

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

## Fajita Blend Veggies

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 66.72 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Green Bell Pepper	6.67 Pound
- Red Bell Pepper Sliced Thin	6.67 Pound
- Jumbo Yellow Onion	5.34 Pound

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/4/2023 Breakfast	For Use In Morning Tofu Scramble	66.72 1/2 cup

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

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
Nolans on 33rd 12/4/2023 Breakfast	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Breakfast

## Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 8.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Firm Tofu	50.04	14 Oz Block
Cubed		
- Garlic Cloves	25.02	Clove
Chopped		
- Canola Oil	2 Cup	1 1/3 Tablespoon
* Stock Vegetable	1 Quart	2 2/3 Tablespoon
- Onion Powder	1/2 Cup	1/3 Tablespoon
- Coarse Kosher Salt	1/2 Cup	1/3 Tablespoon
- Ground Turmeric	1/4 Cup	2 Tablespoon
- Ground Black Pepper	1 Cup	2/3 Tablespoon
* Fajita Blend Veggies	16.68	Pound

1. Heat oil in skillet over medium heat. In a large bowl, crumble tofu with your clean, gloved hands breaking apart any big pieces. Add garlic to oil and let cook for 2 minutes or until soft but not browned.

Stir in tofu with oil and garlic.

2. Using bowl that tofu was in, mix vegetable broth, nutritional yeast, onion powder, salt, turmeric, and pepper together. Pour over tofu and stir to cover evenly.

3. Continue cooking for another 10-15 minutes until tofu is cooked and seasoning is blended well and the liquid is evaporated, stirring often.

4. Add optional veggies, if using, and stir until cooked.

5. Remove from heat and serve with optional toppings or enjoy as is.

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
12/4/2023 Breakfast

6 1/4 Gallon

8.34 Batch

JHU Nolans on 33rd

Monday 12/4/2023

[None]

Breakfast

Waffles Plain Homestyle Cooked

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

Ingredients & Instructions...

- Waffles Homestyle Plain	0.7 1 Ea.
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1. Preheat oven to 375 degrees F

2. Place frozen waffles in a single layer on a wire rack for 2-3 minutes or until crisp and hot

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		100 Each



JHU Nolans on 33rd

Monday 12/4/2023

Carvery  
Breakfast

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 100 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

14 Pound
- Extra Virgin Olive Oil

1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
- 
- 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
Nolans on 33rd 12/4/2023 Breakfast		100 3 Oz

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.38 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd

Desserts

Monday 12/4/2023

Breakfast

## Cake Coffee Lemon In House

Cooking Time:	Serving Pan:	Yield: 10.64 9x5 cake
Cooking Temp:	Serving Utensil:	Portions: 100 slice
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Cake Flour	5.76 Pound
- Baking Powder	2.66 Ounce
- Lemons 12 CT Sliced into Half Moon	5.32 Each
- Dairy-Free Margarine	3.99 Pound
- Sugar	3.99 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Large Egg	6.65 Pound

1. Sift together the flour and baking powder.

2. Zest and juice lemons. Cream the lemon zest and juice with the margarine, sugar and salt in the bowl of an electric mixer with a paddle attachment on medium speed, scraping down the bowl as needed, until the mixture is smooth and light in color, about 5 minutes.

3. Whisk the eggs until the yolks and whites are blended in a separate bowl. Add the eggs to the margarine and sugar mixture in 3 additions, mixing on medium speed until fully incorporated after each addition and scraping down the bowl as needed. Add the sifted dry ingredients and mix on low speed, scraping down the bowl as needed, until just blended.

4. Coat 9x5" loaf pans (6 pans per 72 portions) with a light film of margarine. Scale 2 lb of the batter into each loaf pan.

5. Bake the cakes in a 350 degree F oven until a wooden skewer inserted near the center of a cake comes out clean, about 50 minutes.

6. Cool the cakes in the pans for a few minutes, then transfer them to racks to cool completely.

7. Cut each loaf pan into 12 slices, each 3/4" thick.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	100 slice	10.64 9x5 cake

JHU Nolans on 33rd

Desserts

Monday 12/4/2023

Breakfast

## Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 100 5 oz
Cooking Temp:	Serving Utensil:	Portions: 100 5 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Wheat

*Ingredients & Instructions...*

- Cinnamon Rolls	100 5 Oz Dough
- Cream Cheese Icing	12.5 Pound

- 1. Preheat oven to 300 degrees F.
- 2. Place frozen rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 22 to 28 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm

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

Nolans on 33rd

12/4/2023 Breakfast

100 5 oz

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Breakfast

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 10 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 400 Slice

**1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes**

**2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy**

**3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm**

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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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 12/4/2023 Breakfast	100 1 slice	10 Pound

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Breakfast

## Eggs Scrambled BIB

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 18.75 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	2 1/4 Gallon 3 1/2 Cup
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

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

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd		
12/4/2023	Breakfast	100 3 oz 18.75 Pound

JHU Nolans on 33rd  
Monday 12/4/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		100 serving

JHU Nolans on 33rd  
Monday 12/4/2023

Grill  
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		100 serving

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Breakfast

**Potatoes Hashbrown Patty**

<b>Cooking Time:</b> 30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 Each
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Hashbrown Patty	100 Ea.
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 Teaspoon

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Arrange hashbrown patties in a single layer on a greased sheet pan
4. Season hashbrowns with salt and pepper
5. Bake in oven at 375 degrees F for 30 minutes

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast		100 Each

JHU Nolans on 33rd

Monday 12/4/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage25 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	100 2 patties	100 serving



JHU Nolans on 33rd

Root

Monday 12/4/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Breakfast	50 1 oz	0.41 Can Batch

JHU Nolans on 33rd

Soup

Monday 12/4/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

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

- |                        |          |
|------------------------|----------|
| * Water                | 8 Gallon |
| - Quick Rolled Oatmeal | 9 Pound  |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
- 
- 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
Nolans on 33rd 12/4/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Nolans on 33rd

Waffle Bar

Monday 12/4/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 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.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 12/4/2023 Breakfast		6 Waffle

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Breakfast

## 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
Nolans on 33rd 12/5/2023 Breakfast	10 8 oz	1 1/4 Gallon



JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Breakfast

## Tomatoes Roasted Roma

<b>Cooking Time:</b> 2-1/2 to 3 Hrs	<b>Serving Pan:</b>	<b>Yield:</b> 100 3 halves
<b>Cooking Temp:</b> 275 F	<b>Serving Utensil:</b>	<b>Portions:</b> 100 3 halves
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Tomato Plum (Roma) 25#	150 Each
- Extra Virgin Olive Oil	2 Cup
* Chopped Garlic	2 2/3 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	2 Tablespoon
- Dried Sweet Basil Leaf	1/2 Cup

1. Gather all ingredients

2. Cut tomatoes in half lengthwise

3. Combine olive oil, garlic, salt, pepper, and chopped basil in a bowl. Toss tomato halves to coat

4. Spread tomato halves in a single layer on lined sheet trays cut-side down

5. Bake in oven at 275 degrees for 2-1/2 to 3 hours

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
Nolans on 33rd 12/5/2023 Breakfast		100 3 halves

JHU Nolans on 33rd  
Tuesday 12/5/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Deli

Tuesday 12/5/2023

Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Tuesday 12/5/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Tuesday 12/5/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Tuesday 12/5/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Tuesday 12/5/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.38 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Tuesday 12/5/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd

Tuesday 12/5/2023

Grill  
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 100 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough	100 Ea.
-	
1. Preheat oven 375 degrees F.	
2. Line sheet tray with parchment paper.	
3. Arrange in a clustered honey comb pattern of 50 biscuits per sheet tray.	
4. Bake for 21-25 minutes or until golden brown.	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/5/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	100 Biscuit

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Breakfast

**Brunch Tater Tots**

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

- |                               |            |
|-------------------------------|------------|
| - Tater Nuggets               | 4 5 Lb Bag |
| - Fryer Oil Susquehanna Mills | 2 Pound    |

- 
- 1. Gather all ingredients
- 2. Add oil to deep fryer. Preheat deep fryer to 350 degrees F
- 3. Deep fry for 2 minutes
- 

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

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

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

Nolans on 33rd  
12/5/2023 Breakfast

100 1/2 cup

JHU Nolans on 33rd

Tuesday 12/5/2023

Grill  
Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 18.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 100 3 oz
Internal Temp: 155		

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg	2 1/4 Gallon 3 1/2 Cup
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. Gather all ingredients
2. Boil water. Add Eggs BIB into boiling water.
3. Turn occasionally to ensure even cooking.
4. Cook eggs until eggs reach an internal temperature of 160 degrees F
- 
- CCP: Cook to a minimum internal temperature of 160 degrees F
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	100 3 oz	18.75 Pound

JHU Nolans on 33rd  
Tuesday 12/5/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast		100 serving

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast		100 serving

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Breakfast

## Sausage Pork Gravy &amp; Biscuits

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 5.5 oz Portion
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 100 5.5 oz Portion
<b>Internal Temp:</b> 158		

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

- Pork Sausage	6.14 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	3.07 Pound
- Canola Oil	14.7 Ounce
- Unbleached All Purpose Flour	14.7 Ounce
- Milk 2% .5 GAL	1 3/4 Gallon 2 Cup
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Coarse Kosher Salt	1/4 Cup 2/3 Tablespoon
- Hot Sauce Texas Pete	1 3/4 Teaspoon
* Classic Southern Buttermilk Biscuit	100 Biscuit

**1. Gather all ingredients**

**2. Cook sausage until internal temperature reaches 160°F {CCP} Remove sausage from skillet and leave the grease to sauté the onions. Cool sausage slightly and chop into small chunks.**

**3. Sauté the onions with the sausage drippings and canola oil and add flour to make a compound roux.**

**4. Add milk and whisk. Add chopped sausage back into the gravy. COOK over Med High heat until just begins to boil and the gravy has thickened. Stir in seasonings with salt, pepper, and hot sauce.**

**5. Bake off Biscuits per instructions and serve warm from the oven with sausage gravy. Use 2 oz ladle**

-

**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**

Nolans on 33rd  
12/5/2023 Breakfast

100 5.5 oz Portion

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage25 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	100 2 patties	100 serving

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Breakfast

## Sausage Turkey Link

<b>Cooking Time:</b> 20-25 minutes <b>Cooking Temp:</b> 375 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 100 Each <b>Portions:</b> 100 1 link
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*Ingredients & Instructions...*

- Mild Turkey Sausage Link 100 Ea.

- 
1. Gather all ingredients
  2. Preheat oven to 375 degrees F
  3. Lay sausage links on baking sheet. Bake in oven at 375 degrees F for 20-25 minutes, or until done. Serve two links per portion
- 

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
Nolans on 33rd 12/5/2023 Breakfast	100 1 link	100 Each



JHU Nolans on 33rd

Root

Tuesday 12/5/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Breakfast	50 1 oz	0.41 Can Batch

JHU Nolans on 33rd

Soup

Tuesday 12/5/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

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

* Water	8 Gallon
- Quick Rolled Oatmeal	9 Pound

**1. Gather all ingredients****2. Boil water****3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes****4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency**

-

**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**Nolans on 33rd  
12/5/2023 Breakfast

100 4 oz ladle

25 Pound

JHU Nolans on 33rd

Waffle Bar

Tuesday 12/5/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 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**Nolans on 33rd  
12/5/2023 Breakfast

6 Waffle

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

Wednesday 12/6/2023

[None]

Breakfast

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
Nolans on 33rd 12/6/2023 Breakfast	10 8 oz	1 1/4 Gallon



JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Breakfast

## SE Beignets

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

*Ingredients & Instructions...*

- |                               |                      |
|-------------------------------|----------------------|
| - Dough Pizza Supreme 22 oz   | 1.43 22 Oz Dough     |
| - Powdered Confectioner Sugar | 1/2 Cup 3 Tablespoon |

1. Stretch out pizza dough. Cut into 12x6 strips to yield approximately 70 strips

2. Fry in oil at 350 degrees F with two baskets for 3-5 minutes fully submerged

3. Dust with powdered sugar

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
Nolans on 33rd 12/6/2023 Breakfast		100 1 Beignets

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Breakfast

Waffles Plain Homestyle Cooked

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

Ingredients & Instructions...

- Waffles Homestyle Plain	0.7 1 Ea.
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- 
1. Preheat oven to 375 degrees F

2. Place frozen waffles in a single layer on a wire rack for 2-3 minutes or until crisp and hot

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		100 Each

JHU Nolans on 33rd

Deli

Wednesday 12/6/2023

Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Deli

Wednesday 12/6/2023

Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Deli

Wednesday 12/6/2023

Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd		
12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Deli

Wednesday 12/6/2023

Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
--------------------	------------

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

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Wednesday 12/6/2023

Deli Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
----------------------------------------	------------

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Deli

Wednesday 12/6/2023

Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.38 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd  
Wednesday 12/6/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Desserts

Wednesday 12/6/2023

Breakfast

Muffins Lemon Cranberry

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

Ingredients & Instructions...

- Lemon Cranberry Muffin	100 4 Oz Muffin
--------------------------	-----------------

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		100 serving

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 18.75 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	2 1/4 Gallon 3 1/2 Cup
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 12/6/2023 Breakfast	100 3 oz	18.75 Pound

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Breakfast

**Fried Potatoes with Peppers & Onions**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced 1/8"	3 Cup
- Red Bell Pepper Diced 1/8"	3 Cup
- Canola Oil	1 Quart
- Diced Red Potatoes	20 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Spanish Paprika	2 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		100 1/2 cup

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
---------------------	--------------

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		100 serving

JHU Nolans on 33rd  
Wednesday 12/6/2023

Grill  
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		100 serving

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Breakfast

**Pancakes Chocolate Chip**

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

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

- Unbleached All Purpose Flour	4.5 Pound
- Baking Powder	4 Ounce
- Coarse Kosher Salt	1 Tablespoon
- Sugar	12 Ounce
- Liquid Whole Egg	2 1/4 Cup
- Milk 2% .5 GAL	3 1/2 Quart
- Canola Oil	1 1/2 Cup
- Semi Sweet Chocolate Chips	2 Cup

**1. Gather all ingredients****2. Preheat griddle to 350 degrees F****3. Place flour, baking powder, salt, and sugar in a mixer bowl. Mix on low speed until well blended, using flat beater****4. In a separate bowl, beat eggs until light****5. Add milk and oil to eggs. Add to dry ingredients. Mix on low speed for 30 seconds. Fold in chocolate chips****6. Use a #16 scoop to place batter on griddle****7. Cook until surface of pancake is full of bubbles and golden brown. Turn pancake and finish cooking****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd

12/6/2023 Breakfast

100 Pancake

1 Batch

JHU Nolans on 33rd

Wednesday 12/6/2023

Grill  
Breakfast

Sausage Chicken Apple Link

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

Ingredients & Instructions...

- Chicken & Apple Sausage Link5.41 3 Lb Bag
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast		100 2 links



JHU Nolans on 33rd

Wednesday 12/6/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage25 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	100 2 patties	100 serving

JHU Nolans on 33rd

Root

Wednesday 12/6/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Breakfast	50 1 oz	0.41 Can Batch

JHU Nolans on 33rd

Soup

Wednesday 12/6/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

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

* Water	8 Gallon
- Quick Rolled Oatmeal	9 Pound

**1. Gather all ingredients****2. Boil water****3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes****4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency**

-

**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
Nolans on 33rd 12/6/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Nolans on 33rd

Waffle Bar

Wednesday 12/6/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 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**Nolans on 33rd  
12/6/2023 Breakfast

6 Waffle

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Nolans on 33rd  
Thursday 12/7/2023

[None]  
Breakfast

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
Nolans on 33rd 12/7/2023 Breakfast	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Breakfast

## Vegetable Blend Peppers &amp; Onions Unseasoned

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 1 oz Portion
Internal Temp:		

## Ingredients &amp; Instructions...

- Canola Oil	1 1/2 Teaspoon
- Jumbo Yellow Onion Julienned	5 Pound
- Red Bell Pepper Julienned	1.25 Pound
- Green Bell Pepper Julienned	1.25 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 skillet over high heat, add canola oil. Add onions and sauté until golden brown.

3. Add peppers and sauté until the peppers reach an internal temperature of 140°F{CCP}

## HOT FOOD SERVICE:

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {SOP}

## 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
Nolans on 33rd 12/7/2023 Breakfast	100 1 oz Portion	6.25 Pound

JHU Nolans on 33rd  
Thursday 12/7/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Thursday 12/7/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Thursday 12/7/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Thursday 12/7/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Thursday 12/7/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Thursday 12/7/2023

Deli Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#

Sliced

-sliced

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd  
Thursday 12/7/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

[All Meals]

**Hand-Breaded Chicken Tenders**

<b>Cooking Time:</b> 5-7 min	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Pre-Prep Instructions...**

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

**Allergens:** Dairy, Gluten, Wheat

**Ingredients & Instructions...**

- Chicken Tenderloin Halal	2.5 5 Lb
- Buttermilk	1 Gallon 2 3/4 Cup
- Unbleached All Purpose Flour	3 Quart 1/2 Cup
- Garlic Powder	3/4 Cup 1/3 Tablespoon
- Onion Powder	3/4 Cup 1/3 Tablespoon
- Ground Spanish Paprika	1/4 Cup 4 Tablespoon
- Coarse Kosher Salt	1/4 Cup 4 Tablespoon
- Ground Black Pepper	1/4 Cup 4 Tablespoon
- Sauce Hot Cholula	1 1/4 Cup
- Fryer Oil Susquehanna Mills	1.25 Pound

**1. Whisk together buttermilk, hot sauce, half the salt, half the pepper, and half the garlic powder. Add in chicken, cover and let marinade overnight.**

**2. Mix together flour, remaining salt, pepper, garlic powder, and the paprika. Set aside.**

**3. One tender at a time, take chicken out of buttermilk dredge and press into flour mixture. Set on parchment lined sheet pan, continue until all chicken is coated in flour mixture.**

**4. Drop tenders one at a time into 350 degree F oil. Fry in batches 5 to 7 minutes or until 165 degrees F internal temperature is reached. Drain on wire rack and salt as the tenders come out of the oil.**

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 12/8/2023 Breakfast	For Use In Chicken & Waffle Slider	12.5 Pound

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Breakfast

**Bacon Turkey**

<b>Cooking Time:</b> 6-10 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 1 slice
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Turkey Bacon 100 1 Slice

1. Gather all ingredients

2. Oven method: Preheat oven to 400 degrees F. Arrange bacon slices in a single layer on sheet pans. Bake in oven at 400 degrees F until crispy, about 6-10 minutes

-

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

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

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

Nolans on 33rd  
12/7/2023 Breakfast

100 1 slice

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Breakfast

**Burrito Breakfast Sausage Pork**

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

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

- Dairy-Free Margarine	2 Pound
- 1/2" Fz Hash Brown Cube	6.5 Pound
- Pork Sausage	6.5 Pound
<b>Thawed</b>	
- Liquid Whole Egg	3 Quart
- Salsa Medium Passport	1 1/2 Quart 1/2 Cup
- 10" Flour Tortilla	200 Ea.
<b>Thawed</b>	
- Shredded Mild Cheddar Cheese	3.26 Pound

**1. Gather all ingredients.****2. Using griddle or large rondeau skillet, add margarine to skillet.****3. Cook potatoes for 12-15 minutes or until browned.****4. Add thawed sausage and cook for an additional 7 to 9 minutes.****5. Add eggs to mixture and cook until fluffy in consistency. Add Salsa****6. To assemble burrito place 10" wrap on flat top grill. Brown quickly on both sides then lay on a cutting board. Place the hot filling mixture onto the center of the tortilla wrap****7. Roll burrito halfway, fold in ends, and continue rolling complete. Cut in half and serve**

-

**CCP: Cook to a minimum internal temperature of 155 degrees F or 15 seconds.****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd  
12/7/2023 Breakfast

100 Burrito

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Breakfast

**Casserole Hashbrown**

<b>Cooking Time:</b> 45 Min	<b>Serving Pan:</b>	<b>Yield:</b> 2 2" Hotel Pan
<b>Cooking Temp:</b> 325	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 Cup
<b>Internal Temp:</b>		

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

- Fz Shrd Hash Browns	20 Pound
- Jumbo Yellow Onion	2 Cup
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 Teaspoon
- Dairy-Free Margarine	1 Cup

**Melted**

- Milk 2% .5 GAL	2 Cup
- Sour Cream	1 Quart
- Shredded Mild Cheddar Cheese	2 Pound

1. Gather all ingredients. Preheat oven to 325 degrees F

2. Steam potatoes until tender. Drain off excess liquid

3. Mix all ingredients together and pour into greased baking pans

4. Bake in oven at 325 degrees F for 45 minutes, or until done

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	100 1/2 Cup	2 2" Hotel Pan

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Breakfast

## Eggs Scrambled BIB

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 18.75 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	2 1/4 Gallon 3 1/2 Cup
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

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

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd		
12/7/2023	100 3 oz	18.75 Pound
Breakfast		

JHU Nolans on 33rd  
Thursday 12/7/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast		100 serving

JHU Nolans on 33rd  
Thursday 12/7/2023

Grill  
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast		100 serving



JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Breakfast

## Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

## Ingredients &amp; Instructions...

- Vegan Breakfast Sausage 25 Pound

1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	100 2 patties	100 serving

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Breakfast	50 1 oz	0.41 Can Batch

JHU Nolans on 33rd

Soup

Thursday 12/7/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

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

- |                        |          |
|------------------------|----------|
| * Water                | 8 Gallon |
| - Quick Rolled Oatmeal | 9 Pound  |
1. Gather all ingredients
  2. Boil water
  3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
  4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
  -
- 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
Nolans on 33rd 12/7/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Nolans on 33rd

Waffle Bar

Thursday 12/7/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 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**Nolans on 33rd  
12/7/2023 Breakfast

6 Waffle

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Breakfast

Carrots Steamed

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Coin Cut Carrots	16 Pound
* Water	1 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
Nolans on 33rd 12/8/2023 Breakfast		100 1/2 cup

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Nolans on 33rd

[None]

Friday 12/8/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Breakfast

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd  
Friday 12/8/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Friday 12/8/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Friday 12/8/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Deli

Friday 12/8/2023

Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Friday 12/8/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Friday 12/8/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.38 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd  
Friday 12/8/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Desserts

Friday 12/8/2023

Breakfast

## Rolls Cinnamon 5 oz

Cooking Time:	Serving Pan:	Yield: 100 5 oz
Cooking Temp:	Serving Utensil:	Portions: 100 5 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Wheat

*Ingredients & Instructions...*

- Cinnamon Rolls	100 5 Oz Dough
- Cream Cheese Icing	12.5 Pound

- 
- 1. Preheat oven to 300 degrees F.
- 2. Place frozen rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 22 to 28 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
- 

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

Nolans on 33rd  
12/8/2023 Breakfast

100 5 oz

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Breakfast

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 10 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 slice
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 400 Slice

1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes

2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy

3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	100 1 slice	10 Pound

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Breakfast

## Chicken &amp; Waffle Slider

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

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

## Ingredients &amp; Instructions...

* Waffles	50 Waffle
* Hand-Breaded Chicken Tenders	100 Tender
* Honey Butter	3 Quart 1/2 Cup

1. Make waffles according to package instructions. Make hand-breaded chicken tenders according to recipe instructions. Make honey butter according to recipe instructions. Set aside.

2. Assemble by breaking waffle into four triangles. Assemble each sandwich with waffle portion, one chicken tender, drizzled honey butter, waffle portion, and a skewer through the top.

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

Nolans on 33rd  
12/8/2023 Breakfast

100 Slider

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 18.75 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	2 1/4 Gallon 3 1/2 Cup
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 12/8/2023 Breakfast	100 3 oz	18.75 Pound

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Breakfast

## Honey Butter

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 Quart 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

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

- |                        |                            |
|------------------------|----------------------------|
| - Light Amber Honey    | 2 Quart 1/4 Cup            |
| - Dairy-Free Margarine | 3 1/2 Cup 2 1/3 Tablespoon |

**Cut into cubes**

- |              |          |
|--------------|----------|
| - Fresh Sage | 100 Leaf |
| -            |          |

**1. Heat honey in pot on medium heat until hot. Turn stove off.****2. Whisk in sage leaves for 30 seconds.****3. Whisk in COLD margarine, one cube at a time until thickened and smooth.****Distribution...****Portions****Yield**

JHU Nolans on 33rd 12/8/2023 Breakfast	For Use In Chicken & Waffle Slider	3 Quart 1/2 Cup
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JHU Nolans on 33rd  
Friday 12/8/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		100 serving

JHU Nolans on 33rd  
Friday 12/8/2023

Grill  
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		100 serving



JHU Nolans on 33rd

Grill

Friday 12/8/2023

Breakfast

**Potatoes Hashbrown Patty**

<b>Cooking Time:</b> 30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 Each
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Hashbrown Patty	100 Ea.
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 Teaspoon

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Arrange hashbrown patties in a single layer on a greased sheet pan
4. Season hashbrowns with salt and pepper
5. Bake in oven at 375 degrees F for 30 minutes

-

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

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast		100 Each

JHU Nolans on 33rd

Friday 12/8/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 100 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage25 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	100 2 patties	100 serving

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Breakfast

## Toast French Cinnamon

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

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Liquid Whole Egg	1 1/2 Quart
- Milk 2% .5 GAL	3 Quart
- Sugar	1 Cup
- Ground Cinnamon	2 Tablespoon
- Texas Toast Bread	100 Slice

1. Gather all ingredients

2. Combine egg with milk, cinnamon, and sugar.

3. Cut bread into cubes. Combine cubed bread into egg mixture and remove promptly.

4. Use 4 oz scoop to fill greased muffin tins.

5. Bake at 350 degrees F. for 10-12 minutes or 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
Nolans on 33rd 12/8/2023 Breakfast	100 Slice	2 Batch

JHU Nolans on 33rd

Root

Friday 12/8/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Breakfast	50 1 oz	0.41 Can Batch

JHU Nolans on 33rd

Soup

Friday 12/8/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

Pre-Prep Instructions...

Allergens: Gluten

Ingredients & Instructions...

* Water	8 Gallon
- Quick Rolled Oatmeal	9 Pound
<div><div>1. Gather all ingredients</div><div>2. Boil water</div><div>3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes</div><div>4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency</div><div>-</div></div>	
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
Nolans on 33rd 12/8/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Nolans on 33rd

Waffle Bar

Friday 12/8/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 56 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	3 1/2 Quart
- Large Egg	14 Ea.
* Water	2 Quart 3/4 Cup
- Dairy-Free Margarine Melted	3/4 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**

JHU Nolans on 33rd 12/8/2023 Breakfast	For Use In Chicken & Waffle Slider	50 Waffle
Nolans on 33rd 12/8/2023 Breakfast		6 Waffle

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce



JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

Saturday 12/9/2023

[None]

Breakfast

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese	100 Slice
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 slice

JHU Nolans on 33rd  
Saturday 12/9/2023

[None]  
Breakfast

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
Nolans on 33rd 12/9/2023 Breakfast	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Breakfast

## Spinach Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Spinach	20 Pound
* Water	1 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
Nolans on 33rd 12/9/2023 Breakfast	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.38 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Saturday 12/9/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

## Breakfast Bake

Cooking Time:	Serving Pan:	Yield: 100 2x4 squares
Cooking Temp:	Serving Utensil:	Portions: 100 2x4 squares
Internal Temp:		

## Ingredients &amp; Instructions...

* Shredded Hashbrowns Grilled	3.34 serving
- Liquid Whole Egg	3 1/4 Cup 1 1/3 Tablespoon
- Milk 2% .5 GAL	3 1/4 Cup 1 1/3 Tablespoon
- Ground Mustard	3 1/3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon

1. Gather Ingredients.

2. Preheat oven to 325 degrees F.

3. Grease bottom of pan.

4. Spread hashbrowns on bottom of greased pan.

5. Spread cheese over hashbrowns.

6. Beat eggs, milk, mustard seed, salt and pepper. Pour mixture into pan.

7. Bake at 325 degrees for 1 hour or until set. Cut in to squares.

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
Nolans on 33rd 12/9/2023 Breakfast		100 2x4 squares

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

**Eggs Scrambled BIB**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 200 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	4 3/4 Gallon 3 Cup
- Coarse Kosher Salt	1 Teaspoon
- Ground Black Pepper	1/2 Teaspoon

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 12/9/2023 Breakfast	200 3 oz	37.5 Pound

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	100 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 slice

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

## Grill Black Bean Burger

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

*Ingredients & Instructions...*

- 3.4 oz Black Bean Beef Sub 100 Ea.

-  
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
12/9/2023 Breakfast

100 Burger



JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	100 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 slice

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 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**

Nolans on 33rd

12/9/2023 Breakfast

100 4 oz

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 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
Nolans on 33rd 12/9/2023 Breakfast		100 Burger

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	100 Leaf
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 leaf

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	6.25 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		6.25 Pound

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 100 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**

Nolans on 33rd  
12/9/2023 Breakfast

100 4 oz

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill Swiss Cheese

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

Ingredients & Instructions...

- 1.75 oz Sld Swiss Cheese	100 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 slice

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Grill Tomato

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	100 slice
Sliced	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 slice



JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	100 5.33 Oz
- Small Potato Bun	100 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

## Ham Steaks

<b>Cooking Time:</b> <b>Cooking Temp:</b> 145 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 2 Ham <b>Portions:</b> 100 3 Oz Slice
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*Ingredients & Instructions...*

- Ham Smoked Deli 24 Pound

-

1. Gather all ingredients
2. Cut ham into thick slices, about 50 slices per ham
3. Grill

-

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
Nolans on 33rd 12/9/2023 Breakfast	100 3 Oz Slice	2 Ham

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 serving

JHU Nolans on 33rd  
Saturday 12/9/2023

Grill  
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast		100 serving

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

**Pancakes Blueberry**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 2 Pancakes
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2 Pancakes
<b>Internal Temp:</b>		

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

- Unbleached All Purpose Flour	9 Pound
- Baking Powder	8 Ounce
- Coarse Kosher Salt	2 Tablespoon
- Sugar	1.5 Pound
- Liquid Whole Egg	1 Quart 1/2 Cup
- Milk 2% .5 GAL	1 3/4 Gallon
- Canola Oil	3 Cup
- Frozen Blueberries	2 Pound

1. Gather all ingredients.

2. Preheat oven to 350 degrees F.

3. Place flour, baking powder, salt and sugar in mixer bowl. Mix on low speed until well blended, using flat beater.

4. In a separate bowl, beat eggs until light.

5. Add milk and oil to eggs. Add to dry ingredients.

6. Mix on low speed for 30 seconds. Fold in thawed blueberries.

7. Use a #16 scoop to place batter on griddle, preheated to 350 degree F.

8. Cook until surface of cake is full of bubbles and golden brown. Turn pancake and finish cooking.

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

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

Nolans on 33rd

12/9/2023 Breakfast

100 2 Pancakes

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

## Potatoes Breakfast

Cooking Time:	Serving Pan:	Yield: 1.57 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Idaho Potato	15.7 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	1 Quart 1/2 Cup
- Canola Oil	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Ground Black Pepper	1 2/3 Tablespoon

1. Peel and dice potatoes. Dice onions.

2. Fry in oil, stirring every 5 minutes, until golden brown and tender.

3. Season fried potatoes 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
Nolans on 33rd 12/9/2023 Breakfast	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Breakfast

**Potatoes Hashbrowns Shredded**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5.53 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Fz Shrd Hash Browns	1.11 Pound
- Canola Oil	2 2/3 Tablespoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	1/8 Teaspoon

**1. Gather all ingredients****2. Heat oil on grill. Add potatoes and fry until brown****3. Season with salt and pepper**

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 12/9/2023 Breakfast	For Use In Breakfast Bake	5.53 1/2 cup

JHU Nolans on 33rd

Saturday 12/9/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage50 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	200 2 patties	200 serving



JHU Nolans on 33rd

Root

Saturday 12/9/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	50 1 oz	0.41 Can Batch

JHU Nolans on 33rd

Soup

Saturday 12/9/2023

Breakfast

## Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

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

* Water	8 Gallon
- Quick Rolled Oatmeal	9 Pound
<b>1. Gather all ingredients</b>	
<b>2. Boil water</b>	
<b>3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes</b>	
<b>4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Nolans on 33rd

Waffle Bar

Saturday 12/9/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 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**Nolans on 33rd  
12/9/2023 Breakfast

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Breakfast

## Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Light Brown Sugar	1 1/2 Cup 1 Tablespoon
- Ground Cinnamon	2 Tablespoon 1/4 Teaspoon
- Light Amber Honey	3/4 Cup 1/3 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Breakfast

## Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

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

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Chopped Garlic in Water	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon
- Dried Dill Weed	1 Tablespoon 1/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, garlic, and all seasonings in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Breakfast

## Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese and milk in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Breakfast

## Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.25 Pound
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy

*Ingredients & Instructions...*

- Plain Cream Cheese	3.13 Pound
- Milk Whole Gallon	3 Tablespoon 3/8 Teaspoon
- Strawberry Sauce Topping	3 Cup 2 Tablespoon

1. Soften cream cheese by leaving out at room temp for 1 hour.

2. Place cream cheese, milk, and strawberries in stand mixer with paddle attachment for 2-5 minutes or until light and fluffy.

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		3.13 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Breakfast

**Croissant Buttered Baked**

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

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

- 1 oz Straight All Butter Croissant Dough 100 Ea.  
Thawed

-

**1. Thaw croissants for 30 minutes****2. Pre-heat oven to 360 degrees F (convection) or 375 degrees F (deck or rack oven)****3. Bake croissants for 15 minutes or until golden brown****4. Remove pan from oven and cool for 15 minutes****Distribution...****Portions****Yield**

Nolans on 33rd

12/10/2023 Breakfast

100 Each



JHU Nolans on 33rd

Sunday 12/10/2023

[None]

Breakfast

Grill Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese	100 Slice
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 slice

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Breakfast

## 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
Nolans on 33rd 12/10/2023 Breakfast	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Chicken Breast Deli

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

Ingredients & Instructions...

- Ckd Seasoned Deli Chicken Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Cucumber Sliced

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

Ingredients & Instructions...

- Cucumber	9.38 Pound
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Ham Smoked Deli

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

Ingredients & Instructions...

- Ham Smoked Deli	9.38 Pound
Sliced 1/8"	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Onion Red Sliced

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

Ingredients & Instructions...

- Sliced Red Onion	9.38 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Salmon Smoked

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

Ingredients & Instructions...

- Salmon Sockeye Cold Smoked Sknls Fzn	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Tomato Sliced

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.38 Pound
Sliced	
-sliced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound



JHU Nolans on 33rd  
Sunday 12/10/2023

Deli  
Breakfast

Bagel Bar Turkey Deli

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

Ingredients & Instructions...

- Oven Roasted Deli Turkey Breast	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 3 oz	9.38 Pound

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Breakfast

## Eggs Scrambled BIB

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 200 3 oz
<b>Internal Temp:</b> 155		

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

- Liquid Whole Egg	4 3/4 Gallon 3 Cup
- Coarse Kosher Salt	1 Teaspoon
- Ground Black Pepper	1/2 Teaspoon

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

-

**CCP: Cook to a minimum internal temperature of 160 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd		
12/10/2023 Breakfast	200 3 oz	37.5 Pound

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Breakfast

**Fried Potatoes with Peppers & Onions**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced 1/8"	3 Cup
- Red Bell Pepper Diced 1/8"	3 Cup
- Canola Oil	1 Quart
- Diced Red Potatoes	20 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Spanish Paprika	2 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 1/2 cup

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill American Cheese

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

Ingredients & Instructions...

- American Cheese	100 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 slice

JHU Nolans on 33rd

Sunday 12/10/2023

Grill Breakfast

Grill Black Bean Burger

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

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub100 Ea.
- 
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 Burger

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Cheddar Cheese

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

Ingredients & Instructions...

- Mild Cheddar Cheese	100 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 slice

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Breakfast

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 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**

Nolans on 33rd

12/10/2023 Breakfast

100 4 oz

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 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
Nolans on 33rd 12/10/2023 Breakfast		100 Burger



JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Lettuce

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

Ingredients & Instructions...

- Green Leaf Lettuce	100 Leaf
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 leaf

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Pickle Chips

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	6.25 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		6.25 Pound

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Breakfast

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 100 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
Nolans on 33rd 12/10/2023 Breakfast		100 4 oz

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Swiss Cheese

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

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese	100 Slice
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 slice

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Tomato

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

Ingredients & Instructions...

- Tomatoes 6X6 25#	100 slice
Sliced	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 slice

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	100 5.33 Oz
- Small Potato Bun	100 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 Burger

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 serving

JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	6 1/4 Gallon
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Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 serving



JHU Nolans on 33rd  
Sunday 12/10/2023

Grill  
Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage50 Pound
- 
1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	200 2 patties	200 serving

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Breakfast

Sausage Turkey Patty

<b>Cooking Time:</b> 20-25 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 1 Patty
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 Patty
<b>Internal Temp:</b>		

Ingredients & Instructions...

- Turkey Sausage Patty100 Ea.  
Baked
1. Gather all ingredients

2. Preheat oven to 375 degrees F

3. Lay sausage patties on baking sheet

4. Bake in oven at 375 degrees F for 20-25 minutes, or until done
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 1 Patty

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Breakfast

## Toast French Brioche

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

*Ingredients & Instructions...*

- Braided Brioche Bread	100 Slice
- Liquid Whole Egg	1 1/2 Quart
- Milk 2% .5 GAL	3 Quart
- Sugar	1 Cup
- Clear Imitation Vanilla Extract	1/4 Cup 3 Tablespoon

- 
1. Gather all ingredients.
  2. Combine egg with milk, sugar, vanilla.
  3. Dip slices of brioche into egg mixture and remove promptly.
  4. Grill on Greased griddle until golden brown on both sides.
- 

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

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast		100 slice

JHU Nolans on 33rd

Root

Sunday 12/10/2023

Breakfast

**Blend Vegetable Prince Edward**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b>		

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

- Frozen Vegetable Blend Prince Edward	20 Pound
* Water	1 Gallon
- Dairy-Free Margarine	1 Pound

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

-

**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**

Nolans on 33rd		
12/10/2023 Breakfast	100 1/2 cup	3 Gallon 2 Cup

JHU Nolans on 33rd

Root

Sunday 12/10/2023

Breakfast

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.41 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 50 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.41 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	1 1/4 Teaspoon
- Tahini Sesame Flavoring Paste	1/4 Cup 3 Tablespoon
* Chopped Garlic	1 2/3 Tablespoon
- Canola Oil	1/4 Cup 2/3 Tablespoon
- Lemon Juice	3 1/3 Tablespoon

1. Gather all ingredients as needed. Prepare ingredients according to preparation instructions. Place all the ingredients in a food processor or blender, mix until chickpeas are smooth. Refrigerate hummus in a covered container.

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}

Service:

Hold and serve at 40 °F {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} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Breakfast	50 1 oz	0.41 Can Batch

Oatmeal Bar Cereal Oatmeal

<b>Cooking Time:</b> 10-12 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz ladle
<b>Internal Temp:</b>		

Pre-Prep Instructions...

Allergens: Gluten

Ingredients & Instructions...

* Water	8 Gallon
- Quick Rolled Oatmeal	9 Pound
<div><div>1. Gather all ingredients</div><div>2. Boil water</div><div>3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes</div><div>4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency</div><div>-</div></div>	
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
Nolans on 33rd 12/10/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Nolans on 33rd

Waffle Bar

Sunday 12/10/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 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**Nolans on 33rd  
12/10/2023 Breakfast

6 Waffle