantro. Toss together and serve immediately

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Lunch

Soup Chicken Tortilla In House

Cooking Time: 55 min	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

Ingredients & Instructions...

- 6" Yellow Corn Tortilla	40 Ea.
- Jumbo Yellow Onion	2 Cup
- Canola Oil	1 Cup
- LS Chicken Soup Base Paste	1/4 Cup
* Water	1 1/4 Gallon
- Pepper Chili Green Diced	2 Cup
- Dcd Chicken Breast	2 Pound
- Cnd Tomato Sauce	1 Gallon 2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cumin	1/4 Cup
- Dark Chili Powder	2 Tablespoon
- Fthr Shrd Monterey Jack Cheese	2 Cup

1. Gather all ingredients

2. Cut tortillas into strips. Fry in hot oil or bake until crispy and set aside

3. Dice onions. Saute in oil until tender

4. Mix chicken base and water together in a pot. Add chicken, green chili peppers, tomato sauce, black pepper, cumin, and chili powder. Simmer on low for 45 minutes

5. Add tortilla strips. Cook for another 10 minutes and remove from heat

6. Garnish with shredded cheese

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 11/8/2023 Lunch		100 6 oz ladle

JHU Hopkins Cafe

Carvery

Wednesday 11/8/2023

Lunch

Squash Yellow with Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion	1 1/2 Quart
- Dairy-Free Margarine	3 Cup
- Yellow Squash	60 Pound
* Water	3 Gallon
- Cnd Red Pimiento	3 Cup
- Ground Black Pepper	2 Tablespoon

1. Sauté onions in margarine until translucent.

2. Steam or boil sliced squash until tender. Drain off excess liquid.

3. Add squash to sautéed onions and lightly fry in sauté pan until squash is well coated.

4. Drain and dice canned pimentos.

5. Season with pepper and serve.

-

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

CCP: Hold or serve hot food at or above 140 degree F (60 degree C).

Distribution...**Portions****Yield**Hopkins Cafe
11/8/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Wednesday 11/8/2023

Deli
Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes	6.6 Pound
<div><div>1. Preheat fryer to 375°F.</div><div>2. Fill fryer basket no more than half full.</div><div>3. Deep fry for 6 minutes.</div><div>4. Season as desired. May serve hot or cold.</div><div>-</div><div>CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.</div><div>CCP: Hold or serve hot food at or above 140 degree F.</div></div>	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

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
11/8/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe
Wednesday 11/8/2023

Deli
Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

-	Chicken Breast Bnls Sknls 4oz Halal Fzn	4.04 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 11/8/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

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 11/8/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
--	--	---

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

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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 11/8/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Wednesday 11/8/2023

Deli

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	2.2 Pound
- Cnd Whole Hot Chipotle Peppers	0.3 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 11/8/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Lunch

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Deli

Wednesday 11/8/2023

Lunch

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Wednesday 11/8/2023

Lunch

Bar Rice Krispie

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

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

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Wednesday 11/8/2023

Lunch

Cookies Sugar

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

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

- 1.5 oz Fz 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
11/8/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Lunch

Appetizer Jalapeno Poppers

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

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Wheat*****The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.****Ingredients & Instructions...**

- Appetizer Jalapeno Cream Cheese Popper	250 Each
- Fryer Oil Susquehanna Mills	1.75 Pound

-

1. Fry from frozen at 350 degrees F for 3 minutes and 45 seconds

-

CCP: Hold or serve hot food at or above 140 degrees F**Distribution...****Portions****Yield**Hopkins Cafe
11/8/2023 Lunch

250 Each

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	50 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	2 Gallon
- Coarse Kosher Salt	1 Cup
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/8/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Lunch

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp: 375	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...

- | | |
|-----------------------------------|----------|
| - Straight Cut Sweet Potato Fries | 50 Pound |
| Baked | |
| - 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
11/8/2023 Lunch

200 1/2 cup

JHU Hopkins Cafe

Wednesday 11/8/2023

Grill
Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound
-	
1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.	
2. Season with salt and serve	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		350 4 oz

JHU Hopkins Cafe
Wednesday 11/8/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		226 Burger

JHU Hopkins Cafe
Wednesday 11/8/2023

Grill
Lunch

Pretzel Bar

Cooking Time:	Serving Pan:	Yield: 200 5 Oz Pretzel
Cooking Temp:	Serving Utensil:	Portions: 200 5 Oz Pretzel
Internal Temp:		

Ingredients & Instructions...

- 5 oz Plain Soft Twist Pretzel	4 50/1 Ea.
- Cnd Cheddar Cheese Sauce	25 Pound
- Honey Mustard Dressing	25 Pound

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		200 5 Oz Pretzel

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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 large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/8/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade	9 1/2 Gallon 3 3/4 Cup
- prepare all marinade, may not need all	
- Mushrooms Pulled Plant Based Meaty	26.22 Pound
- 2.25X.25X.5" Beef Strip	26.22 Pound
-	

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms). Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	200 3 oz	37.45 Pound
Overproduction...	0.25 3 oz	0.75 Ounce

JHU Hopkins Cafe
Wednesday 11/8/2023

Passport
Lunch

Plantains Fried

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

Ingredients & Instructions...

- Fz Slcd Sweet Plantains	34 Pound
-	
1. Pre-heat enough oil at 350F	
2. Fry for 1-2 minutes, turning the pieces several times.	
3. Remove form oil and drain excess oil on paper towels.	
-	

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	200 1/2 cup	4 Batch

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

Lunch

Salsa Tropical Fruit

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

Ingredients & Instructions...

- Gold Pineapple	5.5 Pound
Peeled, Cored, Diced	
- Ripe Mango	3 Pound
Diced	
- Red Bell Pepper	1 Pound
Diced	
- Green Bell Pepper	1 Pound
Diced	
- Onion Red Jumbo 25#	12 Ounce
Diced	
- Key Lime Juice	3/4 Cup 1 1/3 Tablespoon
- Fresh Cilantro	1/4 Cup
Chopped	

1. Gather all ingredients**2. Combine all ingredients. Mix lightly****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe		
11/8/2023 Lunch		200 2 tbsp

JHU Hopkins Cafe

Passport

Wednesday 11/8/2023

Lunch

Spring Rolls

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll 400 Ea.

-

1. Preheat oven to 375 degrees F.
2. Place spring rolls flat on baking sheet in a single layer.
3. Bake for 5-7 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
11/8/2023 Lunch

200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/8/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/8/2023

Lunch

Pizza Meat Amatriciana

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 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
- Onion Red Jumbo 25#	4.06 Pound

Diced

- Bacon	1.63 Pound
- Fresh Oregano	1/4 Cup 1/3 Tablespoon

Chopped

- Fresh Basil	3/4 Cup 1 Tablespoon
---------------	----------------------

Chiffonade

-

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 diced bacon, red onion, and oregano

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. Garnish with basil. Cut into **EIGHT (8)** even slices

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 11/8/2023

Lunch

Pizza Pepperoni

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

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

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Root

Wednesday 11/8/2023

Lunch

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	24 Pound
Cooked	
- Canola Oil	1/4 Cup
- Liquid Whole Egg	1 Gallon
- Canola Oil	2 Cup
- Jumbo Yellow Onion Cut Rough	8 Pound
- Red Bell Pepper Diced 1/4"	4 Pound
- Sld White Mushrooms Sliced 1/8"	4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	4 Pound
- GF Tamari Soy Sauce	1 Quart
- Ground White Pepper	1 1/3 Tablespoon
- Green Onion Bias Cut 1/4"	1 Pound

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch	200 4 oz portion	4 Batch

JHU Hopkins Cafe

Soup

Wednesday 11/8/2023

Lunch

Soup Carrot Ginger In House

Cooking Time: 40 min	Serving Pan:	Yield: 8 Gallon 2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

*Pre-Prep Instructions...***Allergens:** Tree Nuts (coconut)*Ingredients & Instructions...*

- Carrot Jumbo 50# Peeled & Cut Rough	21.68 Pound
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Canola Oil Seperated	2 1/2 Cup 3 1/3 Tablespoon
- Jumbo Yellow Onion Peeled & Cut Rough	5.42 Pound
* Chopped Garlic	1/2 Cup 3 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	2 1/2 Quart 3/4 Cup
* Mirepoix Stock	2 1/2 Gallon 3 Cup
- Fresh Ginger Ground	1/2 Cup 3 Tablespoon
- Curry Powder	1/2 Cup 3 Tablespoon
- Coconut Milk	2.71 #10 Can
- Fresh Cilantro Chopped	5.42 Ounce
- Lemons 12 CT Zest, Finely Minced	5.42 Each

1. Coat carrots with canola oil and season with salt and pepper. Spread carrots onto a roasting pan and roast in 350°F oven for 20 minutes.

2. In kettle sweat onions in canola oil until translucent. Add garlic and sauté for another 5 minutes.

3. Add tomatoes, vegetable stock, curry powder and ginger and bring to a boil. Add roasted carrots to kettle, cook for another 15 minutes.

4. Add coconut milk at the very end to keep flavor and blend until smooth with stick blender. Simmer until temperature reaches 165 °F {CCP}. DO NO BOIL after you have added the coconut milk. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

5. Add cilantro and zest.

CCP: Hold at 140 °F or higher

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

Soup

Wednesday 11/8/2023

Lunch

Soup Carrot Ginger In House

Hopkins Cafe

11/8/2023 Lunch

100 8 oz

8 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Wednesday 11/8/2023

Lunch

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 2 1/2 Gallon 3 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 3/4 Teaspoon
* Water	2 1/2 Gallon 3 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 11/8/2023 Lunch	For Use In Soup Carrot Ginger In House	2 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/8/2023

[All Meals]

Waffles

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/8/2023 Lunch		50 Waffle

JHU Hopkins Cafe

Thursday 11/9/2023

[None]

Lunch

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	32 Pound
*	Water	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 11/9/2023 Lunch		200 1/2 cup

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/9/2023 Lunch

150 4 oz

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon
Cooking Temp:	Serving Utensil:	Portions: 12 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/9/2023 Lunch	12 8 oz	1 1/2 Gallon

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...

Portions

Yield

JHU Hopkins Cafe	[None]
Thursday 11/9/2023	Lunch

Mixture Tofu & Mushroom

Hopkins Cafe			
11/9/2023	Lunch	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Pasta Gemelli Chickpea

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

Ingredients & Instructions...

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

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Pasta Tomato Basil

Cooking Time:	Serving Pan:	Yield: 2.35 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Wheat

Ingredients & Instructions...

- 10" Angel Hair Pasta	5.88 Pound
* Water	5 3/4 Gallon 2 Cup
Boil	
- Red Grape Tomatoes	117.5 Each
Halved	
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	1/2 Cup 1 Tablespoon
- Dried Sweet Basil Leaf	2 1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Gather all ingredients

2. Cook pasta in boiling water until tender. Drain off excess liquid

3. Lightly toss together all ingredients

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 11/9/2023 Lunch	150 1/2 cup	2.35 2" Hotel Pan

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Rice Fried Kimchi

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

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

- Canola Oil	1 3/4 Quart 3/4 Cup
- Liquid Whole Egg	3 3/4 Gallon 2 1/2 Cup
- Jumbo Yellow Onion	60 Each
Diced	
- Fz Peas & Carrots	7 3/4 Gallon 1 Cup
Thawed	
* Chopped Garlic	2 1/2 Cup 1 2/3 Tablespoon
- Kimchi	11 1/2 Gallon 3 1/2 Cup
Preserve kimchi juice	
- Long Grain White Rice	23 1/4 Gallon 3 Cup
Use day-old cooked rice or refrigerate cooked white rice for 20 minutes before making fried rice	
- Coarse Kosher Salt	2 1/2 Cup 1 2/3 Tablespoon
- Ground Black Pepper	1 1/4 Cup

1. Gather all ingredients

2. In a large skillet over medium-high heat, add half the vegetable oil. Once the oil is hot, add the eggs to skillet and scramble. Remove the scrambled eggs from the skillet and set aside in a bowl

3. Add the remaining vegetable oil, onion, frozen peas and carrots, garlic, kimchi, and kimchi juice. Saute until onion is translucent and cooked through, about 3 minutes

4. Add the rice to the skillet and carefully break it up with spatula

5. Turn the heat down to medium-low and continue to stir the rice into the mixture until all is incorporated. Finally, add the scrambled eggs and season with salt and pepper

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

Hopkins Cafe
11/9/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 12 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 Quart 3 Tablespoon
- Celery Diced	1 Cup 3 Tablespoon
- Green Onion Sliced Thin	1/4 Cup 2/3 Tablespoon
- Red Bell Pepper Diced Small	1/2 Cup 2 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup 2 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/2 Cup 2 Tablespoon
- Dijon Mustard	1 Tablespoon 5/8 Teaspoon
- Fresh Dill Chopped	1.2 Ounce
- Lemon Juice	1 2/3 Tablespoon
- Garlic Powder	1 1/4 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	5/8 Teaspoon

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 11/9/2023 Lunch		12 1/2 Cup

JHU Hopkins Cafe

[None]

Thursday 11/9/2023

Lunch

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	1 1/2 Gallon 1 Cup
- Cucumber	12.5 Ea.
- matchstick	
- Onion Red Jumbo 25#	6.25 Each
- thinly sliced	
- Jalapeno Pepper	12.5 Ea.
- matchstick	
- Garlic Cloves	25 Clove
- thinly sliced	
- Rice Vinegar	3 Quart 1/2 Cup
* Water	1 1/2 Quart 1/4 Cup
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	100 1/2 cup	25 Pound

JHU Hopkins Cafe

B.Y.O.B.

Thursday 11/9/2023

Lunch

Broccoli Florets Steamed

Cooking Time:	Serving Pan:	Yield: 6.25 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

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

- | | | |
|---|-----------------------|----------------|
| - | Broccoli Florets 4/3# | 93.75 Pound |
| * | Water | 3 Gallon 2 Cup |
1. Cut or trim broccoli as appropriate.
 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Hopkins Cafe		
11/9/2023	Lunch	400 1/2 cup
		6.25 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Thursday 11/9/2023

Lunch

BYOB Spicy Sesame Gochujang

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

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Broth & Bowl

Thursday 11/9/2023

Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
-------------------------	------------

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Lunch

Chicken Orange Carvery

Cooking Time:	Serving Pan:	Yield: 1000 4 oz
Cooking Temp:	Serving Utensil:	Portions: 1000 4 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- | | |
|--|--------------|
| - Chicken Chunks Tempura Battered .28 oz | 50 5 Lb Bag |
| - Zesty Orange Sauce | 6 1/4 Gallon |

1. Gather all ingredients
2. Toss chicken chunks in orange sauce
3. Cook chicken according to package instructions

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/9/2023 Lunch

1000 4 oz

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Lunch

Marinade Pork Asian BBQ

Cooking Time: n/a	Serving Pan:	Yield: 1 3/4 Gallon 1 Cup
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

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

- Fresh Ginger Minced	11.03 Ounce
* Chopped Garlic	1.33 Pound
- Oyster Sauce	1/4 Cup 1/3 Tablespoon
- Sugar	2.21 Pound
- GF Tamari Soy Sauce	2 Quart 3/4 Cup
* Water	1 Gallon 3 Cup
- Roasted Sesame Oil	4.41 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/9/2023 Lunch	For Use In Pork Asian BBQ	1 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Lunch

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 47.06 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 250 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 3/4 Gallon 1 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	73.53 Pound
- Light Amber Honey	1 Gallon 2 Cup
- Fresh Cilantro	4.41 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Hopkins Cafe		
11/9/2023	Lunch	250 3 oz Portion
		47.06 Pound

JHU Hopkins Cafe

Carvery

Thursday 11/9/2023

Lunch

Szechuan Green Beans

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

Pre-Prep Instructions...

Allergens: Gluten, Sesame, Soy, Wheat

Ingredients & Instructions...

- Fresh Ginger Minced	1 3/4 Cup 3 Tablespoon
* Chopped Garlic	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	1 3/4 Quart 3/4 Cup
- Garlic Chili Sauce	1.95 Pound
- Rice Wine Vinegar	1 3/4 Quart 3/4 Cup
- GF Hoisin Sauce	3 3/4 Cup 3 Tablespoon
- Manjo Aji Mirin Cooking Wine	1 3/4 Cup 3 Tablespoon
- Roasted Sesame Oil	1/4 Cup 1 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
- Canola Oil	3 3/4 Gallon 2 1/2 Cup
- Green Beans	31.25 Pound
- Fresh Italian Parsley	1 3/4 Cup 3 Tablespoon

1. Gather all ingredients

2. Saute ginger for 2 to 3 minutes. Add garlic and cook for 1 minute or until it turns light brown. Add soy sauce, chili sauce, rice wine vinegar, hoisin, mirin, sesame oil, and cilantro

3. Fry green beans in canola oil until beans turn dark green. Remove, strain, and add to sauce. Toss and garnish with parsley

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/9/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe
Thursday 11/9/2023

Deli
Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 36 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes	7.92 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 11/9/2023 Lunch	36 1/2 cup	1 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 18 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.81 Pound
- Celery	4.5 Pound
-Diced	
- Onion Powder	2 5/8 Teaspoon
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	1/4 Cup 1/3 Tablespoon
- Gourmet Mayonnaise	2 1/4 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
11/9/2023 Lunch

18 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 14.94 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	34.37 Ea.
- Gourmet Mayonnaise	1 Cup 3 Tablespoon
- Celery	1/4 Cup 3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	18 1/2 cup	14.94 #8 scoop

JHU Hopkins Cafe
Thursday 11/9/2023

Deli
Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.84 serving
Cooking Temp:	Serving Utensil:	Portions: 1.13 Pound
Internal Temp:		

Ingredients & Instructions...

-	Chicken Breast Bnls Sknls 4oz Halal Fzn	4.84 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 11/9/2023 Lunch	1.13 Pound	4.84 serving

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 11.56 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 2.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	7.4 Ounce
- Yellow Squash	7.4 Ounce
- Eggplant	7.4 Ounce
- Medium White Mushrooms Sliced	3.7 Ounce
- Onion Red Jumbo 25# Diced	3.7 Ounce
- Green Bell Pepper	0.7 Ea.
- Red Bell Pepper Sliced Thin	0.7 Ea.
* Chopped Garlic	0.69 Ounce
- Fresh Basil	1 Tablespoon 3/4 Teaspoon
- Dried Oregano Leaf Crushed	7/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/2 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 3 Tablespoon

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 11/9/2023 Lunch	2.25 Pound	11.56 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 1.03 Bag Batch Portions: 18 1/2 cup
--	--	---

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

- Chunk Light Skipjack Tuna Fish	1.17 43 Oz Pouch
- Celery Diced 1/4"	10.82 Ounce
- Dijon Mustard	3.09 Ounce
- Onion Powder	3 2/3 Tablespoon
- Ground White Pepper	5/8 Teaspoon
- Gourmet Mayonnaise	2 1/4 Cup 1 Tablespoon

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 11/9/2023 Lunch	18 1/2 cup	1.03 Bag Batch

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 1.06 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 24 2 oz
Internal Temp:		

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

- Gourmet Mayonnaise	2.65 Pound
- Cnd Whole Hot Chipotle Peppers	0.36 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 11/9/2023 Lunch	24 2 oz	1.06 24 Oz Bottle

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Deli

Thursday 11/9/2023

Lunch

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Thursday 11/9/2023

Lunch

Cookie Snickerdoodle

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

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

- Light Brown Sugar	1 1/2 Cup
- Ground Cinnamon	1/4 Cup
- 1.5 oz Fz 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
11/9/2023 Lunch

100 Cookie

JHU Hopkins Cafe
Thursday 11/9/2023

Grill
Lunch

Cheese Curds Fried

Cooking Time:	Serving Pan:	Yield: 250 3 oz
Cooking Temp:	Serving Utensil:	Portions: 250 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Cheese Curd Breaded	5 5 Lb Bag
-	
1. COOK FROM FROZEN. DEEP FRY AT 350°F FOR 2 TO 2½ MINUTES UNTIL GOLDEN BROWN OR UNTIL AN INTERNAL TEMPERATURE OF 165°F IS REACHED.	

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch		250 3 oz

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/9/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Lunch

French Fries Waffle

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 75 Pound |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

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

2. Season with salt and serve

-

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

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

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

Hopkins Cafe
11/9/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 420 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 420 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	105 Pound
- Extra Virgin Olive Oil	3 3/4 Quart 3/4 Cup
- Garlic Cloves	31.5 Clove
Minced	
- Ground Italian Seasoning	1 1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Ground Black Pepper	1/2 Cup 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 11/9/2023 Lunch		420 4 oz

JHU Hopkins Cafe
Thursday 11/9/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 540 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 540 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	540 Ea.
- Small Potato Bun	540 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 11/9/2023 Lunch		540 Burger

JHU Hopkins Cafe

Thursday 11/9/2023

Grill

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 271 Burger
Cooking Temp:	Serving Utensil:	Portions: 271 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	271 5.33 Oz
- Small Potato Bun	271 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 11/9/2023 Lunch		271 Burger

JHU Hopkins Cafe

Grill

Thursday 11/9/2023

Lunch

Sandwich Chicken Cordon Bleu

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

Pre-Prep Instructions...

Allergens: Wheat, Milk

Ingredients & Instructions...

- Kaiser Roll	250 Ea.
- Breaded Fritter Chicken Tenderloin Baked	250 Ea.
Prepared according to package instructions	
- Ham Smoked Deli	11 Pound
- .75 oz Sld Swiss Cheese	250 Slice
- Dijon Honey Mustard Dressing	1 3/4 Gallon 2 Cup

1. Prepare chicken enders according to package directions.

2. Assemble sandwich: spread 2 tablespoons honey mustard on bun and portion 1 slice cheese, 1 slice ham, and 1 chicken tender in between roll halves.

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

CCP: Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch		250 Sandwich

JHU Hopkins Cafe

Passport

Thursday 11/9/2023

[All Meals]

Marinade Beef Bulgogi GF

Cooking Time:	Serving Pan:	Yield: 9 1/2 Gallon 3 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- GF Tamari Soy Sauce	4 1/4 Gallon
- Roasted Sesame Oil	1 Quart 1/4 Cup
- Sweet Chili Sauce	1 Gallon 1 Cup
* Chopped Garlic	2.13 Pound
- Fresh Ginger	2.13 Pound
Minced	
- Sugar	17.04 Pound
- Crushed Red Pepper	4.06 Ounce
- Whole Black Sesame Seeds	1.07 Pound

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 large bowl, combine all ingredients and whisk together until sugar has dissolved. Transfer to a 3 gallon plastic container with lid.

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 11/9/2023 [All Meals]	For Use In Mixture Beef Bulgogi Mushroom	9 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Passport

Thursday 11/9/2023

[All Meals]

Mixture Beef Bulgogi Mushroom

Cooking Time:	Serving Pan:	Yield: 37.45 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

* GF Bulgogi Beef Marinade 9 1/2 Gallon 3 3/4 Cup

- **prepare all marinade, may not need all**

- Mushrooms Pulled Plant Based Meaty 26.22 Pound

- 2.25X.25X.5" Beef Strip 26.22 Pound

1. Prepare marinade according to recipe, set aside.

2. Mix marinade with beef and mushrooms (should be 50/50 blend of beef and mushrooms).
Combine thoroughly. Place in walk in for 24 hours.

3. Preheat tilt skillet to med/high heat. Toss in beef/mushrooms and cook, stirring often until almost all moisture has evaporated.

4. Hold hot on line, add reserved marinade if necessary if mix becomes too dry.

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
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Hopkins Cafe 11/10/2023 Lunch	200 3 oz	37.45 Pound
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Overproduction...	0.25 3 oz	0.75 Ounce
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JHU Hopkins Cafe

Passport

Thursday 11/9/2023

Lunch

Chow Mein Tofu

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

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

- Firm Tofu	28 14 Oz Block
Cubed	
- Canola Oil	3 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
* Water	1 1/2 Gallon
- Cornstarch	1 1/4 Quart
* Water	3 1/2 Gallon
- GF Tamari Soy Sauce	3 Cup
- Vegetarian Oyster Sauce	3 Cup
- Green Bell Pepper	2 Ea.
Sliced	
- Jumbo Yellow Onion	2 Quart
Sliced	
- Celery	1 Gallon 2 Cup
Sliced	
- Bean Sprouts	2 Ounce
- 10" Thin Spaghetti Pasta	2 Pound
Boiled	

1. Gather all ingredients**2. Cube tofu. Saute tofu in oil until browned, about 5 minutes****3. Boil first-listed amount of water. Add mirepoix soup base and bring back to a boil for 2 minutes. Add tofu and simmer for 15-30 minutes****4. Combine cornstarch with second-listed amount of water to form a paste. Pour paste slowly into tofu mixture, stirring constantly****5. Cook tofu mixture over medium heat until thickened****6. Add soy sauce and vegan worcestershire sauce to tofu mixture, stirring well until blended****7. Slice green peppers, onions, and celery. Steam or boil until tender. Drain off excess liquid****8. Add bean sprouts. Combine with vegetable mixture and pour into tofu mixture, stirring well****9. Serve warm**

JHU Hopkins Cafe
Thursday 11/9/2023

Passport
Lunch

Chow Mein Tofu

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

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

Thursday 11/9/2023

Passport

Lunch

Spring Rolls

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	400 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 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		
11/9/2023 Lunch		200 2 rolls

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Lunch

Bruschetta

Cooking Time:	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp: 350	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25# Chopped	50 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/2 Teaspoon
- Fresh Basil	3 Quart 1/2 Cup
- Fresh Italian Parsley	3 Cup 2 Tablespoon
* Chopped Garlic	3 Cup 2 Tablespoon
- Baguette Bread Sliced Thin	25 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 11/9/2023 Lunch	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 60 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 480 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	60 22 Oz Dough
- Cnd Italian Pizza Sauce	22.5 Pound
- Shredded Part Skim Mozzarella Cheese	30 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 11/9/2023 Lunch	480 slice	60 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Lunch

Pizza Meat Sausage Pork

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

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Ground Sweet Mild Italian Pork Sausage	12.5 Pound

Cooked to a minimum internal temperature of 165 degrees F for 15 seconds**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 8 oz of cooked Italian sausage****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
11/9/2023 Lunch

200 slice

25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Thursday 11/9/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 60 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 480 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	60 22 Oz Dough
- Cnd Italian Pizza Sauce	22.5 Pound
- Shredded Part Skim Mozzarella Cheese	30 Pound
- Slcd Pork Beef Pepperoni	1200 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 11/9/2023 Lunch	480 slice	60 pizza

JHU Hopkins Cafe

Root

Thursday 11/9/2023

Lunch

Beans Edamame Sauteed

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

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Peeled Shallot	3 1/4 Quart
* Chopped Garlic	3 Cup 2 Tablespoon
- Edamame	25 Pound
- Dried Thyme Leaf	2 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	2 Tablespoon
- GF Tamari Soy Sauce	1 1/2 Cup 2 Tablespoon

1. Heat olive oil over medium heat. Add chopped shallots and cook for about 2 minutes.

2. Lower hear and add minced garlic. Sauté for 1-2 minutes.

3. Add edamame and thyme, then season with salt, pepper, and soy sauce.

4. Continue to cook seasoned edamame until heated thoroughly.

CCP: Cook to a minimum internal temperature of 135 degree F (57 degree C).

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

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

JHU Hopkins Cafe

Root

Thursday 11/9/2023

Lunch

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	24 Pound
Cooked	
- Canola Oil	1/4 Cup
- Liquid Whole Egg	1 Gallon
- Canola Oil	2 Cup
- Jumbo Yellow Onion Cut Rough	8 Pound
- Red Bell Pepper Diced 1/4"	4 Pound
- Sld White Mushrooms Sliced 1/8"	4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	4 Pound
- GF Tamari Soy Sauce	1 Quart
- Ground White Pepper	1 1/3 Tablespoon
- Green Onion Bias Cut 1/4"	1 Pound

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Hopkins Cafe 11/9/2023 Lunch	200 4 oz portion	4 Batch

JHU Hopkins Cafe

Root

Thursday 11/9/2023

Lunch

Root Peas, Snow Carrots & Red Peppers

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

Ingredients & Instructions...

- Snow Peas	48 Pound
- Red Bell Pepper Sliced Thin	32 Ea.
- Carrot Jumbo 50#	32 Pound
- Extra Virgin Olive Oil	2 Quart
- Lemon Juice	2 Cup
* Chopped Garlic	1 Cup
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1 1/3 Tablespoon
- Ground Thyme	1/4 Cup 1 1/3 Tablespoon

1. Slice snow peas and red pepper into strips 1/4" wide.

2. Steam or boil carrots for 4 minutes. Add snow peas and peppers and cook an additional 2 minutes. Drain off excess liquid.

3. In small bowl mix together oil, lemon juice, minced garlic, salt, pepper, and thyme. Whisk to blend and pour over vegetables. Toss lightly.

4. Serve chilled.

-

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 11/9/2023 Lunch	400 1/2 cup	12 1/2 Gallon

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Lunch

Soup Carrot Ginger In House

Cooking Time: 40 min	Serving Pan:	Yield: 8 Gallon 2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

*Pre-Prep Instructions...***Allergens:** Tree Nuts (coconut)*Ingredients & Instructions...*

- Carrot Jumbo 50#	21.68 Pound
Peeled & Cut Rough	
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Canola Oil	2 1/2 Cup 3 1/3 Tablespoon
Seperated	
- Jumbo Yellow Onion	5.42 Pound
Peeled & Cut Rough	
* Chopped Garlic	1/2 Cup 3 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	2 1/2 Quart 3/4 Cup
* Mirepoix Stock	2 1/2 Gallon 3 Cup
- Fresh Ginger	1/2 Cup 3 Tablespoon
Ground	
- Curry Powder	1/2 Cup 3 Tablespoon
- Coconut Milk	2.71 #10 Can
- Fresh Cilantro	5.42 Ounce
Chopped	
- Lemons 12 CT	5.42 Each
Zest, Finely Minced	

1. Coat carrots with canola oil and season with salt and pepper. Spread carrots onto a roasting pan and roast in 350°F oven for 20 minutes.

2. In kettle sweat onions in canola oil until translucent. Add garlic and sauté for another 5 minutes.

3. Add tomatoes, vegetable stock, curry powder and ginger and bring to a boil. Add roasted carrots to kettle, cook for another 15 minutes.

4. Add coconut milk at the very end to keep flavor and blend until smooth with stick blender. Simmer until temperature reaches 165 °F {CCP}. DO NO BOIL after you have added the coconut milk. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

5. Add cilantro and zest.

CCP: Hold at 140 °F or higher

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Lunch

Soup Carrot Ginger In House

Hopkins Cafe

11/9/2023 Lunch

100 8 oz

8 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Lunch

Soup Chowder Clam New England In House

Cooking Time: 30 min	Serving Pan:	Yield: 5 1/2 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

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

- Canola Oil	1 3/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Diced 3/8"	3.71 Pound
- Celery Diced 1/4"	1.86 Pound
- Carrot Jumbo 50# Diced 1/4"	1.86 Pound
* Chopped Garlic	1/4 Cup 3 Tablespoon
- Idaho Potato Diced	9.28 Pound
- Clam Juice	7.43 46 Oz Can
- Milk 2% .5 GAL	3 1/2 Quart 3/4 Cup
- Ground Nutmeg	1 7/8 Teaspoon
- Bay Leaf	11.14 Leaf
- Chopped Clams	5.57 Pound
- Heavy Cream	1 3/4 Quart 1/4 Cup
- Potato Starch	11.14 Ounce
- Ground White Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 1 2/3 Tablespoon

1. Heat pot with canola oil. Add mirepoix vegetables and garlic and sweat for about 10 minutes.**2. Add milk, clam juice, along with potatoes, bay leaves and nutmeg. Simmer for 20 minutes.****3. Add clams and the potato starch mixed with heavy cream. Simmer until thickened - DO NOT BOIL.****4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****5. Remove bay leaves - add salt, pepper. Add parsley for garnish right before service.****SERVICE:****Hold at 140 °F or higher {CCP}****STORAGE:**

JHU Hopkins Cafe
Thursday 11/9/2023

Soup
Lunch

Soup Chowder Clam New England In House

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}

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 11/9/2023 Lunch	100 8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Soup

Thursday 11/9/2023

Lunch

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 2 1/2 Gallon 3 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 3/4 Teaspoon
* Water	2 1/2 Gallon 3 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 11/9/2023 Lunch	For Use In Soup Carrot Ginger In House	2 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Thursday 11/9/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 60 Waffle
Cooking Temp:	Serving Utensil:	Portions: 60 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	3 3/4 Quart
- Large Egg	15 Ea.
* Water	2 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	3/4 Cup 3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/9/2023 Lunch

60 Waffle

JHU Hopkins Cafe

Friday 11/10/2023

[None]
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	250 1 Ea
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Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	250 serving	250 Each

JHU Hopkins Cafe

Friday 11/10/2023

[None]

Lunch

Cauliflower Steamed

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

Ingredients & 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 11/10/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Fish Catfish Breaded Cornmeal

Cooking Time:	Serving Pan:	Yield: 200 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 200 3 Oz
Internal Temp:		

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

- Buttermilk	3 Quart
- Unbleached All Purpose Flour	6 Pound
- Yellow Cornmeal	12 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground White Pepper	2 2/3 Tablespoon
- Chesapeake Catfish	72 Pound

1. Soak fish in buttermilk.**2. Mix flour, cornmeal, salt, and pepper. Dip soaked fish fillets into cornmeal-flour mixture, thoroughly coating each piece****2. Fry in deep fat at 360 degrees F for 4 to 5 minutes or until fish is golden brown**

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Lunch

200 3 Oz

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/10/2023 Lunch

150 4 oz

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

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

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Mixture Tofu & Mushroom

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

Ingredients & Instructions...

- GF Hoisin Sauce	2 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Rice Vinegar	2 Quart 1/4 Cup
- Roasted Sesame Oil	3 Cup 2 Tablespoon
- Canola Oil	2 Quart 1/4 Cup
- Firm Tofu	37.5 Pound
- crumbled into small pieces	
- Cremini Mushrooms	25 Pound
- finely chopped	
- Water Chestnuts	8.33 Pound
- drained, chopped	
- Garlic Cloves	100 Clove
- minced	
- Fresh Ginger	2 Cup 1 1/3 Tablespoon
Minced	
- minced	
- Crushed Red Pepper	1 Cup 2/3 Tablespoon
- Green Onion	100 Each
- thinly sliced	
-	

1. Stir together hoisin, soy, vinegar, and sesame oil. Set aside.

2. Heat canola oil in tilt skillet over medium heat. Add crumbled tofu, cook for 5 minutes stirring often. Add in mushrooms and cook for another 5 minutes or until most of the water has evaporated.

3. Add in chestnuts, garlic, ginger, green onions, and red pepper flakes. Cook for 1 minute longer.

4. Pour sauce mixture over tofu mixture and stir thoroughly. Cover and cook for another 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

Distribution...

Portions

Yield

JHU Hopkins Cafe	[None]
Friday 11/10/2023	Lunch

Mixture Tofu & Mushroom

Hopkins Cafe			
11/10/2023	Lunch	200 3 oz	37.5 Pound

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Pasta Penne Brown Rice GF Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- GF Brown Rice Penne Pasta	6.25 Pound
Boiled	
* Water	7 3/4 Gallon 1 Cup

1. In a large pot. bring to boil 5 quarts of water for 1lb of pasta

2. Add 1 tablespoon of salt (if desired)

3. Add pasta and cook uncovered, stirring occasionally for about 7-10 minutes or until al dente

4. Do not overcook, rinse with cold water and drain well

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	50 4 oz	12.5 Pound

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 10 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 10 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
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 11/10/2023 Lunch		10 1/2 Cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Sauce Remoulade Creole

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

Pre-Prep Instructions...

Allergens: Egg, Fish, Soy

Ingredients & Instructions...

- Gourmet Mayonnaise	1 1/2 Quart 1/4 Cup
- Cnd Sweet Pickle Relish	3/4 Cup 1/3 Tablespoon
- Lemon Juice	1/4 Cup 2 Tablespoon
- Sauce Hot Tabasco	1/4 Cup 1/2 Teaspoon
- Capotes Capers	1/4 Cup 1/2 Teaspoon

Roughly Chopped

- Ground Spanish Paprika	3 Tablespoon 3/8 Teaspoon
- Dijon Mustard	2 Tablespoon 1/4 Teaspoon
- Sauce Worcestershire Vegan	2 Tablespoon 1/4 Teaspoon
* Chopped Garlic	1/4 Cup 1/2 Teaspoon

-

1. Gather all ingredients

2. Mix together

-

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

Distribution...

Portions

Yield

Hopkins Cafe
11/10/2023 Lunch

1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Shrimp Alfredo with Fettuccine

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

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

- Dairy-Free Margarine	1 1/4 Gallon 2 1/2 Cup
- Unbleached All Purpose Flour	2 1/2 Gallon
- Milk 2% .5 GAL	16 3/4 Gallon 2 Cup
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 2/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	110 Pound
- Grated Parmesan Cheese	2 Gallon 1/2 Cup
- 10" Fettuccine Pasta	50 Pound
* Water	25 Gallon

1. Melt margarine and remove from heat. Add flour, stirring until smooth

2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick

3. Season sauce with salt and pepper

4. Add shrimp and Parmesan cheese to sauce

5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid

6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of 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
11/10/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

[None]

Friday 11/10/2023

Lunch

Vegetables Pickled Asian

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Julienne Carrots	3 Gallon 2 Cup
- Cucumber	25 Ea.
- matchstick	
- Onion Red Jumbo 25#	12.5 Each
- thinly sliced	
- Jalapeno Pepper	25 Ea.
- matchstick	
- Garlic Cloves	50 Clove
- thinly sliced	
- Rice Vinegar	1 1/2 Gallon 1 Cup
* Water	3 Quart 1/2 Cup
- Coarse Kosher Salt	1 Cup 2/3 Tablespoon

1. Cut all vegetables into appropriate size, place in cambro (or vessel with tight fitting lid).

2. In a pot, combine water, vinegar, salt and heat on range until dissolved.

3. Pour hot liquid over vegetables and allow to cool at room temp. Seal TIGHTLY with lid and place in refrigerator overnight.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

B.Y.O.B.

Friday 11/10/2023

Lunch

BYOB Spicy Sesame Gochujang

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

Ingredients & Instructions...

- Sweet Gochujang Chili Sauce	781 Gram
- Rice Wine Vinegar	1 3/4 Cup 3 Tablespoon
* Water	1 3/4 Cup 3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- White Sesame Seeds	3/4 Cup 1/3 Tablespoon
- Garlic Powder	1/4 Cup 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon

1. In a large mixing bowl combine all ingredients and whisk well until well mixed**2. Strain and reserve in quart**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	100 2 OZ	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Broth & Bowl

Friday 11/10/2023

Lunch

Soup Miso with Tofu In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

* Water	4 1/2 Gallon 3 Cup
- Flavoring Miso White Paste Organic	1 3/4 Quart 3/4 Cup
- Edamame	1 1/2 Gallon 1 Cup
- Firm Tofu Cubed	10.94 Pound
- GF Tamari Soy Sauce	1/4 Cup 2 Tablespoon
- Green Onion	1 1/2 Cup 1 Tablespoon

1. Bring water to a boil.**2. Reduce heat to a simmer. Whisk in miso.****3. Add edamame. Cook 2 minutes.****4. Cut tofu into 1/2 cubes.****5. Add tofu and soy sauce.****6. Garnish with green onions.****CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe
Friday 11/10/2023

Broth & Bowl
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch		50 4 oz

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Lunch

Beans Black Seasoned Carvery

Cooking Time: 10 min	Serving Pan:	Yield: 1.3 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	2.6 Ounce
- Jumbo Yellow Onion Diced 3/8"	10.4 Ounce
* Chopped Garlic	1.3 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	1.3 Ounce
- Pepper Chili Green Diced	5.2 Ounce
- Seasoned Black Beans	9.1 Pound
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Cumin	1 1/4 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	7.8 Ounce

1. Hydrate beans according to package directions.

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

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

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours 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
JHU Hopkins Cafe 11/10/2023 Lunch	For Use In Pizza Veg Black Bean Avocado Feta	1.3 Can Batch

JHU Hopkins Cafe

Friday 11/10/2023

Carvery Lunch

Carvery Corn Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	80 1 Lb Bag
* Water	5 Gallon
1. Boil or steam corn until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch		500 1/2 cup

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Lunch

Fish Swai Baked

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

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

- Swai	175 Pound
- Coarse Kosher Salt	3/4 Cup 2 Tablespoon
- Ground Black Pepper	2 1/2 Cup 2 Tablespoon
- Old Bay	2 1/2 Cup 2 Tablespoon
- Fresh Italian Parsley	3/4 Cup 2 Tablespoon
- Lemons 12 CT	84 Each
Sliced into Half Moon	

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

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

3. Sprinkle with salt, black pepper, and Old Bay.

4. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done. Garnish with parsley and lemon wedge.

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 11/10/2023 Lunch		700 3 oz

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Lunch

Marinade Pork Asian BBQ

Cooking Time: n/a	Serving Pan:	Yield: 1 1/4 Gallon 3 1/2 Cup
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

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

- Fresh Ginger	8.82 Ounce
Minced	
* Chopped Garlic	1.07 Pound
- Oyster Sauce	3 1/3 Tablespoon
- Sugar	1.77 Pound
- GF Tamari Soy Sauce	1 3/4 Quart
* Water	3 3/4 Quart 1/4 Cup
- Roasted Sesame Oil	3.53 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. In a large mixing vessel, combine all ingredients, except sesame oil, and combine with an immersion blender.****3. While blending, slowly stream in sesame oil until emulsified.****STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/10/2023 Lunch	For Use In Pork Asian BBQ	1 1/4 Gallon 3 1/2 Cup

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Lunch

Pork Asian BBQ

Cooking Time: 5 hr	Serving Pan:	Yield: 37.65 Pound
Cooking Temp: 275°	Serving Utensil:	Portions: 200 3 oz Portion
Internal Temp: 180		

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

* BBQ Asian Pork Marinade	1 1/4 Gallon 3 1/2 Cup
Made in Advance & Reserved	
- .25" Trimmed Boston Butt Pork	58.82 Pound
- Light Amber Honey	3 1/2 Quart
- Fresh Cilantro	3.53 Ounce
Chopped	
-	

1. Gather all ingredients/equipment as needed for recipe.**2. Cut boneless pork butt into 1" steaks with the grain. Layer marinade and pork in a deep plastic vessel, lined with a plastic bag. Marinate pork for 24 hrs.****3. The following day, remove pork from marinade and transfer to roasting pans. Place roasting pan in a pre-heated 275°F oven, until pork is tender, 3 hours.****4. Drizzle honey over the pork, and return to a 450°F oven and roast until charred on the edges. Remove to hot holding, carve as needed. GARNISH with cilantro at service.**

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	200 3 oz Portion	37.65 Pound

JHU Hopkins Cafe

Carvery

Friday 11/10/2023

Lunch

Rice Basmati Brown Whole Grain

Cooking Time: 35 min	Serving Pan:	Yield: 15.47 Batch
Cooking Temp: Steam	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 140		

Ingredients & Instructions...

- Whole Grain Brown Rice	7 3/4 Gallon 1 3/4 Cup
* Water	11 1/4 Gallon 3 3/4 Cup

1. Rinse Brown rice thoroughly twice.**2. Combine rice, water, and oil in 2 inch full hotel pan and steam uncovered for 35 minutes until tender, rest 5 minutes.****3. Fluff with fork and serve.****Service:**

Hold at 140 °F or higher {CCP} 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.

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}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 11/10/2023 Lunch	200 1/2 cup	15.47 Batch

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 30 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 6.6 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 11/10/2023 Lunch	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 15 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	2.34 Pound
- Celery	3.75 Pound
-Diced	
- Onion Powder	2 1/8 Teaspoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon
- Dijon Mustard	3 2/3 Tablespoon
- Gourmet Mayonnaise	1 3/4 Cup 2 Tablespoon

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
11/10/2023 Lunch

15 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 12.45 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	28.64 Ea.
- Gourmet Mayonnaise	3/4 Cup 4 Tablespoon
- Celery	1/4 Cup 2 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground White Pepper	1/4 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe

Friday 11/10/2023

Deli Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 4.04 serving
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn4.04 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 11/10/2023 Lunch	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 9.63 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 1.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	6.16 Ounce
- Yellow Squash	6.16 Ounce
- Eggplant	6.16 Ounce
- Medium White Mushrooms Sliced	3.08 Ounce
- Onion Red Jumbo 25# Diced	3.08 Ounce
- Green Bell Pepper	0.58 Ea.
- Red Bell Pepper Sliced Thin	0.58 Ea.
* Chopped Garlic	0.58 Ounce
- Fresh Basil	1 Tablespoon 1/8 Teaspoon
- Dried Oregano Leaf Crushed	3/4 Teaspoon
- Dried Rosemary Leaf Crushed	3/8 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 2 Tablespoon

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 11/10/2023 Lunch	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Deli Tuna Salad

Cooking Time: Cooking Temp: Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 0.86 Bag Batch Portions: 15 1/2 cup
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*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.98 43 Oz Pouch
- Celery Diced 1/4"	9.03 Ounce
- Dijon Mustard	2.58 Ounce
- Onion Powder	3 Tablespoon
- Ground White Pepper	1/2 Teaspoon
- Gourmet Mayonnaise	1 3/4 Cup 3 Tablespoon

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 11/10/2023 Lunch	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Friday 11/10/2023

Deli

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.88 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 20 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	2.2 Pound
- Cnd Whole Hot Chipotle Peppers	0.3 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 11/10/2023 Lunch	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

Distribution...	Portions	Yield
Hopkins Cafe		
11/10/2023 Lunch		50 Sandwich

JHU Hopkins Cafe

Deli

Friday 11/10/2023

Lunch

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Friday 11/10/2023

Lunch

Cereal Bars Fruit Loops

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

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

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

1. Spray baking dish with nonstick cooking spray. Set aside**2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Lunch

100 Square

JHU Hopkins Cafe

Friday 11/10/2023

Desserts

Lunch

Cookies M&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 & 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 11/10/2023 Lunch		100 Cookie

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Lunch

French Fries Crinkle

Cooking Time:	Serving Pan:	Yield: 400 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/2" Fz Crinkle Cut French Fries	100 Pound
- Fryer Oil Susquehanna Mills	10 Pound

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy

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

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

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

Hopkins Cafe
11/10/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/10/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/10/2023 Lunch

350 4 oz

JHU Hopkins Cafe
Friday 11/10/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	450 Ea.
- Small Potato Bun	450 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	226 5.33 Oz
- Small Potato Bun	226 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Friday 11/10/2023

Lunch

Sliders Meatball

Cooking Time:	Serving Pan:	Yield: 8 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 400 Slider
Internal Temp:		

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

- 1 oz Italian Beef Pork Meatball w/Cheese	400 Ea.
- Canned Marinara Sauce	5.33 #10 Can
- Shredded Part Skim Mozzarella Cheese	6.25 Pound
- Potato Cluster Rolls	400 Ea.

1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Place meatballs in a single layer on sheet pans and cover with marinara sauce. Cook at 350 degrees F for 15 minutes****CCP: Cook to a minimum internal temperature of 165 degrees F****4. Place 1 meatball on the bottom half of each slider bun. Top with 1/4 oz of cheese and top with top half of slider bun****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	400 Slider	8 Batch

JHU Hopkins Cafe

Passport

Friday 11/10/2023

Lunch

Chickpeas Roasted Curry

Cooking Time:	Serving Pan:	Yield: 200 2.5 oz
Cooking Temp:	Serving Utensil:	Portions: 200 2.5 oz
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	31.25 Pound
- Canola Oil	1/4 Cup 3 1/3 Tablespoon
- Curry Powder	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon

-
1. Gather all ingredients
 2. Preheat oven to 425 degrees F
 3. Toss the chickpeas with oil and seasonings in a large bowl, then spread them out onto a full-sized sheet pan. Make sure they are in a single layer and not touching. Bake until crisp, about 35-45 minutes. Cool before serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch		200 2.5 oz

Spring Rolls

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll	400 Ea.
-	
1. Preheat oven to 375 degrees F.	
2. Place spring rolls flat on baking sheet in a single layer.	
3. Bake for 5-7 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		
11/10/2023 Lunch		200 2 rolls

JHU Hopkins Cafe

Friday 11/10/2023

Pizza & Pasta

Lunch

Garlic Minced Sauteed in Olive Oil

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	3 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1 Cup 2/3 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/10/2023 Lunch	For Use In Pizza Veg Black Bean Avocado Feta	3 Cup 2 Tablespoon

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Lunch

Pizza Veg Black Bean Avocado Feta

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

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	3.13 Pound
* Minced Garlic Sauteed in Olive Oil	3 Cup 2 Tablespoon
* Seasoned Black Beans	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	6.25 Pound
- Feta Cheese Crumbles	6.25 Pound
- Tomatoes 6X6 25# Sliced	7.81 Pound
Diced 1/4"	
- Green Onion	3.13 Pound
1/4" Cut on a Bias	
- Fresh Cilantro	1.56 Pound
Chopped	
- Diced Avocado	9.38 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 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge	
4. Add seasoned black beans and diced tomato. Combine shredded mozzarella and crumbled feta together. Spread cheese blend 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. Top with chopped cilantro, sliced green onion, and diced avocado. Cut into EIGHT (8) even slices	
-	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...

Portions

Yield

JHU Hopkins Cafe
Friday 11/10/2023

Pizza & Pasta
Lunch

Pizza Veg Black Bean Avocado Feta

Hopkins Cafe			
11/10/2023	Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 11/10/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/10/2023 Lunch	For Use In Pizza Veg Black Bean Avocado Feta	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Root

Friday 11/10/2023

Lunch

Couscous Olive & Tomato

Cooking Time:	Serving Pan:	Yield: 500 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: 500 3/4 cup
Internal Temp:		

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

- Red Grape Tomatoes	52.5 Pound
* Chopped Garlic	1.25 Pound
- Extra Virgin Olive Oil	3/4 Cup 1 1/3 Tablespoon
- Red Grape Tomatoes	10 Pound
- Extra Virgin Olive Oil	2 1/2 Quart
* Water	2 1/2 Quart
- Lemon Juice	3/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Mirepoix Soup Base Paste	1.25 Pound
* Water	17 1/2 Gallon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Dry Couscous	30 Pound
- Extra Virgin Olive Oil	1.25 Pound
- Pitted Kalamata Olives Sliced	3.13 Pound
- Fresh Italian Parsley	12.5 Ounce
- Dried Thyme Leaf	1/4 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon

1. Gather all ingredients. Preheat oven to 250 degrees F**2. Place first-listed amount of tomatoes in a single layer on silicone paper lined pan. Roast at 250 degrees F for about 1 hour or until slightly shriveled. Set aside****3. To make dressing: Mix garlic, first-listed amount of olive oil and second-listed amount of tomatoes. Stir to coat. Roast at 250 degrees F for about 1 hour or until slightly shriveled. Cool slightly****4. Make dressing by placing roasted tomatoes from step 3, second-listed amount of olive oil, first-listed amount of warm water, lemon juice, first-listed amount of salt, first-listed amount of pepper, and vegetable base in a food processor. Process until smooth. Set dressing aside****5. Bring second-listed amount of water and second-listed amount of salt to a boil in a steam-jacketed kettle. Add couscous. Return water to a boil. Reduce heat and simmer 10-12 minutes until couscous is al dente. Stir occasionally. Drain and hold warm****6. Combine third-listed amount of olive oil, pureed olives, parsley, thyme, third-listed amount of salt, and second-listed amount of pepper with cooked couscous. Add dressing and roasted tomatoes from step 2****7. Toss gently to distribute ingredients. Serve warm**

JHU Hopkins Cafe
Friday 11/10/2023

Root
Lunch

Couscous Olive & Tomato

-
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 11/10/2023 Lunch		500 3/4 cup

JHU Hopkins Cafe

Root

Friday 11/10/2023

Lunch

Kale Sauteed with Garlic

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

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

- Kale 24 CT	125 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1 1/4 Cup
- Dairy-Free Margarine	1 1/4 Quart

1. Rinse 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 11/10/2023 Lunch	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Root

Friday 11/10/2023

Lunch

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 200 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	24 Pound
Cooked	
- Canola Oil	1/4 Cup
- Liquid Whole Egg	1 Gallon
- Canola Oil	2 Cup
- Jumbo Yellow Onion Cut Rough	8 Pound
- Red Bell Pepper Diced 1/4"	4 Pound
- Sld White Mushrooms Sliced 1/8"	4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	4 Pound
- GF Tamari Soy Sauce	1 Quart
- Ground White Pepper	1 1/3 Tablespoon
- Green Onion Bias Cut 1/4"	1 Pound

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	200 4 oz portion	4 Batch

JHU Hopkins Cafe

Salad Bar

Friday 11/10/2023

Lunch

Salad Tabbouleh Quinoa

Cooking Time: 25 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: MH	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 40		

Ingredients & Instructions...

- Red Quinoa Rinsed & Drained	1 Gallon 1/4 Cup
* Water	2 Gallon 1/2 Cup
- Coarse Kosher Salt	2 2/3 Tablespoon
- Cucumber Brunoise Cubes 1/8"	12.02 Pound
- Red Grape Tomatoes	18.03 Pound
- Lemon Juice	2 Cup 1/8 Teaspoon
* Chopped Garlic	3 2/3 Tablespoon
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
- Fresh Italian Parsley Chopped Fine	1.98 Pound
- Fresh Mint Sliced Thin	1 Quart 1 Tablespoon
- Green Onion Sliced Thin	1 Quart 1 Tablespoon
- Ground Black Pepper	3 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon

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

2. Bring quinoa, salt, and water to a boil in a medium saucepan over high heat. Reduce heat to medium-low, cover, and simmer until quinoa is tender and fully cooked, remove from heat and rinsed under cold water and drain.

3. Meanwhile, whisk lemon juice and garlic in a small bowl. Gradually whisk in olive oil. Season dressing with half of the salt and pepper.

4. Spread out quinoa on a large rimmed baking sheet; let cool. Transfer to a large bowl. Add cucumber, tomatoes, herbs, scallions and dressing to bowl with quinoa; toss to coat. Season salad with remaining salt and pepper.

CCP: HOLD and SERVE food at 40 °F or lower

CCP: Store at 40 °F or below . {CCP}

Distribution...	Portions	Yield
Hopkins Cafe 11/10/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Soup

Friday 11/10/2023

Lunch

Soup Chowder Clam New England In House

Cooking Time: 30 min	Serving Pan:	Yield: 5 1/2 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

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

- Canola Oil	1 3/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Diced 3/8"	3.71 Pound
- Celery Diced 1/4"	1.86 Pound
- Carrot Jumbo 50# Diced 1/4"	1.86 Pound
* Chopped Garlic	1/4 Cup 3 Tablespoon
- Idaho Potato Diced	9.28 Pound
- Clam Juice	7.43 46 Oz Can
- Milk 2% .5 GAL	3 1/2 Quart 3/4 Cup
- Ground Nutmeg	1 7/8 Teaspoon
- Bay Leaf	11.14 Leaf
- Chopped Clams	5.57 Pound
- Heavy Cream	1 3/4 Quart 1/4 Cup
- Potato Starch	11.14 Ounce
- Ground White Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 1 2/3 Tablespoon

1. Heat pot with canola oil. Add mirepoix vegetables and garlic and sweat for about 10 minutes.**2. Add milk, clam juice, along with potatoes, bay leaves and nutmeg. Simmer for 20 minutes.****3. Add clams and the potato starch mixed with heavy cream. Simmer until thickened - DO NOT BOIL.****4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****5. Remove bay leaves - add salt, pepper. Add parsley for garnish right before service.****SERVICE:****Hold at 140 °F or higher {CCP}****STORAGE:**

JHU Hopkins Cafe
Friday 11/10/2023

Soup
Lunch

Soup Chowder Clam New England In House

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}

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 11/10/2023 Lunch	100 8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Waffle Bar

Friday 11/10/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/10/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Saturday 11/11/2023

[None]

Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	300 1 Ea
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch		300 Each

JHU Hopkins Cafe

Saturday 11/11/2023

[None]

Lunch

Carrots Steamed

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe

Saturday 11/11/2023

[None]
Lunch

Cookies White Chocolate Lemon

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

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough	100 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch		100 cookie

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/11/2023 Lunch

150 4 oz

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 5 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 3/4 Cup
- Celery Diced	1/2 Cup
- Green Onion Sliced Thin	2 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup
- Vegan Soybean Oil Mayonnaise	1/4 Cup
- Dijon Mustard	1 1/2 Teaspoon
- Fresh Dill Chopped	0.5 Ounce
- Lemon Juice	2 1/4 Teaspoon
- Garlic Powder	1/2 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

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 11/11/2023 Lunch		5 1/2 Cup

JHU Hopkins Cafe

[None]

Saturday 11/11/2023

Lunch

Soup Cream of Potato In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	2 Cup
- Celery	1 Quart
- Idaho Potato	8 Pound
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Unbleached All Purpose Flour	1 1/2 Cup
- LS Chicken Soup Base Paste	2 Tablespoon
- Ground White Pepper	1 Teaspoon
* Water	2 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	3 Gallon
- Parsley Flakes	1/2 Cup

1. Gather all ingredients**2. Dice onions, celery, and potatoes. Saute celery and onions in margarine until tender****3. Steam or boil diced potatoes until tender. Drain and reserve liquid for step 4****4. Add flour to celery and onions to make a thin paste. Blend in chicken base, white pepper, and reserved water****5. Add milk and parsley flakes and cook on low heat until done****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/11/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

B.Y.O.B.

Saturday 11/11/2023

Lunch

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 2 Gallon 3 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	6.84 Ounce
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground Black Pepper	1 Teaspoon
- Dried Sweet Basil Leaf	1 3/8 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	4.56 #10 Can
* Water	6.84 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/11/2023 Lunch	For Use In Chicken Parmesan	2 Gallon 3 Cup

JHU Hopkins Cafe

Broth & Bowl

Saturday 11/11/2023

Lunch

Soup Miso with Tofu In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

* Water	4 1/2 Gallon 3 Cup
- Flavoring Miso White Paste Organic	1 3/4 Quart 3/4 Cup
- Edamame	1 1/2 Gallon 1 Cup
- Firm Tofu Cubed	10.94 Pound
- GF Tamari Soy Sauce	1/4 Cup 2 Tablespoon
- Green Onion	1 1/2 Cup 1 Tablespoon

1. Bring water to a boil.**2. Reduce heat to a simmer. Whisk in miso.****3. Add edamame. Cook 2 minutes.****4. Cut tofu into 1/2 cubes.****5. Add tofu and soy sauce.****6. Garnish with green onions.****CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
11/11/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

Carvery

Saturday 11/11/2023

Lunch

Carvery Pasta Orzo Parmesan Basil

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

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

- Orzo Pasta	15 Pound
- Dairy-Free Margarine	1 1/2 Quart
* Water	12 Gallon
- Grated Parmesan Cheese	2 1/4 Gallon
- Dried Sweet Basil Leaf	1 Gallon 2 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon

1. Sauté orzo in margarine until slightly browned.**2. Add orzo to boiling water and cook for 15- 20 minutes, or until tender. Drain well.****3. Mix in Parmesan cheese, basil, salt and pepper, tossing lightly.**

-

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
11/11/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Carvery

Saturday 11/11/2023

Lunch

Cheese Mixture Topping

Cooking Time:	Serving Pan:	Yield: 5.24 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- | | |
|--|------------|
| - Grated Parmesan Cheese | 1.75 Pound |
| - Shredded Part Skim Mozzarella Cheese | 3.49 Pound |

1. Gather all ingredients/equipment as needed for recipe. In a large bowl combine ingredients well.

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}

STORAGE:

Place in appropriate sized 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 11/11/2023 Lunch	For Use In Chicken Parmesan	5.24 Pound

JHU Hopkins Cafe

Carvery

Saturday 11/11/2023

Lunch

Chicken Parmesan

Cooking Time: 30 min	Serving Pan:	Yield: 125 Pound
Cooking Temp: 425°	Serving Utensil:	Portions: 400 5 oz
Internal Temp: 165		

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

- Unbleached All Purpose Flour	16 Pound
- Coarse Kosher Salt	1 Pound
- Ground Black Pepper	3.99 Ounce
- Halal Boneless Skinless Chicken Breast Grilled	100.4 Pound
- Canola Oil	16 Pound
* Marinara Sauce	29.92 Pound
* Cheese Mixture Topping	5.24 Pound
- Fresh Italian Parsley Chopped	3/4 Cup 4 Tablespoon

1. Mix flour, salt, and pepper. Dredge chicken in flour mixture and set on clean sheet pans.

2. Heat skillet and add part of the oil. Sear chicken until golden brown on both sides, about 1 minute per side, place on a new sheet pan (if needed change out oil when it is too dirty, wipe pan and replace with new oil)

3. Finish chicken in a preheated 425°F oven until done. Shingle out chicken in a 2" hotel pan in 3 rows. Layer each row with 20 oz of hot marinara sauce. Top each row with 3 ½ oz of cheese topping. Brown in the preheated 425°F oven for about 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 11/11/2023 Lunch	400 5 oz	125 Pound

JHU Hopkins Cafe

Carvery

Saturday 11/11/2023

Lunch

Potatoes Lemon

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

Ingredients & Instructions...

- Red Potato	52.5 Pound
- Dairy-Free Margarine	2.63 Pound
- Lemon Juice	1 1/4 Cup 1 Tablespoon
- Parsley Flakes	1 3/4 Cup
- Coarse Kosher Salt	3 1/3 Tablespoon

1. Gather all ingredients

2. Peel potatoes and cut into quarters. Steam or boil until tender. Drain off excess liquid

3. Combine melted margarine and lemon juice. Pour over potatoes

4. Roll potatoes in dried parsley. Sprinkle with 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 11/11/2023 Lunch	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Saturday 11/11/2023

Deli Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 3/4 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes3.3 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 11/11/2023 Lunch	15 1/2 cup	1 3/4 Quart 1/2 Cup

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 8 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 8 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	1.25 Pound
- Celery	2 Pound
-Diced	
- Onion Powder	1 1/8 Teaspoon
- Coarse Kosher Salt	1 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	2 Tablespoon
- Gourmet Mayonnaise	1 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
11/11/2023 Lunch

8 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 6.64 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 8 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	15.28 Ea.
- Gourmet Mayonnaise	1/2 Cup 1/3 Tablespoon
- Celery	3 Tablespoon 1/2 Teaspoon
- Cnd Sweet Pickle Relish	3 Tablespoon 1/2 Teaspoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

1. Chop eggs into small pieces.**2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch	8 1/2 cup	6.64 #8 scoop

JHU Hopkins Cafe

Saturday 11/11/2023

Deli Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 2.16 serving
Cooking Temp:	Serving Utensil:	Portions: 8 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn2.16 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 11/11/2023 Lunch	8 Ounce	2.16 serving

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 4.82 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	3.09 Ounce
- Yellow Squash	3.09 Ounce
- Eggplant	3.09 Ounce
- Medium White Mushrooms Sliced	1.54 Ounce
- Onion Red Jumbo 25# Diced	1.54 Ounce
- Green Bell Pepper	0.29 Ea.
- Red Bell Pepper Sliced Thin	0.29 Ea.
* Chopped Garlic	0.29 Ounce
- Fresh Basil	1 1/2 Teaspoon
- Dried Oregano Leaf Crushed	3/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/4 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Balsamic Vinaigrette Dressing	3 Tablespoon 1/4 Teaspoon

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 11/11/2023 Lunch	15 Ounce	4.82 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

Deli Tuna Salad

Cooking Time:	Serving Pan:	Yield: 0.46 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 8 1/2 cup
Internal Temp: 40		

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

- Chunk Light Skipjack Tuna Fish	0.53 43 Oz Pouch
- Celery Diced 1/4"	4.83 Ounce
- Dijon Mustard	1.38 Ounce
- Onion Powder	1 2/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon
- Gourmet Mayonnaise	1 Cup 1/3 Tablespoon

-
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 11/11/2023 Lunch	8 1/2 cup	0.46 Bag Batch

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.44 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 10 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Gourmet Mayonnaise	1.1 Pound
- Cnd Whole Hot Chipotle Peppers	0.15 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 11/11/2023 Lunch	10 2 oz	0.44 24 Oz Bottle

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

Sandwich Roasted Red & Goat Cheese

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

Ingredients & Instructions...

- 3X6 Ciabatta Roll	50 Ea.
- Cnd Fire Roasted Red Bell Peppers	12.5 Pound
- Chevre Cheese	6.25 Pound
- Sliced Red Onion	150 Slice
Diced 1/4"	
- Fresh Basil	200 Leaf
-	

1. Spread goat cheese evenly across top and bottom of ciabatta.**2. Place red peppers, onions and basil on base of ciabatta. Close and wrap in paper.**

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

JHU Hopkins Cafe

Deli

Saturday 11/11/2023

Lunch

Wrap Hot Honey Buffalo Chicken

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

Ingredients & Instructions...

- Deli 12" Tomato Basil Flour Tortilla	50 Ea.
- Chicken Tenderloin Halal	100 Tender
- Rotisserie Chicken Seasoning	1 Cup 2/3 Tablespoon
- Sauce Buffalo Frank's	6.25 Pound
- Honey Hot	3.13 Pound
- Chopped Romaine Lettuce	50 Pound
- Light Ranch Dressing	6.25 Pound
-	

1. Coat tenders evenly in rotisserie chicken seasoning. Bake at 350 degrees for 20 minutes or until internal temp of 165 registers. Cool.

2. Toss tenders in buffalo sauce until fully coated.

3. Inside the wrap place two chicken tenders, lettuce, and drizzle hot honey and ranch.

Wrap tortilla and then wrap in paper.

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Desserts

Saturday 11/11/2023

Lunch

Bar Rice Krispie

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

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

-

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

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

JHU Hopkins Cafe

Desserts

Saturday 11/11/2023

Lunch

Pie Coconut Cream In House

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

Pre-Prep Instructions...

Allergens: Dairy, Eggs, Gluten, Tree Nuts, Wheat

Ingredients & Instructions...

- 9" Fz 3" Deep Pie Shell	10 8 Oz Each
- Sugar	1 Quart 1/2 Cup
- Coarse Kosher Salt	1 1/2 Teaspoon
- Imitation Vanilla Extract	1 1/3 Tablespoon
- Liquid Whole Egg	1 1/2 Quart
- Milk 2% .5 GAL	1 1/2 Gallon
- Organic Shredded Coconut	2 Pound

1. Bake pie shell according to package instructions until light brown
2. Add sugar, salt, vanilla, and eggs and mix together
3. Heat milk. Add hot milk to egg mixture, slowly at first, then more rapidly
4. Add shredded coconut. Mix together
5. Pour into partially baked pie shells
6. Bake at 450 degrees F for 15 minutes. The custard filling is done when a knife inserted halfway between the edge and center comes out clean
7. After cooling, cut each pie into 10 slices

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

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

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

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Idaho Potato	50 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	2 Gallon
- Coarse Kosher Salt	1 Cup
- Fryer Oil Susquehanna Mills	5 Pound
1. Gather all ingredients/equipment as needed for recipe.	
2. Wash potatoes in colander.	
3. Cut potatoes using fry cutter in the prep area. Rinse well.	
4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}	
5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}	

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/11/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Lunch

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
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
11/11/2023 Lunch

200 1/2 cup

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 175 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 175 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	43.75 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Garlic Cloves	13.13 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/11/2023 Lunch

175 4 oz

JHU Hopkins Cafe
Saturday 11/11/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 225 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 225 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	225 Ea.
- Small Potato Bun	225 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch		225 Burger

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 113 Burger
Cooking Temp:	Serving Utensil:	Portions: 113 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	113 5.33 Oz
- Small Potato Bun	113 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch		113 Burger

JHU Hopkins Cafe
Saturday 11/11/2023

Grill
Lunch

Hot Dogs Beef

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

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	200 Each
- Potato Hot Dog Bun	200 Ea.

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch		200 Each

JHU Hopkins Cafe

Grill

Saturday 11/11/2023

Lunch

Macaroni and Cheese Bites

Cooking Time: 4-6 minutes	Serving Pan:	Yield: 1250 0.6 Oz Piece
Cooking Temp: 375	Serving Utensil:	Portions: 250 5 Pieces
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Macaroni & Cheese Bites	1250 0.6 Oz Piece
- Fryer Oil Susquehanna Mills	4.69 Pound

Approx. 80 pieces per bag

-

1. Gather all ingredients

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch	250 5 Pieces	1250 0.6 Oz Piece

JHU Hopkins Cafe

Hot

Saturday 11/11/2023

Lunch

Ragout Eggplant & Chickpea

Cooking Time:	Serving Pan:	Yield: 9 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 200 3/4 cup
Internal Temp:		

Ingredients & Instructions...

- Eggplant Cubed	20 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Extra Virgin Olive Oil	1 Cup
- Extra Virgin Olive Oil	1 Cup
- Red Bell Pepper Diced	3 Pound
- Yellow Bell Pepper Diced	32 Pound
- Green Bell Pepper Diced	3 Gallon
- Jumbo Yellow Onion	9 Pound
* Chopped Garlic	8 Ounce
- Ground Turmeric	1 1/3 Tablespoon
- Crushed Red Pepper	1 Teaspoon
- Cnd Tomato Puree	1.25 Pound
* Water	1 Quart
- Canned Diced Tomatoes	9 Pound
- Garbanzo Beans Drained	15 Pound
- Dried Thyme Leaf	3 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup
- Parsley Flakes	1 1/2 Cup
- Dried Sweet Basil Leaf	1/4 Cup
* Water	1 3/4 Gallon

1. Gently mix eggplant with first-listed amount of salt. Let drain in colander for 30 minutes.

Rinse eggplant well, 2-3 times. Dry on paper towel.

2. Place eggplant in a bowl. Pour first-listed amount of oil over eggplant and mix to coat. Place in a single layer on baking sheet. Roast at 400 degree F for 10-12 minutes, turning once halfway through. Set aside.

3. Heat second-listed amount of oil to 350 degree F in tilting or other large fry pan. Add peppers, onions, garlic, turmeric and crushed red pepper to oil. Sauté vegetables for 5 minutes.

4. Add tomato paste and first-listed amount of water to vegetables. Cook and stir until most of the liquid has been absorbed.

5. Add tomatoes and beans to vegetable mixture. Stir in eggplant.

6. Add thyme, second-listed amount of salt, parsley, basil and second-listed amount of water to eggplant mixture.

7. Simmer stirring occasionally until mixture has thickened and vegetables are tender (15-20

JHU Hopkins Cafe

Hot

Saturday 11/11/2023

Lunch

Ragout Eggplant & Chickpea

minutes).

-

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.

-

IDDSI Levels 4, 5, & 6 – Pureed: Measure desired # of servings into a food processor. Blend until smooth. Use the Fork Drip Test and the Spoon Tilt Test to confirm texture is within IDDSI Level 4 specifications.

IDDSI Level 3 – Liquidized: Measure desired # of servings into a food processor. Blend until smooth. Use the Flow Test and the Fork Drip Test to confirm texture is within IDDSI Level 3 specifications.

NOTE: For any of the above modified texture diets: Add small amounts of gravy, sauce, vegetable juice, cooking water, fruit juice, milk, or half and half to meet desired consistency. Drain and discard any excess liquid that has separated from the solid food pieces. Add commercial thickener if product needs thickening. Based on type and amount of liquid/thickener added in texture modification process, nutrition information may vary.

-

For Finger Foods: Serve soups and cereals in mug.

Distribution...	Portions	Yield
Hopkins Cafe		
11/11/2023 Lunch	200 3/4 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Passport

Saturday 11/11/2023

Lunch

Salad Greek Vegan

Cooking Time:	Serving Pan:	Yield: 2.35 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 cup
Internal Temp:		

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

- Cucumber	23.5 Ea.
Peeled & Diced	
- Tomatoes 6X6 25#	47 Each
Diced	
- Onion Red Jumbo 25#	1 Quart 1/2 Cup
Diced	
- Extra Virgin Olive Oil	1 1/4 Quart 3/4 Cup
- Red Wine Vinegar	2 1/4 Cup 2 Tablespoon
- Lemon Juice	1 3/4 Cup
- Dried Oregano Leaf	1/2 Cup 1 Tablespoon
Crushed	
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	2 1/3 Tablespoon
- Cnd Slcd Ripe Olives	1 Quart 1/2 Cup

1. Gather all ingredients**2. Combine peeled and diced cucumbers, diced tomatoes, and diced onions****3. Combine olive oil, lemon juice, red wine vinegar, oregano, salt, and pepper****4. Toss vegetables with salad dressing and olives****5. Chill for 2 to 3 hours or overnight****6. Serve chilled**

-

CCP: Hold or serve cold food at or below 40 degrees F**Distribution...****Portions****Yield**Hopkins Cafe
11/11/2023 Lunch

150 1/2 cup

2.35 2" Hotel Pan

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/11/2023

Lunch

Pizza Breakfast

Cooking Time:	Serving Pan:	Yield: 19 Pizza
Cooking Temp:	Serving Utensil:	Portions: 152 Slices
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	19 22 Oz Dough
- Cnd Tomato Sauce	2 1/4 Gallon 2 Cup
- Bacon	6.33 Pound
- Liquid Whole Egg	4 3/4 Gallon
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	2 3/8 Teaspoon
- Shrd Mild Cheddar Cheese	3 1/2 Gallon 1 Cup
- Fz Shrd Hash Browns	3 1/2 Gallon 1 Cup
- Leek	3.17 Pound

Chopped

-

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 the oldest first - FIFO

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

3. Gather all ingredients

4. Cook bacon until lightly browned. Drain on absorbent paper. Finely chop

5. Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook

6. Spread 2 cups of tomato sauce evenly over each crust

7. Spread cheese, scrambled egg, bacon, hash browns, and chopped leeks over each crust

8. Bake for 8 minutes, or until crust is browned and hash browns begin to turn golden brown

8. Cut each pizza into 8 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
 11/11/2023 Lunch

150 Slices

19 Pizza

JHU Hopkins Cafe
Saturday 11/11/2023

Pizza & Pasta
Lunch

Pizza Breakfast		
Overproduction...	2 Slices	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/11/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 25 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 200 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

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

JHU Hopkins Cafe

Pizza & Pasta

Saturday 11/11/2023

Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice

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

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

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

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

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

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

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

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

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

JHU Hopkins Cafe

Root

Saturday 11/11/2023

Lunch

Asparagus Grilled with Roasted Tomatoes

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

Ingredients & Instructions...

- Jumbo Asparagus	84 Pound
- Red Grape Tomatoes	27 Pound
- Extra Virgin Olive Oil	1 1/2 Cup
- Balsamic Vinaigrette Dressing	2 1/4 Quart

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

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

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

4. Serve warm.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/11/2023 Lunch	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Saturday 11/11/2023

Root Lunch

Root Corn Steamed

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...

- Fz Corn	32 1 Lb Bag
* Water	2 Gallon

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

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

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

JHU Hopkins Cafe

Waffle Bar

Saturday 11/11/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 25 Waffle
Cooking Temp:	Serving Utensil:	Portions: 25 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/2 Quart 1/4 Cup
- Large Egg	6.25 Ea.
* Water	3 3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

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

25 Waffle

JHU Hopkins Cafe

Sunday 11/12/2023

[None]

Lunch

Cookies White Chocolate Lemon

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

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough	150 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		150 cookie

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Green Beans Steamed

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

Ingredients & Instructions...

- Green Beans	52 Pound
* Water	3 1/4 Gallon

1. Steam green beans until thoroughly heated to 140 degrees.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...	16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe
11/12/2023 Lunch

150 4 oz

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Potatoes Mashed Cheesy Green Onion

Cooking Time:	Serving Pan:	Yield: 100 Pound
Cooking Temp:	Serving Utensil:	Portions: 400 4 oz Portion
Internal Temp: 165		

Ingredients & Instructions...

- Idaho Potato	69.23 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Milk 2% .5 GAL	1 1/4 Gallon 3 Cup
- Shrd Mild Cheddar Cheese	11.54 Pound
- Green Onion	8.65 Pound
Bias Cut 1/4"	
- Coarse Kosher Salt	2 3/4 Cup 2 Tablespoon

1. Gather all ingredients and equipment as needed for recipe.**Boil potatoes and mash.****Mix in milk, cheese, green onion, salt and pepper.****SERVICE:**

HOT FOOD SERVICE: TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

STORAGE:

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

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	400 4 oz Portion	100 Pound

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Salad Chickpea

Cooking Time:	Serving Pan:	Yield: 5 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 5 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	1 3/4 Cup
- Celery Diced	1/2 Cup
- Green Onion Sliced Thin	2 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup
- Vegan Soybean Oil Mayonnaise	1/4 Cup
- Dijon Mustard	1 1/2 Teaspoon
- Fresh Dill Chopped	0.5 Ounce
- Lemon Juice	2 1/4 Teaspoon
- Garlic Powder	1/2 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
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 11/12/2023 Lunch		5 1/2 Cup

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

SE Smothered Pork Chops

Cooking Time:	Serving Pan:	Yield: 400 Pork Chop
Cooking Temp:	Serving Utensil:	Portions: 400 Pork Chop
Internal Temp:		

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

- 4 oz B/in Marinated Pork Chop Loin	400 Ea.
1/2 to 1" thick	
- Coarse Kosher Salt	1 Quart 2 2/3 Tablespoon
- Ground Spanish Paprika	2 Cup 1 1/3 Tablespoon
- Ground White Pepper	2 Cup 1 1/3 Tablespoon
- Dairy-Free Margarine	1 1/2 Quart 1/4 Cup
Can use lard or bacon drippings instead	
- Jumbo Yellow Onion	100 Each
Peeled & Diced	
* Water	12 1/2 Gallon
- Mirepoix Soup Base Paste	2.5 Pound
- Cornstarch	1 1/2 Quart 1/4 Cup

1. Rinse and pat the pork chops dry with a paper towel

2. In a small bowl, combine the salt, paprika, and pepper. Liberally season the pork chops all over. Set the pork chops on a plate for 10 minutes

3. In a cast iron skillet, melt the margarine over medium heat. Once the margarine has melted, add the pork chops to the skillet and brown the pork chops for 2 minutes on each side. Remove the pork chops from the skillet and set aside, then add the onions to the skillet

4. Sauté the onions until they start to turn brown, approximately 5 to 7 minutes

5. Make the vegetable stock. Bring the water to a boil. Add the mirepoix base and return to a boil. Cook for 2 minutes

6. In a small bowl, make a slurry of the vegetable stock and arrowroot powder

7. Pour the slurry over the onions. Stir constantly, and as soon as the gravy starts to bubble, place the chops back into the skillet and reduce the heat to a simmer. Cook the chops for 20 to 25 minutes

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

[None]

Sunday 11/12/2023

Lunch

SE Smothered Pork Chops

Hopkins Cafe
11/12/2023 Lunch

400 Pork Chop

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Shrimp Alfredo with Fettuccine

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

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

- Dairy-Free Margarine	1 Gallon 2 Cup
- Unbleached All Purpose Flour	2 Gallon
- Milk 2% .5 GAL	13 1/2 Gallon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1/4 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	88 Pound
- Grated Parmesan Cheese	1 1/2 Gallon 2 Cup
- 10" Fettuccine Pasta	40 Pound
* Water	20 Gallon

1. Melt margarine and remove from heat. Add flour, stirring until smooth

2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick

3. Season sauce with salt and pepper

4. Add shrimp and Parmesan cheese to sauce

5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid

6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of 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 11/12/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Soup Cream of Potato In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	2 Cup
- Celery	1 Quart
- Idaho Potato	8 Pound
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Unbleached All Purpose Flour	1 1/2 Cup
- LS Chicken Soup Base Paste	2 Tablespoon
- Ground White Pepper	1 Teaspoon
* Water	2 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	3 Gallon
- Parsley Flakes	1/2 Cup

1. Gather all ingredients**2. Dice onions, celery, and potatoes. Saute celery and onions in margarine until tender****3. Steam or boil diced potatoes until tender. Drain and reserve liquid for step 4****4. Add flour to celery and onions to make a thin paste. Blend in chicken base, white pepper, and reserved water****5. Add milk and parsley flakes and cook on low heat until done****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
11/12/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

[None]

Sunday 11/12/2023

Lunch

Succotash

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

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

- Dairy-Free Margarine	3 3/4 Quart
- Jumbo Yellow Onion	5 1/2 Gallon 2 Cup
- Dried Marjoram Leaf	2 1/2 Cup
- Fresh Thyme	1/4 Cup 1 Tablespoon
- Ground Chili Seasoning	1/4 Cup 1 Tablespoon
- Red Grape Tomatoes	3 3/4 Gallon
- Fresh Fennel Anise Diced	3 3/4 Gallon
- Yellow Corn	11 1/4 Gallon
- Heavy Cream	3 3/4 Quart
- Fz Green Peas	3 3/4 Gallon
-Blanched	
- Coarse Kosher Salt	1 1/4 Cup
- Ground Black Pepper	1 1/4 Cup

1. Place margarine over high heat in a large sauté pan. When foaming add the diced onions, herbs and chili.

2. When caramelized, add the diced fennel and corn. Cook for several minutes and add the cream. Cook for a few more minutes and add the cherry tomatoes and peas. Heat through.

3. Season with salt and pepper. Serve hot.

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 11/12/2023 Lunch	300 1/2 cup	300 servings

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Lunch

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 3/4 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 15 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 3.3 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 11/12/2023 Lunch	15 1/2 cup	1 3/4 Quart 1/2 Cup

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Lunch

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 8 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 8 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	1.25 Pound
- Celery	2 Pound
-Diced	
- Onion Powder	1 1/8 Teaspoon
- Coarse Kosher Salt	1 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	2 Tablespoon
- Gourmet Mayonnaise	1 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
11/12/2023 Lunch

8 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Lunch

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 6.64 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 8 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	15.28 Ea.
- Gourmet Mayonnaise	1/2 Cup 1/3 Tablespoon
- Celery	3 Tablespoon 1/2 Teaspoon
- Cnd Sweet Pickle Relish	3 Tablespoon 1/2 Teaspoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

1. Chop eggs into small pieces.

2. Mix all ingredients together and chill.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	8 1/2 cup	6.64 #8 scoop

JHU Hopkins Cafe

Sunday 11/12/2023

Deli Lunch

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 2.16 serving
Cooking Temp:	Serving Utensil:	Portions: 8 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn2.16 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 11/12/2023 Lunch	8 Ounce	2.16 serving

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Lunch

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 4.82 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 15 Ounce
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	3.09 Ounce
- Yellow Squash	3.09 Ounce
- Eggplant	3.09 Ounce
- Medium White Mushrooms Sliced	1.54 Ounce
- Onion Red Jumbo 25# Diced	1.54 Ounce
- Green Bell Pepper	0.29 Ea.
- Red Bell Pepper Sliced Thin	0.29 Ea.
* Chopped Garlic	0.29 Ounce
- Fresh Basil	1 1/2 Teaspoon
- Dried Oregano Leaf Crushed	3/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/4 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Balsamic Vinaigrette Dressing	3 Tablespoon 1/4 Teaspoon

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.**

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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 11/12/2023 Lunch	15 Ounce	4.82 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Lunch

Deli Tuna Salad

Cooking Time:	Serving Pan:	Yield: 0.46 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 8 1/2 cup
Internal Temp: 40		

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

- Chunk Light Skipjack Tuna Fish	0.53 43 Oz Pouch
- Celery	4.83 Ounce
- Diced 1/4"	
- Dijon Mustard	1.38 Ounce
- Onion Powder	1 2/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon
- Gourmet Mayonnaise	1 Cup 1/3 Tablespoon

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	8 1/2 cup	0.46 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 11/12/2023

Lunch

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.44 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 10 2 oz
Internal Temp:		

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

- Gourmet Mayonnaise	1.1 Pound
- Cnd Whole Hot Chipotle Peppers	0.15 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 11/12/2023 Lunch	10 2 oz	0.44 24 Oz Bottle

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Lunch

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| * Water | 2 Gallon |
| - Coarse Kosher Salt | 1 Cup |
| - Fryer Oil Susquehanna Mills | 5 Pound |
1. Gather all ingredients/equipment as needed for recipe.
 2. Wash potatoes in colander.
 3. Cut potatoes using fry cutter in the prep area. Rinse well.
 4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
 5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/12/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Lunch

French Fries Waffle

Cooking Time: 16-20 minutes	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|------------|
| - Waffle Fries | 62.5 Pound |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |

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

2. Season with salt and serve

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/12/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Lunch

Fried Potatoes with Peppers & Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 1/8"	1 3/4 Quart 1/2 Cup
- Red Bell Pepper Diced 1/8"	1 3/4 Quart 1/2 Cup
- Canola Oil	2 1/2 Quart
- Diced Red Potatoes	50 Pound
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Spanish Paprika	1/4 Cup 1 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Lunch

Fries French Hand Cut

Cooking Time: 3 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp: 185		

Ingredients & Instructions...

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 175 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 175 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	43.75 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Garlic Cloves	13.13 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		175 4 oz

JHU Hopkins Cafe
Sunday 11/12/2023

Grill
Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 225 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 225 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	225 Ea.
- Small Potato Bun	225 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		225 Burger

JHU Hopkins Cafe
Sunday 11/12/2023

Grill
Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 125 Burger
Cooking Temp:	Serving Utensil:	Portions: 125 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	125 5.33 Oz
- Small Potato Bun	125 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		125 Burger

JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Lunch

Wings Chicken BBQ

Cooking Time: 25-30 minutes Cooking Temp: 350 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 400 Each Portions: 400 Each
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Ingredients & Instructions...

- Organic 1&2 Joint Chicken Wings	400 Each
- BBQ Sauce	4 Gallon
-	
1. Gather all ingredients	
2. Preheat oven to 350 degrees F	
3. Arrange chicken wings in a single layer on sheet pans	
4. Brush barbecue sauce over chicken	
5. Bake in oven at 350 degrees F for 25-30 minutes. Brush with barbecue sauce every 15 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 11/12/2023 Lunch		400 Each

JHU Hopkins Cafe

Passport

Sunday 11/12/2023

Lunch

Cabbage Steamed Jamaican

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

Ingredients & Instructions...

- Green Cabbage	50 Each
- Jumbo Yellow Onion	50 Each
- Carrot Jumbo 50#	50 Ea.
- Tomatoes 6X6 25#	100 Each
- Garlic Cloves	100 Clove
- Red Bell Pepper	50 Ea.
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1/4 Cup 1/2 Teaspoon
- Fresh Thyme	150 Sprig
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Cut the cabbage into four quarters, remove the middle, wash the cabbage leaves, shred and set aside

2. Peel, wash, and chop the carrots into thin strips

3. Chop the onion and bell peppers into small pieces

4. Finely cut the garlic

5. Heat the oil in a saucepan on medium heat then add the onion, garlic, and thyme and saute for about 2 minutes

6. Stir in the bell pepper and tomato

7. Stir in the cabbage and season with salt and black pepper

8. Cover and steam for about 15 to 20 minutes. Add the carrot halfway through

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		200 1/2 cup

JHU Hopkins Cafe

Pizza & Pasta

Sunday 11/12/2023

Lunch

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 25 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 200 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	200 slice	25 Pizza

JHU Hopkins Cafe
Sunday 11/12/2023

Pizza & Pasta
Lunch

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
-	

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Root

Sunday 11/12/2023

Lunch

Collard Greens Southern Style Vegan

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

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

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

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

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

3. Add collard greens and cook another minute

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

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

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
11/12/2023 Lunch

200 1/2 cup

JHU Hopkins Cafe

Root

Sunday 11/12/2023

Lunch

Ribs Seitan

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

Ingredients & Instructions...

- Seitan	15.63 Pound
- BBQ Sauce	3 Gallon 2 Cup

-
- 1. Gather all ingredients
- 2. Form the seitan into ribs by flattening the seitan into a baking dish so that it evenly fills the pan. Take a sharp knife and cut it into 2" strips; then turn the pan and cut those strips in half
- 3. Generously brush the top with barbecue sauce
- 4. Place the seitan ribs sauce down on the grill and cook until browned
- 5. Sauce the other side and flip once more, grilling until browned
- 6. Remove and serve warm
-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch		100 Rib

JHU Hopkins Cafe

Soup

Sunday 11/12/2023

Lunch

Soup Bean Black Vegan In House

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

Ingredients & Instructions...

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

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

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

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

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

SERVICE:

Hold at 140 °F or higher {CCP}

STORAGE:

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

JHU Hopkins Cafe

Soup

Sunday 11/12/2023

Lunch

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 11/12/2023 Lunch	100 8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10 8 oz	2 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Soup

Sunday 11/12/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/12/2023 Lunch	For Use In Soup Bean Black Vegan In House	3 Gallon 2 3/4 Cup

JHU Hopkins Cafe

Waffle Bar

Sunday 11/12/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 25 Waffle
Cooking Temp:	Serving Utensil:	Portions: 25 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/2 Quart 1/4 Cup
- Large Egg	6.25 Ea.
* Water	3 3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
11/12/2023 Lunch

25 Waffle