

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Dinner

## Aloo Gobi

<b>Cooking Time:</b> 35 min	<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 &amp; Instructions...

- Canola Oil	2 Cup
- Jalapeno Pepper	12 Ea.
-seeded, diced	
- Garlic Cloves	1/2 Cup
-minced	
- Fresh Ginger	1 1/4 Cup 1 1/3 Tablespoon
-minced	
- Garam Masala Seasoning	1/2 Cup
- Ground Turmeric	1/4 Cup
- Ground Cayenne Pepper	1 1/3 Tablespoon
- Diced Red Potatoes	16 Pound
-thawed	
- Cauliflower Florets	16 Pound
* Mirepoix Stock	1 1/2 Gallon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 2/3 Tablespoon
- Fresh Cilantro	1 Quart
-chopped	

1. Heat rondo / tilt skillet to med high. Add oil and heat to a simmer.

2. Add jalapenos, garlic, and ginger and cook until fragrant, 1 minute.

3. Add garam masala, turmeric, and cayenne and cook until toasted, 1 minute more.

4. Add potatoes, cauliflower, and vegetable broth and season with salt and pepper.

5. Bring to a simmer, reduce heat , cover and cook until potatoes and cauliflower are tender.

6. When done fold in half the cilantro. Reserve other half for garnish.

7. Pan, cover, label and store in hot box for service.

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Dinner

Aloo Gobi

Hopkins Cafe  
11/13/2023    Dinner

100   4 oz

JHU Hopkins Cafe

[None]

Monday 11/13/2023

Dinner

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

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

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## Calzone Vegetable

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

## Ingredients &amp; Instructions...

- |  |               |
|--|---------------|
| - Jumbo Asparagus                      | 144 Each      |
| <b>-chopped, woody ends removed</b>    |               |
| - Spinach                              | 20 Pound      |
| <b>-chopped, stems removed</b>         |               |
| - Broccoli                             | 20 Pound      |
| <b>-chopped</b>                        |               |
| - Sliced Cremini Mushrooms             | 20 Pound      |
| - Garlic Cloves                        | 1/2 Cup       |
| <b>-minced</b>                         |               |
| - Extra Virgin Olive Oil               | 1 Cup         |
| - Dough Pizza Supreme 22 oz            | 2 22 Oz Dough |
| - Tomatoes 6X6 25#                     | 24 Each       |
| <b>-sliced in half moons</b>           |               |
| - Shredded Part Skim Mozzarella Cheese | 20 Pound      |
| - Cnd Italian Pizza Sauce              | 4 #10 Can     |
| -                                      |               |
1. In a large mixing bowl, combine asparagus, spinach, broccoli, mushrooms, and garlic.
  2. Saute vegetables until al dente. Do not overcook.
  3. Cool the mixture from 140 degree F to 70 degree F within 2 hours; 70 degree F to at or below 40 degree F in an additional 4 hours for a total cooling time of 6 hours.
  4. Stretch out pizza dough and cut into 5" circles. Place the dough circles on sheet trays.
  5. On one side of the circle, put 3" of vegetable mixture down. Fan out half tomato slices and then top with 2 oz of cheese.
  6. Fold dough over in half-moon shapes and then pinch the dough around the edges with a fork to seal.
  7. Brush olive oil over top of each calzone.
  8. Bake in 450 degree F oven until lightly brown.
  9. Serve with pizza sauce on the side.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

JHU Hopkins Cafe	[None]
Monday 11/13/2023	Dinner

Calzone Vegetable

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023    Dinner		100   5 oz

JHU Hopkins Cafe

[None]

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Dinner

## Carrots Steamed

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

## Ingredients &amp; Instructions...

- Coin Cut Carrots	64 Pound
* Water	4 Gallon

-

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

[None]

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## Cauliflower Steamed

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

## Ingredients &amp; Instructions...

- Cauliflower	32 Pound
* Water	2 Gallon

- 1. Boil or steam cauliflower until heated. Drain off excess liquid.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

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Dinner

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	10 8 oz	1 1/4 Gallon



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[None]

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## Pasta GF Gemelli Chickpea Plain Cooked

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

## Ingredients &amp; Instructions...

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

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

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## Salad Chickpea

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

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
<b>1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.</b> <b>2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.</b> <b>3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		10 1/2 Cup

JHU Hopkins Cafe

[None]

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## Stock Mirepoix

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

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Dinner	For Use In Aloo Gobi	1 1/2 Gallon

JHU Hopkins Cafe  
Monday 11/13/2023

Broth & Bowl  
Dinner

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Dinner

**Berber Spiced Pork Loin**

<b>Cooking Time:</b> 40-60 min	<b>Serving Pan:</b>	<b>Yield:</b> 30 Batch
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 600 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Fenugreek	1/4 Cup 1 Tablespoon
- Ground Spanish Paprika	1 3/4 Quart 1/2 Cup
- Salt Sea Grinder	30 1 Tbsp
- Ground Ginger	1/2 Cup 2 Tablespoon
- Ground Cardamom	1/2 Cup 2 Tablespoon
- Ground Coriander	1/2 Cup 2 Tablespoon
- Garlic Powder	1/2 Cup 2 Tablespoon
- Onion Powder	1/2 Cup 2 Tablespoon
- Ground Nutmeg	1/4 Cup 1 Tablespoon
- Ground Cloves	1 Tablespoon 3/4 Teaspoon
- Ground Allspice	2 1/3 Tablespoon
- Ground Cinnamon	2 1/3 Tablespoon
- Sun City Sumatra Coffee	1 3/4 Quart 1/2 Cup
- Bnls Pork Loin	300 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon

1. Preheat oven to 400 degrees F.

2. Take fenugreek, cardamom, and coriander seeds and toast in a 400 degree oven for 10 to 15 minutes.

3. While that is toasting grind the coffee if needed until they are fine. Remove seeds from the oven and allow to cool; using a mortar and pestle grind the seeds.

4. In a small bowl combine the Sumatra, ground seeds and remaining ingredients.

5. Coat the port loin and set aside in the refrigerator for at least 25-30 minutes.

6. Sear off pork loin and place in a 400 degree F oven until internal temperature reaches 150 degrees F, approximately 30-45 minutes. Rest to allow internal temperature to rise.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	600 4 oz	30 Batch

JHU Hopkins Cafe

Carvery

Monday 11/13/2023

Dinner

**Carvery Plantains with Garbanzos**

<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>		

**Ingredients & Instructions...**

- Ripe Plantain	42.67 Ea.
- Garbanzo Beans Drained & Rinsed	5.33 Pound
* Chopped Garlic	1 2/3 Tablespoon
- Jumbo Yellow Onion	1 Pound
- Green Bell Pepper	1.33 Pound
- Bay Leaf	13.34 Leaf
- Ground Cinnamon	2 2/3 Tablespoon

**1. Preheat oven to 325 degree F.****2. Peel plantains and steam until tender (about 8 minutes).****3. Let cool and cut into 1/2-inch slices. Place in a steam table pan.****4. Add garbanzo beans and toss to combine.****5. Heat sauté pan and spray with cooking spray. Sauté garlic, onions and pepper until tender.****Add to plantains. Add bay leaves and cinnamon.****6. Bake at 325 degree F for 15 minutes. Remove bay leaves.****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/13/2023 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Monday 11/13/2023

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## Chips Potato Homemade

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

*Ingredients & Instructions...*

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

## Deli Chicken Salad

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

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

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

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

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

Hopkins Cafe  
11/13/2023 Dinner

15 1/2 cup



JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

**Deli Egg Salad**

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

**Ingredients & Instructions...**

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/13/2023 Dinner	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

## Deli Grilled Chicken

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

**Ingredients & Instructions...**

- Chicken Breast Bnls Sknls 4oz Halal Fzn 4.04 4 Oz Breast

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

**Deli Roasted Vegetables**

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

**Ingredients & Instructions...**

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

**1. Clean and trim vegetables appropriately.****2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

## Deli Tuna Salad

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

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

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

## HC Chipotle Mayonnaise

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

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- |                                  |              |
|----------------------------------|--------------|
| - Gourmet Mayonnaise             | 2.2 Pound    |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Monday 11/13/2023

Dinner

**Hummus Veggie Wrap**

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

**Ingredients & Instructions...**

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Monday 11/13/2023

Dinner

## Bar Rice Krispie

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	100 2x3 portion	2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Monday 11/13/2023

Dinner

## Cookies Chocolate Chip

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

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

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

-

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

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

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

Hopkins Cafe  
 11/13/2023 Dinner

100 Cookie



JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

**Appetizer Macaroni and Cheese Bites**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

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

**Approx. 80 pieces per bag**

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**1. Gather all ingredients**

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

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/13/2023 Dinner	200 5 Pieces	1000 0.6 Oz Piece

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

## French Fries Potato Hand Cut Blanched

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

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

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

2. Wash potatoes in colander.

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

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

## French Fries Shoestring

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	400 serving	127.68 1/2 cup

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

## Fries French Hand Cut

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

## Ingredients &amp; Instructions...

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

## Grill Chicken Breast

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

*Ingredients & Instructions...*

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

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		250 4 oz

JHU Hopkins Cafe

Monday 11/13/2023

Grill  
Dinner

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	329 Ea.
- Small Potato Bun	329 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		329 Burger

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

**Grill Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 108 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe  
11/13/2023 Dinner

108 4 oz

JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

## Grill Turkey Burger

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

*Ingredients & Instructions...*

- |   |             |
|---|-------------|
| - 5.33 oz White Turkey Burger Patty   | 161 5.33 Oz |
| - Small Potato Bun  | 161 Ea.     |
| -   |             |
| 1. Place turkey burger on grill and cook 8 minutes on one side.   |             |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. |             |
| -   |             |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds   |             |
| CCP: Hold or serve hot food at or above 140 degrees F   |             |

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		161 Burger



JHU Hopkins Cafe

Grill

Monday 11/13/2023

Dinner

## Wrap Chicken Caesar

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

*Ingredients & Instructions...*

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/13/2023 Dinner

100 Sandwich

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Dinner

## Indian Style Basmati Rice

<b>Cooking Time:</b> 35 min	<b>Serving Pan:</b>	<b>Yield:</b> 6 1/4 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 Cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Basmati Rice	2 1/4 Gallon 1 1/2 Cup
- Canola Oil	3 Cup 2 Tablespoon
- Cinnamon Stick	25 Ea.
- Spice Cardamom Whole Green Pods	50 Pod
- Whole Cloves	50 Ea.
- Cumin Seeds	1 1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
* Water	3 3/4 Gallon 2 1/2 Cup
- Jumbo Yellow Onion	12.5 Each

## 1. Gather all ingredients

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	200 1/2 Cup	6 1/4 Gallon

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Dinner

## Marinade Tikka and Tandoori

Cooking Time: n/a	Serving Pan:	Yield: 0.5 batch
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

## Ingredients &amp; Instructions...

- Plain Yogurt	5 Pound
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	2 Tablespoon
- Ground Cayenne Pepper	2 Tablespoon
- Lemon Juice	1 1/2 Cup

\*\*\*\*\*One Batch will Marinade 80 pounds of chicken.\*\*\*\*\*

This recipe is the marinade for the chicken used for the Chicken Tikka Masala Scratch Recipe. keyname: tikkascratch. This recipe is also the same marinade for the chicken legs used in the tandoori chicken.

## PREPARE:

1. Mix all ingredients together then use marinade for chicken.

\*MARINATE chicken overnight.

## COOK:

1. Next day tray chicken and roast at 350°F Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

2. Strain liquid. Add cooked chicken to sauce.

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Dinner	For Use In Passport Chicken Tikka Masala Housemade Halal	0.5 batch

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Dinner

## Passport Chicken Tikka Masala Housemade Halal

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz portion
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

* Tikka and Tandoori Marinade	0.5 batch
- Halal Bnls Sknls Chicken Thigh	40 Pound
- Onion Red Jumbo 25# Peeled & Chopped Rough	10 Pound
- Red Bell Pepper Sliced Thin	2.5 Pound
- Cumin Seeds	1/2 Cup
- Extra Virgin Olive Oil	1 Cup
- Fresh Ginger Peeled & Chopped	1 Cup
* Chopped Garlic	1 Cup
- Jalapeno Pepper Chopped Rough	4 Ea.
- Garam Masala Seasoning	1/2 Cup
- Ground Cayenne Pepper	2 Tablespoon
- Sugar	1 Cup
- Coarse Kosher Salt	1/2 Cup
- Ground Turmeric	1/2 Cup
- Fenugreek	0.5 Ounce
- Cnd Tomato Paste	1 Quart
* Water	2 1/2 Gallon
- Heavy Cream	1 1/2 Quart
- Fresh Cilantro Chopped and Reserved for Garnish	8 Ounce

1. Use Marinade for Tikka Masala & Tandoori and marinate chicken overnight.

2. Next day tray chicken and roast at 350°F - Cook until temperature reaches 165 °F

3. Remove from oven strain liquid.

4. Add cooked chicken to sauce.

**PREPARE SAUCE:**

1. Heat oil in kettle, add Onion, red pepper, cumin seed, garlic, ginger, jalapeno, half of cilantro cook till caramelized well.

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Dinner

**Passport Chicken Tikka Masala Housemade Halal**

2. Mix mixture with immersion blender. Meantime sauté fenugreek over low heat to toast leaves, remove from heat put on fine strainer & mash with fingers, set aside. Add tomato paste & water to mix well. Add garam masala, fenugreek leaves, cayenne pepper, turmeric, sugar & salt.

3. Combine the mixtures with cream and let simmer & reduce until thickened. Add cooked chicken simmer for 20 minutes cook until 165 °F

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	200 4 oz portion	50 Pound

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Dinner

## Raita

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Cup 2 Tablespoon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Cup 2 Tablespoon
<b>Internal Temp:</b>		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Plain Yogurt	1 1/2 Cup 1 Tablespoon
- Cucumber	0.79 Ea.
- Fresh Mint Chopped	3 Tablespoon 3/8 Teaspoon
- Ground Cumin	3/8 Teaspoon
- Sugar	3/8 Teaspoon
- Ground Spanish Paprika	3/8 Teaspoon

1. Gather all ingredients

2. Combine all ingredients except paprika and refrigerate

3. Garnish with a sprinkle of paprika just before serving

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/13/2023 Dinner

3 Cup 2 Tablespoon

JHU Hopkins Cafe

Passport

Monday 11/13/2023

Dinner

## Salad Kachumber

Cooking Time:	Serving Pan:	Yield: 0.79 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 51 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Jumbo Yellow Onion	1 1/2 Quart 1/2 Cup
<b>Peeled &amp; Chopped</b>	
- Cucumber	2 1/4 Quart 3/4 Cup
<b>Peeled &amp; Chopped</b>	
- Tomatoes 6X6 25#	2 1/4 Quart 3/4 Cup
<b>Chopped</b>	
- Jalapeno Pepper	3 1/3 Tablespoon
<b>Deseeded &amp; Chopped</b>	
- Dark Chili Powder	1 2/3 Tablespoon
- Ground Cumin	3 1/3 Tablespoon
- Fresh Mint	1 1/4 Cup
<b>Chopped</b>	
- Fresh Cilantro	1 Quart 3/4 Cup
<b>Chopped</b>	
- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Lemon Juice	1/2 Cup 2 Tablespoon

1. Gather all ingredients

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

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

4. Sprinkle with salt. Drizzle lemon juice

5. Toss to mix. Serve immediately

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	50 1/2 cup	0.79 2" Hotel Pan

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 11/13/2023

Dinner

**Bread Garlic Texas Toast**

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

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

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

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

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

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

Hopkins Cafe  
11/13/2023 Dinner

100 Slice



JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 11/13/2023

Dinner

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	54 22 Oz Dough
- Cnd Italian Pizza Sauce	20.25 Pound
- Shredded Part Skim Mozzarella Cheese	27 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	429 slice	54 Pizza
Overproduction...	3 slice	1 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 11/13/2023

Dinner

## Pizza Pepperoni

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner	400 slice	50 pizza

JHU Hopkins Cafe

Root

Monday 11/13/2023

Dinner

## Pasta Angel Hair with Olive Oil

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 4 oz Portion
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz Portion
<b>Internal Temp:</b> 40		

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

- 10" Angel Hair Pasta	5 Pound
* Water	1/2 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1 Cup
* Chopped Garlic	3 1/3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 Tablespoon
- Grated Parmesan Cheese	3 Cup

**1. Gather all ingredients****2. Cook pasta in boiling water until tender. Drain off excess liquid****3. In a saucepan, saute garlic in olive oil until lightly browned. Toss sauteed garlic and pasta together. Season with salt and pepper and top with Parmesan cheese****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/13/2023 Dinner

100 4 oz Portion

JHU Hopkins Cafe

Root

Monday 11/13/2023

Dinner

**Potato Stuffed Quinoa**

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

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

- Idaho Potato	125 Ea.
Washed, Dried, Peeled, Cut 1" Cubes	
- Canola Oil	1 1/4 Cup
- Dairy-Free Margarine	2 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Ground Spanish Paprika	1 1/4 Cup
- Taco Seasoned Quinoa Crumbles	31.25 Pound
-	
1. Gather all ingredients	
2. Pierce potato with a fork. Rub or brush with oil and bake in oven at 400 degrees F for 1 hour, or until tender	
3. Cut baked potatoes lengthwise and scoop out potato pulp, reserving skin as shell	
4. Mix potato pulp with margarine, salt, pepper, and paprika in mixer until fluffy	
5. Scoop potato mixture back into shells and stuff well. Top with 2 ounces of quinoa crumbles	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

**Distribution...****Portions****Yield**Hopkins Cafe  
11/13/2023 Dinner

250 1 Ea

JHU Hopkins Cafe

Root

Monday 11/13/2023

Dinner

## Root Sliders Pulled Mushroom

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

*Ingredients & Instructions...*

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

- 
1. Preheat oven to 350 degrees F.
  2. Heat oven-proof skillet on medium heat and add oil. Add diced onion and sauté 5 minutes until golden.
  3. Add garlic and spices; sauté another 3 minutes. Add mushrooms and water. Sauté another 5 minutes until water mostly evaporates.
  4. Spread mushrooms evenly in bottom of pan and bake in preheated oven for 10-15 minutes until more dried and slightly crisped.
  6. Divide mushrooms onto buns.
- 

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		100 1 slider

JHU Hopkins Cafe

Root

Monday 11/13/2023

Dinner

**Salsa Black Bean Corn Avocado**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 2 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jalapeno Pepper Seeded & Diced	4.69 Ea.
- Black Beans Drained & Rinsed	2 1/4 Quart 1/4 Cup
- Fz Corn	2 1/4 Quart 1/4 Cup
- Onion Red Jumbo 25# Sliced Thin	2 1/4 Quart 1/4 Cup
- Tomatoes 6X6 25# Sliced	9.38 Each
- Avocado	4.69 Ea.
- Fresh Cilantro	1/2 Cup 1 1/3 Tablespoon
- Lemon Juice	1/4 Cup 2/3 Tablespoon
- Fresh Squeeze Lime Juice	1/4 Cup 2/3 Tablespoon
- Coarse Kosher Salt	2 3/8 Teaspoon
* Chopped Garlic	3 Tablespoon 3/8 Teaspoon
- Ground White Pepper	5/8 Teaspoon

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/13/2023 Dinner		150 2 oz

JHU Hopkins Cafe

Root

Monday 11/13/2023

Dinner

**Spinach Wilted with Tomatoes**

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

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

- Spinach	100 Pound
- Extra Virgin Olive Oil	1 1/2 Quart
* Chopped Garlic	1 1/2 Quart
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	1 Cup
- Red Grape Tomatoes	24 Pound
- Dairy-Free Margarine	1 Quart

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.

2. In a large pot, heat olive oil and sauté minced garlic over medium heat for about 1 minute, but do not brown.

3. Add spinach, salt, and pepper to pot and toss with garlic oil.

4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.

5. Cut tomatoes in half. Toss spinach lightly with margarine and cherry tomatoes.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Dinner

## Soup Bean Black Vegan In House

<b>Cooking Time:</b> 45 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 Gallon 2 3/4 Cup
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 63 8 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Canola Oil	1/4 Cup 5/8 Teaspoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	2.11 Pound
- Carrot Jumbo 50# Diced 1/4"	1.06 Pound
- Red Bell Pepper Diced 1/4"	1.06 Pound
* Chopped Garlic	2.11 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	1.58 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	1.06 #10 Can
* Mirepoix Stock Made in Advance & Reserved	1 1/2 Gallon 1 Cup
- Ground Oregano	2 Tablespoon 3/8 Teaspoon
- Black Beans Drained & Rinsed	1.06 #10 Can
- Ground Cumin	2 Tablespoon 3/8 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Cayenne Pepper	1 Teaspoon
- Fresh Cilantro Chopped	1.06 Ounce

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

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

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

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

**SERVICE:**

**Hold at 140 °F or higher {CCP}**

**STORAGE:**

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



JHU Hopkins Cafe

Soup

Monday 11/13/2023

Dinner

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 11/13/2023    Dinner	50   8 oz	3 Gallon 2 3/4 Cup
Overproduction...	13   8 oz	3 1/4 Quart 1/4 Cup

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Dinner

## Soup Broccoli Cheddar In House

Cooking Time:	Serving Pan:	Yield: 1.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 50 8 oz
Internal Temp:		

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

- Dairy-Free Margarine	3/4 Cup 2 1/3 Tablespoon
- Jumbo Yellow Onion	1/2 Cup 2 2/3 Tablespoon
<b>Diced</b>	
- Unbleached All Purpose Flour	2 1/2 Cup 3 Tablespoon
- Ground Spanish Paprika	1 3/8 Teaspoon
- Ground White Pepper	1/2 Teaspoon
- Milk 2% .5 GAL	1 3/4 Gallon
* Water	1 1/2 Quart 3/4 Cup
- Mirepoix Soup Base Paste	1 1/3 Tablespoon
- Fz Cut Broccoli	5.36 Pound
- Shrd Mild Cheddar Cheese	2.01 Pound

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
11/13/2023 Dinner

50 8 oz

1.34 Batch

JHU Hopkins Cafe

Soup

Monday 11/13/2023

Dinner

## Stock Mirepoix

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

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/13/2023 Dinner	For Use In Soup Bean Black Vegan In House	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Waffle Bar

Monday 11/13/2023

[All Meals]

**Waffles**

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
11/13/2023 Dinner

50 Waffle

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Dinner

**Broccoli Parmesan**

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

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

- Fz Cut Broccoli	120 Pound
- Grated Parmesan Cheese	18 Pound

**1. Steam broccoli for 8 minutes.****2. Dust broccoli with parmesan cheese while broccoli is still hot.****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/14/2023 Dinner

300 4 oz

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Dinner

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

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

**Ingredients & Instructions...**

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Dinner

**Chicken Marsala**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 500 3 ounces
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 3 ounces
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	500 4 Oz
- Garlic Powder	1 1/4 Cup
- Sliced Mushrooms	10 Pound
- Canola Oil	2 1/2 Quart
- Marsala Cooking Wine	1 1/4 Gallon
* Brown Pepper Gravy	6 1/4 Gallon

1. Gather all ingredients

2. Season chicken with garlic powder

3. Saute chicken with mushrooms in oil until lightly browned. Drain off excess oil

4. Remove chicken and add wine to mushrooms. Simmer for 20 minutes

5. Add chicken and continue cooking for another 10 minutes, or until chicken is fully cooked

6. Prepare gravy according to separate recipe instructions

7. Add gravy to chicken and mushrooms and continue cooking over medium heat for an additional 5-10 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

Allergens: Gluten, Wheat

Allergens: Gluten, Wheat

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		500 3 ounces

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Dinner

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	10 8 oz	1 1/4 Gallon



JHU Hopkins Cafe

Tuesday 11/14/2023

[None]  
Dinner

Peas Steamed

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Dinner

**Pizza Meat Pepperoni Peppers Mush Onions**

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

**Ingredients & Instructions...**

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

[None]

Tuesday 11/14/2023

Dinner

## Salad Chickpea

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

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
<b>1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.</b> <b>2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.</b> <b>3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		10 1/2 Cup

JHU Hopkins Cafe

Tuesday 11/14/2023

[None]

Dinner

Spinach Steamed

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

Ingredients & Instructions...

- Spinach

40 Pound
- \* Water

2 Gallon
- 
1. Steam spinach until wilted to 140 degrees. \*Optionally, place spinach in tilt skillet with water\*
- 
- CCP : Cook to a minimum internal temperature of 145 degrees F for 15 seconds
- CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe  
Tuesday 11/14/2023

Broth & Bowl  
Dinner

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
-------------------------	------------

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/14/2023

Dinner

**Gravy Brown Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 400 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

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

- Canola Oil	1 1/2 Quart 1/4 Cup
- Unbleached All Purpose Flour	3 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
* Water	6 1/4 Gallon
- LS Beef Soup Base Paste	1 Cup 3 Tablespoon

**1. Combine flour and oil. Add salt and pepper to flour and oil blend.****2. Add water and soup base gradually, stirring with wire whip. Cook until smooth and thickened.**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**JHU Hopkins Cafe  
11/14/2023 DinnerFor Use In  
Chicken Marsala

400 2 oz

JHU Hopkins Cafe

Carvery

Tuesday 11/14/2023

Dinner

**Mashed Sweet Potatoes**

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

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

- |                                   |              |
|-----------------------------------|--------------|
| - Milk 2% .5 GAL                  | 1 1/4 Gallon |
| - Cnd Ckd Cut Yams Sweet Potatoes | 8 #10 Can    |
| - Dairy-Free Margarine            | 2 Cup        |
| - Sugar                           | 2 Cup        |
| -                                 |              |
1. Gather all ingredients. Preheat oven to 325 degrees F
  2. Combine milk and sweet potatoes. Beat at low speed for 2 minutes or until smooth
  3. Add salt, margarine, and sugar. Blend at medium speed
  4. Scrape down sides of bowl and beat at medium speed for 2 minutes
  5. Lightly spray each steam table pan with non-stick cooking spray. Place potatoes sprayed pans. Cover pans
  6. Bake at 325 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**Hopkins Cafe  
11/14/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

Carvery

Tuesday 11/14/2023

Dinner

## Rice Basmati Carvery

<b>Cooking Time:</b> 15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 400 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 400 1/2 cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Basmati Rice	24 Pound
* Water	8 Gallon

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/14/2023 Dinner

400 1/2 cup



JHU Hopkins Cafe

Tuesday 11/14/2023

Deli  
Dinner

Chips Potato Homemade

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

Ingredients & Instructions...

- Sliced Potatoes6.6 Pound
1. Preheat fryer to 375°F.

2. Fill fryer basket no more than half full.

3. Deep fry for 6 minutes.

4. Season as desired. May serve hot or cold.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Dinner

## Deli Chicken Salad

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

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

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

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

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

Hopkins Cafe  
11/14/2023 Dinner

15 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Dinner

**Deli Egg Salad**

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

**Ingredients & Instructions...**

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/14/2023 Dinner	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe  
Tuesday 11/14/2023

Deli  
Dinner

Deli Grilled Chicken

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

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn	4.04 4 Oz Breast
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Dinner

**Deli Roasted Vegetables**

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

**Ingredients & Instructions...**

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

**1. Clean and trim vegetables appropriately.****2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Dinner

## Deli Tuna Salad

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

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

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Dinner

**HC Chipotle Mayonnaise**

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

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

- |                                  |              |
|----------------------------------|--------------|
| - Gourmet Mayonnaise             | 2.2 Pound    |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Tuesday 11/14/2023

Dinner

**Hummus Veggie Wrap**

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

**Ingredients & Instructions...**

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		50 Wrap



JHU Hopkins Cafe

Desserts

Tuesday 11/14/2023

Dinner

**Blondies**

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

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

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

**1. Gather all ingredients****2. Preheat oven to 350 degrees****3. Combine margarine and brown sugar, mixing until smooth****4. Add liquid egg and vanilla to margarine mixture****5. Combine flour, baking powder, and salt. Mix with egg mixture****6. Pour into 2 greased half sheet pans****7. Sprinkle the top of the brownie mixtures with semisweet chocolate chips****8. Bake in oven at 350 degrees F for 20-25 minutes, or until a toothpick inserted in the center comes out clean****9. Let cool, then cut each half sheet pan into 36 2x3 squares (72 servings total)****Distribution...****Portions****Yield**Hopkins Cafe  
11/14/2023 Dinner

100 2x3 square

2.78 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 11/14/2023

Dinner

## Cookies Oatmeal Raisin

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

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

- Oatmeal Raisin Cookie Dough 100 Ea.

-

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

-

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

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

Hopkins Cafe  
11/14/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**Beef Nachos Supreme**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 114.75 nachos
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 5 oz
<b>Internal Temp:</b>		

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

- Jumbo Yellow Onion	2 1/4 Cup
<b>Diced</b>	
- 80/20 Ground Beef	17.21 Pound
- Garlic Powder	1 2/3 Tablespoon
- Dark Red Kidney Beans	1.54 #10 Can
<b>Drained</b>	
- Cnd Tomato Sauce	0.77 #10 Can
- Dark Chili Powder	1 Tablespoon 1/2 Teaspoon
- Sauce Worcestershire Vegan	1 2/3 Tablespoon
- Cnd Cheddar Cheese Sauce	3.88 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	2 1/4 Cup
- Cnd Pitted Ripe Olives	1 Quart 1/2 Cup
<b>Diced</b>	
- Tomatoes 6X6 25#	13.77 Pound
Diced	
<b>Diced</b>	
- Round Salted Corn Tortilla Chips	7.17 Pound
- Sour Cream	3 1/2 Quart 1/4 Cup
- Fz Pouch Guacamole	1 3/4 Quart 1/4 Cup

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

-

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

-

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe		
11/14/2023 Dinner	300 5 oz	114.75 nachos

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**Chicken Tenders Buffalo**

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

**Ingredients & Instructions...**

- Breaded Fritter Chicken Tenderloin 600 Ea.  
Baked
- Sauce Buffalo Frank's 3 Gallon

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

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

3. Toss tenders lightly with buffalo sauce.

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/14/2023 Dinner		300 2 each

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**French Fries Potato Hand Cut Blanched**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

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

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

2. Wash potatoes in colander.

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

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

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

-

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/14/2023 Dinner

350 4 oz

JHU Hopkins Cafe  
Tuesday 11/14/2023

Grill  
Dinner

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		450 Burger



JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Hopkins Cafe  
11/14/2023 Dinner

150 4 oz

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

## Grill Turkey Burger

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

*Ingredients & Instructions...*

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner		226 Burger

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**Tater Tots**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

- |                               |          |
|-------------------------------|----------|
| - Tater Nuggets               | 50 Pound |
| - Fryer Oil Susquehanna Mills | 5 Pound  |

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

-

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

Hopkins Cafe  
11/14/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

Dinner

**Wrap Chicken Caesar**

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

**Ingredients & Instructions...**

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Hopkins Cafe  
11/14/2023 Dinner

100 Sandwich

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Dinner

**Passport Vegetables Italian Grilled**

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

**Ingredients & Instructions...**

- Eggplant	12.5 Pound
<b>Sliced</b>	
- Zucchini	12.5 Pound
Sliced, Diced	
<b>Sliced</b>	
- Red Bell Pepper	2 Pound
Sliced Thin	
<b>Sliced</b>	
- Onion Red Jumbo 25#	2 Pound
Sliced Thin	
<b>Sliced</b>	
- Extra Virgin Olive Oil	1 Quart
- Balsamic Vinegar	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Balsamic Vinegar	2 Cup
- Fresh Basil	10 Ounce
- Fresh Oregano	2 Tablespoon

1. Combine the first-listed amount of oil, balsamic vinegar. Add the sliced zucchini, sliced eggplant, and onions. Marinate for 1 hour.

2. Drain the vegetables and season with salt and pepper.

3. Place the zucchini, eggplant, and onions on the grill and cook on the first side until browned. Turn once and complete cooking on the second side until the vegetables are tender, about 3 minutes total or more. Remove from grill.

4. Grill or broil the red peppers until evenly charred on all sides, about 5 minutes. Remove from the grill and let the peppers cool.

5. To an oiled skillet add the grilled vegetables and red peppers and stir gently to finish heating the vegetables and blending the flavors, 4 to 5 minutes. Add additional oil if needed to coat the vegetables evenly. Add the 2nd listed balsamic vinegar. Fold in the basil and oregano.

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

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

JHU Hopkins Cafe  
Tuesday 11/14/2023

Passport  
Dinner

Passport Vegetables Italian Grilled

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	200 1/2 cup	2 Batch

JHU Hopkins Cafe

Passport

Tuesday 11/14/2023

Dinner

## Soup Minestrone In House

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

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

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

**Preparation**

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

-

**CCP:** Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP:** Hold or serve hot food at or above 140 degrees F**Distribution...****Portions****Yield**Hopkins Cafe  
11/14/2023 Dinner

100 8 oz ladle

6 1/4 Gallon

JHU Hopkins Cafe  
Tuesday 11/14/2023

Pizza & Pasta  
Dinner

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	100 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	100 serving	100 Each



JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

## Pasta Bake Pumped Up

Cooking Time:	Serving Pan:	Yield: 2.94 Batch
Cooking Temp:	Serving Utensil:	Portions: 300 8 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Gluten, Wheat

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

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

*Ingredients & Instructions...*

- |   |                        |
|---|------------------------|
| - Penne Rigate Pasta                        | 9.56 Pound             |
| - Canned Diced Tomatoes                     | 3 1/2 Gallon 2 3/4 Cup |
| - Dark Red Kidney Beans<br>Drained & Rinsed | 4 1/4 Gallon 2 1/2 Cup |
| - Black Beans<br>Drained & Rinsed           | 4 1/4 Gallon 2 1/2 Cup |
| - Cnd Tomato Sauce                          | 4.41 #10 Can           |
| - Plain Panko Bread Crumbs                  | 1 Quart 1/4 Cup        |
1. Preheat oven to 350°F.
  2. Boil pasta for 5-7 minutes, until cooked but firm. Drain.
  3. Stir diced tomatoes and beans into spaghetti sauce. Add pasta noodles. Stir well to combine.
  4. Portion pasta mixture into 2 (for 50) or 4 (for 100) 12 x 20 x 2 ½ inch steamtable pans, sprayed to prevent sticking. Top each pan with evenly distributed bread crumbs.
  5. Bake until internal temperature reaches 140°F for a minimum of 15 seconds.
- CCP: Hold at internal temperature of 135°F or above.  
CCP: Reheat leftover produce to 165°F or higher; reheat product only once.

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	300 8 oz	2.94 Batch

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

**Pasta Carbonara Chicken**

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

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

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

**1. Gather all ingredients and equipment as needed for recipe.****2. Cook pasta in salted water until al dente.****3. Chop bacon into small to medium size chunks.****4. Sauté chicken with bacon until almost done.****5. Add cream and simmer.****6. Add chicken base, pepper and parm cheese. Reduce to thicken slightly so sauce will lightly cling to pasta.****7. Add frozen peas. Cook one minute longer.****8. Remove from stove. Keep warm.****9. Fold egg into sauce just before mixing with hot pasta.****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/14/2023 Dinner

200 8 oz

100 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

**Pasta Rigatoni Plain Cooked**

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

**Ingredients & Instructions...**

- Rigatoni Pasta	16.29 Pound
- Water Tap	16 1/4 Gallon
- Coarse Kosher Salt	1 1/2 Cup 2 Tablespoon
- Canola Oil	1/4 Cup 3 Tablespoon

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

2. Add Salt.

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

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Dinner	For Use In Pasta Carbonara Chicken	16 Pound
<b>Overproduction...</b>	3 4 oz Portion	11 Ounce

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
11/14/2023 Dinner	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

## Pizza Pepperoni

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	400 slice	50 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

## Topping Pizza Veg Mushrooms Roasted

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

**Ingredients & Instructions...**

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

**1. Gather ingredients and equipment as needed.**

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023    Dinner	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

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

*Ingredients & Instructions...*

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

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Dinner	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 11/14/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

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

*Ingredients & Instructions...*

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

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/14/2023 Dinner	For Use In Pizza Meat Pepperoni Peppers Mush Onions	3.91 Pound



JHU Hopkins Cafe

Soup

Tuesday 11/14/2023

Dinner

## Soup Broccoli Cheddar In House

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/14/2023 Dinner	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Waffle Bar

Tuesday 11/14/2023

[All Meals]

**Waffles**

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
11/14/2023 Dinner

50 Waffle

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Dinner

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

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		100 Cake

JHU Hopkins Cafe

Wednesday 11/15/2023

[None]  
Dinner

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	32 Pound
* Water	2 Gallon
-	
1. Boil or steam cauliflower until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Dinner

## Chickpea Biryani

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 250 Serving
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Jumbo Yellow Onion Diced	15 Pound
- Cauliflower Florets	7.5 Pound
- Red Potato Washed, Dried, Peeled, Cut 1" Cubes	15 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Coarse Kosher Salt	1 1/4 Cup
- Cnd Tomato Sauce	1 3/4 Gallon 2 Cup
* Stock Vegetable	7 1/2 Gallon
- Ground Cumin	2 1/2 Cup
- Garlic Powder	2 1/2 Cup
- Ground Ginger	2 1/2 Cup
- Dark Chili Powder	1 1/4 Cup
- Dried Cilantro	1 1/4 Quart
- Ground Turmeric	1/2 Cup 2 Tablespoon
- Garbanzo Beans Drained & Rinsed	50 Pound
- Green Beans	12.5 Pound
* Brown Rice	15 Pound
- Garam Masala Seasoning	1 1/4 Cup
- Lemon Juice	3 1/4 Cup 1 1/3 Tablespoon

1. Heat oven to 350 degrees F

2. Combine the onion, cauliflower, and potatoes in a steamtable pan and toss with oil, salt, and pepper. Roast the vegetables for approximately 30 minutes

3. Meanwhile combine tomato puree, vegetable stock, and remaining ingredients (except Garam Masala and Lemon) in a large bowl

4. Once the vegetables are roasted, add the vegetable stock, seasonings, chickpeas, green beans, and brown rice to the steamtable pans. Stir to combine, cover with a lid and bake for another 20 to 30 minutes

5. Add Garam Masala and Lemon Juice

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

JHU Hopkins Cafe	[None]
Wednesday 11/15/2023	Dinner

Chickpea Biryani

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023    Dinner	250   Serving	5   Batch

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Dinner

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Dinner

**Pasta GF Gemelli Chickpea Plain Cooked**

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

**Ingredients & Instructions...**

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

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	50 4.5 ounces cooked	6 Pound



JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Dinner

## Salad Chickpea

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

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
<b>1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.</b> <b>2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.</b> <b>3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		10 1/2 Cup

JHU Hopkins Cafe

[None]

Wednesday 11/15/2023

Dinner

**Spinach Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 320 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Spinach	50 Pound
* Water	2 1/2 Gallon

1. Steam spinach until wilted to 140 degrees. \*Optionally, place spinach in tilt skillet with water\*

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	300 1/2 cup	5 2" Hotel Pan
<b>Overproduction...</b>	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Broth & Bowl

Wednesday 11/15/2023

Dinner

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Dinner

**Fish Swai Baked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 500 3 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 3 oz
<b>Internal Temp:</b>		

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

- Swai	125 Pound
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1 3/4 Cup 2 Tablespoon
- Old Bay	1 3/4 Cup 2 Tablespoon
- Fresh Italian Parsley	1/2 Cup 2 Tablespoon
- Lemons 12 CT	60 Each
Sliced into Half Moon	

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

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

3. Sprinkle with salt, black pepper, and Old Bay.

4. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done. Garnish with parsley and lemon wedge.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		500 3 oz

JHU Hopkins Cafe

Carvery

Wednesday 11/15/2023

Dinner

## Rice Yellow

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

*Ingredients & Instructions...*

- Jumbo Yellow Onion	3 Quart
- Dairy-Free Margarine	1 Quart 1/8 Teaspoon
- Ground Turmeric	3/4 Cup 3 Tablespoon
- Long Grain White Rice	18 Pound
- Ground Black Pepper	1/4 Cup
* Water	6 Gallon
- LS Chicken Soup Base Paste	1 Cup 2 Tablespoon

1. Sauté onions in margarine until tender. Stir in Turmeric.

2. Stir uncooked rice into onions over low heat until completely covered with margarine.

3. Place all ingredients into 2" deep baking pans, stirring well to complete.

4. Bake in oven at 325 F for 1 to 1-1/2 hours, or until rice is tender and has absorbed all of the water.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

## Chips Potato Homemade

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

## Ingredients &amp; Instructions...

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

## Deli Chicken Salad

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

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

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

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

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

Hopkins Cafe  
11/15/2023 Dinner

15 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

**Deli Egg Salad**

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

**Ingredients & Instructions...**

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/15/2023 Dinner	15 1/2 cup	12.45 #8 scoop



JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

## Deli Grilled Chicken

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

*Ingredients & Instructions...*

- Chicken Breast Bnls Sknls 4oz Halal Fzn 4.04 4 Oz Breast

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	15 Ounce	4.04 serving

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

**Deli Roasted Vegetables**

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

**Ingredients & Instructions...**

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

**1. Clean and trim vegetables appropriately.****2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

## Deli Tuna Salad

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

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

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

## HC Chipotle Mayonnaise

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

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

- |                                  |              |
|----------------------------------|--------------|
| - Gourmet Mayonnaise             | 2.2 Pound    |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

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

Hopkins Cafe		
11/15/2023 Dinner	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Wednesday 11/15/2023

Dinner

## Hummus Veggie Wrap

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

*Ingredients & Instructions...*

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Wednesday 11/15/2023

Dinner

## Cereal Bars Fruit Loops

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

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

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

**1. Spray baking dish with nonstick cooking spray. Set aside****2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe  
11/15/2023 Dinner

100 Square

JHU Hopkins Cafe

Desserts

Wednesday 11/15/2023

Dinner

## Cookies Sugar

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

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

- Frozen Sugar Cookie Dough 100 Ea.

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

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

Hopkins Cafe  
11/15/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Fresh

Wednesday 11/15/2023

Dinner

## Rice Brown

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

*Ingredients & Instructions...*

- Coarse Kosher Salt	2 2/3 Tablespoon
- Whole Grain Brown Rice	11.88 Pound
* Water	2 1/4 Gallon 2 Cup

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Chickpea Biryani	5 3/4 Gallon 3 Cup



JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

## Appetizer Mozzarella Sticks

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

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

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

## Ingredients &amp; Instructions...

- Mozzarella Sticks	32.61 4 Lb Bag
- Fryer Oil Susquehanna Mills	13.04 Pound

-

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

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/15/2023 Dinner

250 3 Sticks

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

**French Fries Potato Hand Cut Blanched**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

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

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

2. Wash potatoes in colander.

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

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

## French Fries Sweet Potato

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

-

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

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

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

Hopkins Cafe  
11/15/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

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

-

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

350 4 oz

JHU Hopkins Cafe  
Wednesday 11/15/2023

Grill  
Dinner

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		450 Burger

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		150 4 oz

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

## Grill Turkey Burger

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

*Ingredients & Instructions...*

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		226 Burger



JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

Hot Dogs Beef

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		250 Each

JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

Dinner

## Wrap Chicken Caesar

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

*Ingredients & Instructions...*

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/15/2023 Dinner

100 Sandwich

JHU Hopkins Cafe

Hot

Wednesday 11/15/2023

Dinner

**Brussels Sprouts Roasted Shaved**

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

**Ingredients & Instructions...**

- Shaved Brussels Sprouts	40 Pound
- Extra Virgin Olive Oil	2 Cup
- GF Tamari Soy Sauce	1 Quart
- Dijon Mustard	2 1/2 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 2/3 Tablespoon

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

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Passport

Wednesday 11/15/2023

Dinner

## Soup Minestrone In House

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

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

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

**Preparation**

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

-

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

100 8 oz ladle

6 1/4 Gallon

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

**Cornstarch (Corn Starch) Prepared**

<b>Cooking Time:</b> 2 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.25 Ounce
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

* Warm Water	1/4 Cup
- Cornstarch	0.63 Ounce
* Cold Water	2 2/3 Tablespoon

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

2. Put first portion of cold water in a bucket and add corn starch to the water. Keep stirring until smooth.

3. Heat 2nd portion of water in a Wok.

4. Turn off the heat and add about half of the corn starch water mixture to the boiling water while stirring constantly.

5. Slowly pour the cooking mixture back into the larger raw mixture stirring constantly until smooth.

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Sauce Pasta Clam White	3.25 Ounce

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

**Pasta Linguine & White Clam Sauce**

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 200 8 oz
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 200 8 oz
<b>Internal Temp:</b> 145		

**Ingredients & Instructions...**

* Cooked Plain Linguine Pasta Chilled	200 4 oz Portion
* White Clam Pasta Sauce	4 Gallon
- Fresh Italian Parsley Chopped	8 Ounce

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

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

**Storage:**

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

**Reuse:**

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner		200 8 oz

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Pasta Linguine Plain Cooked

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Linguine Pasta	50 Pound
- Water Tap	50 Gallon
- Coarse Kosher Salt	1 1/4 Quart
- Canola Oil	1/2 Cup 2 Tablespoon

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

2. Add Salt.

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

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Pasta Linguine & White Clam Sauce	50 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

**Pizza Cheese**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 400 slice
<b>Internal Temp:</b>		

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

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/15/2023 Dinner	400 slice	50 Pizza



JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Pizza Pepperoni

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 pizza
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 400 slice
<b>Internal Temp:</b>		

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

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

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

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

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

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

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

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

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/15/2023 Dinner	400 slice	50 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

**Pizza Veg Roasted Pepper White**

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

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

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.63 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	6.5 Pound
* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
- Crushed Red Pepper	1/4 Cup 1/3 Tablespoon
-	

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

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

3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz cheese blend evenly over sauce. Top with roasted vegetables and crushed red pepper

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

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/15/2023 Dinner	100 slice	13 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Sauce Pasta Clam White

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 4 Gallon
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Pasta Linguine & White Clam Sauce	4 Gallon

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Sauce Pizza Oil Garlic Herb

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

*Ingredients & Instructions...*

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	3 1/4 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Soup Stock Clam Using Clam Base

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Quart 1/2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Sauce Pasta Clam White	1 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

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

*Ingredients & Instructions...*

- Jumbo Yellow Onion Diced 3/8"	2.44 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 11/15/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

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

*Ingredients & Instructions...*

- Green Bell Pepper Cut ½"	2.44 Pound
- Extra Virgin Olive Oil	2 3/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/15/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Hopkins Cafe

Root

Wednesday 11/15/2023

Dinner

## Kale Sauteed with Garlic

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Kale 24 CT	50 Pound
- Extra Virgin Olive Oil	3 Cup
* Chopped Garlic	3 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/2 Cup
- Dairy-Free Margarine	2 Cup

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

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

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

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Note: Recommended seasonings include basil, mace, marjoram, nutmeg, oregano, vinegar, herb de provence, salt free herb seasonings. Add 2 ½ tablespoons seasoning of choice per 10 pounds.

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	200 1/2 cup	6 1/4 Gallon



JHU Hopkins Cafe

Root

Wednesday 11/15/2023

Dinner

## Root Basmati Rice

<b>Cooking Time:</b> 15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 6 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Coarse Kosher Salt	1/4 Cup
- Basmati Rice	18 Pound
* Water	6 Gallon

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	300 1/2 cup	6 Batch

JHU Hopkins Cafe

Salad Bar

Wednesday 11/15/2023

Dinner

## Salad Cucumber Onion Tomato Marinated

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 109.66 3/4 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Cucumber	32.9 Pound
- Jumbo Yellow Onion	3.29 Pound
- Tomatoes 6X6 25# Diced	10.97 Pound
* Water	3 1/4 Cup
- White Vinegar	1 1/2 Quart 1/2 Cup
- Canola Oil	1/2 Cup 2/3 Tablespoon
- Sugar	2 Cup 3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon

1. Peel and slice cucumbers and onions paper thin.
2. Chop tomatoes into bite-sized pieces.
3. Mix water, vinegar, and oil together.
4. Dissolve sugar and salt in vinegar water to make a dressing.
5. Pour dressing over vegetables and mix thoroughly.
6. Marinate in refrigerator for 2 hours or overnight.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	200 1/2 cup	109.66 3/4 cup

JHU Hopkins Cafe

Soup

Wednesday 11/15/2023

Dinner

## Soup Butternut Squash In House

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

**Ingredients & Instructions...**

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

Distribution...	Portions	Yield
Hopkins Cafe 11/15/2023 Dinner	100 8 oz	138.49 1/2 Cup

JHU Hopkins Cafe

Waffle Bar

Wednesday 11/15/2023

[All Meals]

**Waffles**

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
11/15/2023 Dinner

50 Waffle

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Dinner

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

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

**Ingredients & Instructions...**

- Cake Sheet 1/2 Sponge Fzn 100 44 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		100 Cake

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Dinner

## Green Beans Steamed

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

## Ingredients &amp; Instructions...

- Green Beans	52 Pound
* Water	3 1/4 Gallon

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

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

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

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

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Dinner

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Thursday 11/16/2023

Dinner

## Salad Chickpea

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

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	3 1/2 Cup
- Celery Diced	1 Cup
- Green Onion Sliced Thin	1/4 Cup
- Red Bell Pepper Diced Small	1/2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/2 Cup
- Vegan Soybean Oil Mayonnaise	1/2 Cup
- Dijon Mustard	1 Tablespoon
- Fresh Dill Chopped	1 Ounce
- Lemon Juice	1 1/3 Tablespoon
- Garlic Powder	1 Teaspoon
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	1/2 Teaspoon
<b>1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.</b> <b>2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.</b> <b>3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		10 1/2 Cup



JHU Hopkins Cafe

Broth & Bowl

Thursday 11/16/2023

Dinner

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Thursday 11/16/2023

Dinner

**Carrots Baby Maple Glazed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 1/2 Gallon 3 3/4 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b>		

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

- Peeled Baby Carrots	62.92 Pound
- Dairy-Free Margarine	6.29 Pound
* Chopped Garlic	3/4 Cup 1/3 Tablespoon
- Light Brown Sugar	3 Quart 1/2 Cup

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

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

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

4. Season carrots to taste with salt and pepper.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	300 1/2 cup	15 1/2 Gallon 3 3/4 Cup

JHU Hopkins Cafe

Carvery

Thursday 11/16/2023

Dinner

**Potatoes Wedges Garlic Roasted**

<b>Cooking Time:</b> 20-35 min	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Batch
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 500 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	3/4 Cup 1/3 Tablespoon
- Garlic Cloves	2 1/4 Cup 2 Tablespoon
<b>-chopped</b>	
- Garlic Powder	1 1/2 Cup 1 Tablespoon
- Onion Powder	1 Cup 1/3 Tablespoon
- Ground Spanish Paprika	1 Cup 1/3 Tablespoon
- Parsley Flakes	1 1/4 Quart 1/2 Cup
- Ground Black Pepper	1 5/8 Teaspoon
- Red Potato	125 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
<b>-cut into wedges</b>	
- 75/25 Extra Virgin Canola Oil	3 Cup 2 Tablespoon
-	
1. Preheat oven to 350 degrees F.	
2. Combine salt, chopped garlic, garlic powder, onion powder, paprika parsley and pepper.	
3. Lightly coat sheet pans with 3 tbsp. oil. Place potatoes on pans. Coat potatoes with 1/2 cup olive oil and toss.	
4. Bake at 350 degrees F for about 20 minutes.	
5. Lightly spray potatoes with 2 tbsp. olive oil. Bake 15 minutes longer or until tender and light brown.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F.	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe		
11/16/2023 Dinner	500 4 oz	12.5 Batch

JHU Hopkins Cafe

Carvery

Thursday 11/16/2023

Dinner

**Turkey Breast Roasted**

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

**Ingredients & Instructions...**

* Water	2 1/4 Quart
- LS Chicken Soup Base Paste	1 1/3 Tablespoon
- Bnls Sknls Turkey Breast	30.75 Pound
- Ground Black Pepper	2 Tablespoon

1. Mix water and chicken base together and pour over turkey. Season with pepper.  
 2. Bake in oven at 350 F for 2- 3 hours, or until done.  
 3. Let stand for 20 minutes before slicing.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	100 3 oz	18.75 Pound

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

## Chips Potato Homemade

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

*Ingredients & Instructions...*

- Sliced Potatoes 6.6 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	30 1/2 cup	3 3/4 Quart

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

## Deli Chicken Salad

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

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

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

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

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

Hopkins Cafe  
11/16/2023 Dinner

15 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

**Deli Egg Salad**

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

**Ingredients & Instructions...**

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/16/2023 Dinner	15 1/2 cup	12.45 #8 scoop

JHU Hopkins Cafe  
Thursday 11/16/2023

Deli  
Dinner

Deli Grilled Chicken

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

Ingredients & Instructions...

-	Chicken Breast Bnls Sknls 4oz Halal Fzn	4.04 4 Oz Breast
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	15 Ounce	4.04 serving



JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

**Deli Roasted Vegetables**

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

**Ingredients & Instructions...**

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

**1. Clean and trim vegetables appropriately.****2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	1.88 Pound	9.63 1/2 cup

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

## Deli Tuna Salad

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

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

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	15 1/2 cup	0.86 Bag Batch

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

## HC Chipotle Mayonnaise

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

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- |                                  |              |
|----------------------------------|--------------|
| - Gourmet Mayonnaise             | 2.2 Pound    |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	20 2 oz	0.88 24 Oz Bottle

JHU Hopkins Cafe

Deli

Thursday 11/16/2023

Dinner

**Hummus Veggie Wrap**

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

**Ingredients & Instructions...**

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Thursday 11/16/2023

Dinner

## Cookie Snickerdoodle

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

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

- Light Brown Sugar	1 1/2 Cup
- Ground Cinnamon	1/4 Cup
- Frozen Sugar Cookie Dough	100 Ea.

-

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine brown sugar and cinnamon. Mix well
4. Roll sugar cookies in cinnamon sugar mixture
5. Lay out cookies on greased sheet pans about 1 inch apart
6. Sprinkle cinnamon over cookie dough
7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
8. Let cool and serve

**Distribution...****Portions****Yield**Hopkins Cafe  
11/16/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Fresh

Thursday 11/16/2023

Dinner

## Rice Brown

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

*Ingredients & Instructions...*

- Coarse Kosher Salt	1 3/8 Teaspoon
- Whole Grain Brown Rice	2.06 Pound
* Water	1 1/2 Quart 1/2 Cup

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Dinner	For Use In Meatless Loaf	1 Gallon 1/2 Cup

JHU Hopkins Cafe  
Thursday 11/16/2023

Grill  
Dinner

Chicken Popcorn

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

Ingredients & Instructions...

- Popcorn Chicken	20 5 Lb Bag
1. Deep fry from frozen at 350 degrees F for 3-5 minutes	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		400 4 Oz

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

**French Fries Potato Hand Cut Blanched**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

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

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

2. Wash potatoes in colander.

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

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Dinner	For Use In Fries French Hand Cut	75 Pound



JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

## French Fries Waffle

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- |                               |           |
|-------------------------------|-----------|
| - Waffle Fries                | 75 Pound  |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

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

2. Season with salt and serve

-

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/16/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

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

-

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/16/2023 Dinner

350 4 oz

JHU Hopkins Cafe  
Thursday 11/16/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> CharG <b>Internal Temp:</b> 158	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 450 Burger <b>Portions:</b> 450 Burger
--	--	---

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		450 Burger

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		150 4 oz

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

## Grill Turkey Burger

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

**Ingredients & Instructions...**

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		226 Burger

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

## Sandwich Tuna Melt

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

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

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

**1. Gather all ingredients****2. Combine tuna, mayonnaise, and relish****3. Spread a #12 scoop of tuna mixture on one slice of bread. Top with cheese and cover with another slice of bread****4. Spread margarine on outside of bread. Grill sandwiches until cheese melts and bread browned on both sides**

-

**CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/16/2023 Dinner

100 Sandwich

2 Batch

JHU Hopkins Cafe

Grill

Thursday 11/16/2023

Dinner

## Wrap Chicken Caesar

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

*Ingredients & Instructions...*

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/16/2023 Dinner

100 Sandwich



JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/16/2023

Dinner

## Pasta Rigatoni &amp; Broccoli

<b>Cooking Time:</b> 12 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.69 2" Hotel Pan
<b>Cooking Temp:</b> 212°	<b>Serving Utensil:</b>	<b>Portions:</b> 150 8 oz
<b>Internal Temp:</b> 165		

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

- Jumbo Yellow Onion	6.3 Pound
<b>Peeled &amp; Julienned</b>	
* Chopped Garlic	12.31 Ounce
- Extra Virgin Olive Oil	3 Cup 1 Tablespoon
* Mirepoix Stock	3 3/4 Cup 3 1/3 Tablespoon
- Broccoli Florets 4/3#	15.83 Pound
- Crushed Red Pepper	1 Tablespoon 1/4 Teaspoon
- Coarse Kosher Salt	2 3/8 Teaspoon
* Water	15 3/4 Gallon 1 1/4 Cup
- Coarse Kosher Salt	1 1/2 Cup 2 Tablespoon
- Rigatoni Pasta	15.83 Pound
- Grated Parmesan Cheese	3.15 Pound
- Fresh Basil	6.45 Ounce

**Chiffonade**

-

**1. Gather all ingredients****2. Sauté onion and garlic in oil until tender.****3. Add vegetable stock, first-listed amount of salt, crushed red pepper, and broccoli to the pot with garlic and onions. Cook until broccoli is tender.****4. In steam kettle, boil water, add second-listed amount of salt, boil again, add pasta. Cook 5 minutes to al dente, stirring frequently.****5. Add pasta to the broccoli sauté. Stir in parmesan cheese, transfer to service vessel and garnish with basil.**

-

**CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/16/2023 Dinner

150 8 oz

4.69 2" Hotel Pan

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/16/2023

Dinner

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/16/2023

Dinner

**Pizza Meat Chicken Bacon Ranch BBQ**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 32 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 256 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- |  |                |
|--|----------------|
| - Dough Pizza Supreme 22 oz                | 32 22 Oz Dough |
| - Sweet BBQ Sauce                          | 12 Pound       |
| - Shrd Mozzarella Provolone 5 Cheese Blend | 16 Pound       |
| * Grilled Chicken Breast Pizza Topping     | 8 Pound        |
| - Bacon                                    | 6 Pound        |
| - Buttermilk Ranch Dressing                | 4 Pound        |
| -  |                |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*
  2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
  3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
  4. Spread 8 oz mozzarella cheese blend evenly over sauce. Top with chicken and diced bacon
  5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
  6. Remove pizza from oven and place on wooden paddle. Drizzle with Ranch dressing. Cut into **EIGHT (8)** even slices
  -
- CCP: Cook to a minimum internal temperature 165 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	250 slice	32 pizza
<b>Overproduction...</b>	6 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/16/2023

Dinner

## Pizza Pepperoni

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	400 slice	50 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/16/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 3/4 Cup 3 1/3 Tablespoon
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

## Ingredients &amp; Instructions...

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

1. BOIL water.

2. MIX base to water.

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

## STORAGE:

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

## REUSE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Dinner	For Use In Pasta Rigatoni & Broccoli	3 3/4 Cup 3 1/3 Tablespoon

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 11/16/2023

Dinner

## Topping Pizza Meat Chicken Breast Grilled

<b>Cooking Time:</b> 25 min	<b>Serving Pan:</b>	<b>Yield:</b> 0.8 batch
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	8 Pound
Grilled	
- Canola Oil	3 Tablespoon 5/8 Teaspoon
- Lemon Juice	3 Tablespoon 5/8 Teaspoon
- Garlic Powder	3/4 Teaspoon
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

**1. Gather all ingredients/equipment as needed for recipe. If needed thaw chicken in a refrigerator at 40 degrees or lower 24 hours ahead. {CCP}**

**2. In large bowl or metal container combine oil, garlic, lemon juice, salt and black pepper and whisk together.**

**3. Place breasts into metal pans and add the seasoning lemon juice and oil mixture to coat the chicken well.**

**4. CHILL RAPIDLY in blast chiller until temperature reaches 40° TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use Store @40°F or below.{CCP}**

**5. On the next day, grill chicken on char grill marking both sides of the chicken. Lay onto sheet trays covered with parchment paper sheets and finish in oven at 350F, Cook until internal temperature reaches 165°F for 15 seconds {CCP}**

**SERVICE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/16/2023 Dinner	For Use In Pizza Meat Chicken Bacon Ranch BBQ	0.8 batch

JHU Hopkins Cafe

Root

Thursday 11/16/2023

Dinner

**Meatless Loaf**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 8.34 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 6oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Quick Rolled Oatmeal	11.68 Pound
- Jumbo Yellow Onion	1 Gallon 1/2 Cup
- Celery	1 1/2 Gallon 1 Cup
- Green Bell Pepper	1 Quart 2 2/3 Tablespoon
- Red Bell Pepper	1 Quart 2 2/3 Tablespoon
- Garlic Cloves	1 Quart 2 2/3 Tablespoon
* Brown Rice	1 Gallon 1/2 Cup
- Wafer Crackers	33.36 2 Ct
- Garlic Powder	2 Cup 1 1/3 Tablespoon
- Dark Chili Powder	1 Cup 2/3 Tablespoon
- Onion Powder	1/2 Cup 1/3 Tablespoon
- GF Tamari Soy Sauce	1 Quart 2 2/3 Tablespoon
- Cnd Tomato Sauce	2 Quart 1/4 Cup
- Cnd Tomato Paste	2 Quart 1/4 Cup
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
- Ground Black Pepper	1/2 Cup 1/3 Tablespoon

1. Dice onions, celery, red and green peppers, and garlic. Then sweat.

2. Open saltine cracker packets and crush into large crumbs.

3. Mix brown rice, steel cut oats, cooked onion/pepper mixture, Saltine cracker crumbs, chili powder, garlic powder, onion powder, and tamari.

4. Blend the tomato paste and tomato sauce together. Pour half into the rice/oat mixture. Mix well. Reserve the other half of sauce for the top.

5. Line baking pan and spray with pan spray.

6. Taste and form into a loaf. Place in foil-lined load pan.

7. Spread rest of tomato paste/sauce on top of loaf, pour water in bottom of pan around loaf.

8. Cover and bake in 350-degree oven for 45 minutes.

9. Uncover and bake 5-10 minutes longer, making sure it has set.

10. Let cool slightly, cut and serve.

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

JHU Hopkins Cafe  
Thursday 11/16/2023

Root  
Dinner

Meatless Loaf

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023    Dinner	100   6oz	8.34   Batch



JHU Hopkins Cafe

Root

Thursday 11/16/2023

Dinner

## Root Vegan Macaroni &amp; Cheese

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

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

- Elbow Macaroni Pasta	27 Pound
* Water	24 Gallon
- Dairy-Free Margarine	2 1/4 Quart
- Unbleached All Purpose Flour	3 Quart
- Soy Milk Sub	6 Gallon
- Ground Mustard	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Shrd Vegan Cheddar Cheese Sub	24 Pound

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

-

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

Hopkins Cafe

11/16/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Root

Thursday 11/16/2023

Dinner

## Sliders Jackfruit BBQ

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

*Ingredients & Instructions...*

- Jackfruit Unseasoned Drained, Chopped	31.25 Pound
<b>Drained and Rinsed and Seeds Removed</b>	
- Extra Virgin Olive Oil	2 Cup 1 1/3 Tablespoon
- Jumbo Yellow Onion	12.5 Each
<b>Diced</b>	
* Chopped Garlic	3/4 Cup 2 Tablespoon
<b>Minced</b>	
- Fz Chipotle Pesto Sauce	1/2 Cup 1/3 Tablespoon
- Dark Chili Powder	1/2 Cup 1/3 Tablespoon
- Ground Cumin	3/4 Cup 1/3 Tablespoon
* Water	3 Quart 1/2 Cup
- Potato Cluster Rolls	100 Ea.

1. Preheat oven to 350 degrees F.

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

3. Add garlic and spices; sauté another 3 minutes. Add drained, rinsed and seeded jackfruit and water. Sauté another 5 minutes until water mostly evaporates.

4. Use a wooden spoon to pull or shred the jackfruit into strands.

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

6. Divide shredded jackfruit onto bun.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner		100 1 slider

JHU Hopkins Cafe

Soup

Thursday 11/16/2023

Dinner

## Soup Butternut Squash In House

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

**Ingredients & Instructions...**

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	100 8 oz	138.49 1/2 Cup

JHU Hopkins Cafe

Soup

Thursday 11/16/2023

Dinner

## Soup Tomato Basil

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
<b>Diced 1/4"</b>	
- Dairy-Free Margarine	3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Cnd Tomato Sauce	3 1/4 Gallon 1 Cup
- Sugar	3 2/3 Tablespoon
- Milk 2% .5 GAL	2 1/2 Gallon 3 Cup
- Fresh Basil	2 1/2 Cup 2 2/3 Tablespoon

**Finely cut**

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/16/2023 Dinner	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Thursday 11/16/2023

[All Meals]

**Waffles**

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
11/16/2023 Dinner

50 Waffle

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Dinner

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

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

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 50 48 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/17/2023 Dinner

50 Cake

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Dinner

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	6 8 oz	3 Quart

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Dinner

**Pasta GF Gemelli Chickpea Plain Cooked**

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

**Ingredients & Instructions...**

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

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	50 4.5 ounces cooked	6 Pound



JHU Hopkins Cafe

[None]

Friday 11/17/2023

Dinner

## Peas Steamed

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

## Ingredients &amp; Instructions...

- Fz Green Peas	48 1 Lb Bag
* Water	3 Gallon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Dinner

**Ratatouille with Tofu**

<b>Cooking Time:</b> 45 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz Portion
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	1 1/4 Cup 1 Tablespoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	4.04 Pound
* Chopped Garlic	2 2/3 Tablespoon
- Eggplant Diced 1/2"	4.04 Pound
- Red Bell Pepper Diced 1/2"	4.04 Pound
- Yellow Squash Diced 1/2"	4.04 Pound
- Zucchini Diced 1/2"	4.04 Pound
- Tomato Plum (Roma) 25# Diced 1/2"	5.29 Pound
- Ground Black Pepper	1 1/3 Tablespoon
- Coarse Kosher Salt	2 2/3 Tablespoon
- Crushed Red Pepper	1 1/3 Tablespoon
- Dried Thyme Leaf	1/4 Cup 1/3 Tablespoon
- Firm Tofu Diced 1/2"	10.58 Pound
- Fresh Basil Chiffonade	2.89 Ounce

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

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

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

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

**HOT FOOD SERVICE:**

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

JHU Hopkins Cafe	[None]
Friday 11/17/2023	Dinner

Ratatouille with Tofu

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023    Dinner	100   4 oz Portion	25 Pound

JHU Hopkins Cafe

[None]

Friday 11/17/2023

Dinner

## Salad Chickpea

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 1/2 Cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	2 Cup 2 Tablespoon
- Celery Diced	1/2 Cup 2 Tablespoon
- Green Onion Sliced Thin	2 1/3 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup 2/3 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup 2/3 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/4 Cup 2/3 Tablespoon
- Dijon Mustard	1 3/4 Teaspoon
- Fresh Dill Chopped	0.6 Ounce
- Lemon Juice	2 3/4 Teaspoon
- Garlic Powder	5/8 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		6 1/2 Cup

JHU Hopkins Cafe

B.Y.O.B.

Friday 11/17/2023

Dinner

**BYOB Steamed Broccoli**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3.13 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

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

- Broccoli Florets 4/3#	46.95 Pound
* Water	1 1/2 Gallon 1 Cup

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

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe  
11/17/2023 Dinner

200 1/2 cup

3.13 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Friday 11/17/2023

Dinner

**Sauce Alfredo**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 3/4 Gallon 2 1/4 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

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

- Dairy-Free Margarine	15.14 Ounce
* Chopped Garlic	3 2/3 Tablespoon
- Unbleached All Purpose Flour	15.1 Ounce
- Milk 2% .5 GAL	1 1/4 Gallon 3 Cup
- Heavy Cream	1 3/4 Quart 3/4 Cup
- Shrd Aged Asiago Cheese	2.89 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/4 Teaspoon
- Fresh Italian Parsley Chopped	1/4 Cup 4 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Dinner	For Use In Pasta Fettuccine Chicken Alfredo	1 3/4 Gallon 2 1/4 Cup

JHU Hopkins Cafe  
Friday 11/17/2023

Broth & Bowl  
Dinner

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	12.5 Pound
-------------------------	------------

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		50 4 oz

JHU Hopkins Cafe

Carvery

Friday 11/17/2023

Dinner

**Beef Mushroom Bourguignon**

<b>Cooking Time:</b> 3-4 hr	<b>Serving Pan:</b>	<b>Yield:</b> 150 Pound
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 300 8 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Beef Stew Cubes	37.5 Pound
- Unbleached All Purpose Flour	1.9 Pound
- Fresh Thyme Stem Removed & Chopped	11.25 Ounce
- Ground Black Pepper	3/4 Cup 1 Tablespoon
- Canola Oil	1.9 Pound
* Water	3 3/4 Gallon
- LS Beef Soup Base Paste	3.75 Pound
- Red Wine	2 1/4 Gallon 1 1/2 Cup
- Bay Leaf	30 Leaf
- Jumbo Yellow Onion Peeled & Diced 1/2"	22.5 Pound
- Carrot Jumbo 50# Diced 1/2"	22.5 Pound
- Celery Diced 1/2"	22.5 Pound
- Sld White Mushrooms Sliced 1/8"	37.5 Pound
* Chopped Garlic	11.25 Ounce
- Canola Oil	1.9 Pound
- Fresh Thyme Stem Removed & Chopped	1/4 Cup 1/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 2 Tablespoon

**1. Gather all ingredients/equipment as needed for recipe. Toss beef with flour, season with 1/2 the amount of salt and pepper, reserve. Heat oil in a skillet, sear beef evenly. Drain oil from pan.**

**2. De glaze with stock and red wine, scraping the fond from the bottom of the pan add bay leaves, bring to a simmer. ADD all seasonings. Braise for 1 hour.**

**3. Preheat oven to 425°F. Toss all vegetables in oil, season with remaining salt, pepper, and thyme. Place in even layers on sheet pans and roast for 15 minutes. Add vegetables and fresh thyme to stew after it has been simmering for at least 2 hours.**

**4. Simmer for another 2 hours until beef is very tender and vegetables are cooked through, Cook until done. Taste and adjust seasoning if necessary. COUNT AND REMOVE ALL BAY LEAVES! Garnish with fresh parsley.**



JHU Hopkins Cafe  
Friday 11/17/2023

Carvery  
Dinner

Beef Mushroom Bourguignon

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023    Dinner	300   8 oz	150 Pound

JHU Hopkins Cafe

Carvery

Friday 11/17/2023

Dinner

**Potatoes Mashed Garlic**

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

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

- Idaho Potato	80 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Dairy-Free Margarine	1 Quart
* Chopped Garlic	1 Cup
- Milk 2% .5 GAL	4 Gallon
-	
1. Gather all ingredients	
2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water	
3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes	
4. Add milk and whip an additional 5 minutes	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

**Distribution...****Portions****Yield**Hopkins Cafe  
11/17/2023 Dinner

400 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

## Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 2 1/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 18 1/2 cup
Internal Temp:		

*Ingredients & Instructions...*

- Sliced Potatoes 3.96 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	18 1/2 cup	2 1/4 Quart

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

## Deli Chicken Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 9 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 9 1/2 cup
<b>Internal Temp:</b> 40		

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

- Halal Boneless Skinless Chicken Breast	1.41 Pound
- Celery	2.25 Pound
<b>-Diced</b>	
- Onion Powder	1 1/4 Teaspoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	2 Tablespoon 3/4 Teaspoon
- Gourmet Mayonnaise	1 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

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

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

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

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

Hopkins Cafe  
11/17/2023 Dinner

9 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

**Deli Egg Salad**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7.47 #8 scoop
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 9 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Peeled Hard Cooked Egg	17.19 Ea.
- Gourmet Mayonnaise	1/2 Cup 2 Tablespoon
- Celery	3 2/3 Tablespoon
- Cnd Sweet Pickle Relish	3 2/3 Tablespoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/17/2023 Dinner	9 1/2 cup	7.47 #8 scoop

JHU Hopkins Cafe

Friday 11/17/2023

Deli

Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 2.42 serving
Cooking Temp:	Serving Utensil:	Portions: 9 Ounce
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn2.42 4 Oz Breast
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	9 Ounce	2.42 serving

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

**Deli Roasted Vegetables**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5.78 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 1.13 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini Sliced, Diced	3.7 Ounce
- Yellow Squash	3.7 Ounce
- Eggplant	3.7 Ounce
- Medium White Mushrooms Sliced	1.85 Ounce
- Onion Red Jumbo 25# Diced	1.85 Ounce
- Green Bell Pepper	0.35 Ea.
- Red Bell Pepper Sliced Thin	0.35 Ea.
* Chopped Garlic	0.35 Ounce
- Fresh Basil	1 7/8 Teaspoon
- Dried Oregano Leaf Crushed	1/2 Teaspoon
- Dried Rosemary Leaf Crushed	1/4 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Balsamic Vinaigrette Dressing	3 2/3 Tablespoon

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	1.13 Pound	5.78 1/2 cup

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

## Deli Tuna Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.52 Bag Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 9 1/2 cup
<b>Internal Temp:</b> 40		

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

- Chunk Light Skipjack Tuna Fish	0.6 43 Oz Pouch
- Celery Diced 1/4"	5.46 Ounce
- Dijon Mustard	1.56 Ounce
- Onion Powder	1 2/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon
- Gourmet Mayonnaise	1 Cup 2 2/3 Tablespoon

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

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	9 1/2 cup	0.52 Bag Batch



JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

**HC Chipotle Mayonnaise**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.53 24 Oz Bottle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 2 oz
<b>Internal Temp:</b>		

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

- |                                  |               |
|----------------------------------|---------------|
| - Gourmet Mayonnaise             | 1.33 Pound    |
| - Cnd Whole Hot Chipotle Peppers | 0.18 7 Oz Can |

**1. Add all ingredients to blender and blend until smooth****2. Serve immediately or label and refrigerate until serving****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	12 2 oz	0.53 24 Oz Bottle

JHU Hopkins Cafe

Deli

Friday 11/17/2023

Dinner

**Hummus Veggie Wrap**

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

**Ingredients & Instructions...**

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Friday 11/17/2023

Dinner

## Bar Rice Krispie

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	50 2x3 portion	1.39 Half sheet pan

JHU Hopkins Cafe

Desserts

Friday 11/17/2023

Dinner

## Cookies M&amp;M

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

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- 1.5 oz M&M's Cookie Dough 50 Ea.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/17/2023 Dinner

50 Cookie

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

**Beef Philly Steak**

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

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

- Gourmet Mayonnaise	3 Gallon 2 Cup
- Garlic Cloves	2 1/2 Cup
<b>-Chopped</b>	
- Extra Virgin Olive Oil	3 3/4 Cup
- Sliced Sirloin Beef	40 Pound
<b>Sliced Thin</b>	
- Green Bell Pepper	80 Ea.
<b>Sliced Thin</b>	
- Jumbo Yellow Onion	60 Each
<b>Sliced Thin</b>	
- Cnd Cheddar Cheese Sauce	12.5 Pound
- Root Rolls Hoagie 6"	200 Ea.
- .75 oz Slcd Swiss Cheese	200 Slice
- Ground Italian Seasoning	3 3/4 Cup
-	
<b>1. Gather all ingredients.</b> <b>2. In a small bowl, combine mayonnaise and minced garlic. Cover and refrigerate.</b> <b>3. Preheat oven to 500 degrees F.</b> <b>4. Heat oil in a large skillet over medium heat. Sauté thinly sliced beef until lightly browned. Stir in thinly sliced peppers and thinly sliced onions. Season with salt and pepper. Sauté until vegetables are tender, and remove from heat.</b> <b>5. Spread each hoagie bun generously with garlic mayonnaise and cheese sauce. Divide beef mixture into buns. Top with 1 slice Swiss Cheese and sprinkle with seasoning.</b> <b>6. Place sandwiches on baking pan. Heat sandwiches in a preheated oven until cheese is melted or slightly browned.</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds.</b> <b>CCP: Hold or serve hot food at or above 140 degrees F.</b>	

**Distribution...****Portions****Yield**Hopkins Cafe  
11/17/2023 Dinner

200 Sandwich

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

## French Fries Crinkle

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- 1/2" Fz Crinkle Cut French Fries	75 Pound
- Fryer Oil Susquehanna Mills	7.5 Pound

-

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy

-

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/17/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

**French Fries Potato Hand Cut Blanched**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

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

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

2. Wash potatoes in colander.

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

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	200 1/2 cup	50 Pound



JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

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

-

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/17/2023 Dinner

210 4 oz

JHU Hopkins Cafe  
Friday 11/17/2023

Grill  
Dinner

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	270 Ea.
- Small Potato Bun	270 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		270 Burger

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

**Grill Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 90 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		90 4 oz

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

## Grill Turkey Burger

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

*Ingredients & Instructions...*

- 5.33 oz White Turkey Burger Patty	136 5.33 Oz
- Small Potato Bun	136 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		136 Burger

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

**Shrimp Popcorn Fried**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 4 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 3 oz
<b>Internal Temp:</b>		

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

- |                                    |          |
|------------------------------------|----------|
| - 65-100 Ct Breaded Popcorn Shrimp | 68 Pound |
| - Canola Oil                       | 2 Quart  |

1. Heat vegetable oil to 375 degrees F.

2. Deep fry shrimp for 3-5 minutes, or until shrimp float to the top. Drain off excess oil.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	200 3 oz	4 Batch

JHU Hopkins Cafe

Grill

Friday 11/17/2023

Dinner

## Wrap Chicken Caesar

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

*Ingredients & Instructions...*

- Romaine Lettuce	8 Head
- Gourmet Caesar Dressing	3 Quart
- Ground Black Pepper	2 Tablespoon
- Grated Parmesan Cheese	3/4 Cup
- 10" Flour Tortilla	50 Ea.
- Dcd Chicken Breast	5.5 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/17/2023 Dinner

50 Sandwich

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

**Bread Garlic Texas Toast**

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

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

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

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

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

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

Hopkins Cafe  
11/17/2023 Dinner

100 Slice

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

**Pasta Fettuccine Chicken Alfredo**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 150 4 oz Portion
<b>Internal Temp:</b> 165		

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

* Plain Cooked Fettuccine Pasta	19 Pound
* Alfredo Sauce	1 3/4 Gallon 2 1/4 Cup
- Halal Bnls Sknls Chicken Thigh	9.38 Pound
- Extra Virgin Olive Oil	1 3/4 Cup
- Whole Black Peppercorns	1 2/3 Tablespoon
- Coarse Kosher Salt	3 2/3 Tablespoon
- Grated Parmesan Cheese	3.79 Pound
- Fresh Italian Parsley	1.88 Bunch

**1. Either heat the water to boiling for a pasta station or using a 2 & 1/2 " perforated pan steam the pasta as needed.**

**2. Season the chicken with Salt and Pepper. Heat skillet and add oil. Cook the chicken and sauté until an internal temperature of 165 degrees is reached. Hold Hot at 140F{CCP}**

**SERVICE:**

**1. In small batches, reheat the pasta, drain. Toss with Sauce and Chicken and top with parmesan cheese and parsley.**

**For each batch mix up approximately:**

**2.5 lbs of Pasta  
1.25 lbs chicken  
3 Cups Sauce  
8 oz Parmesan**

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/17/2023 Dinner	150 4 oz Portion	37.5 Pound



JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

**Pasta Fettuccine Plain Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 18.75 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- 10" Fettuccine Pasta	18.75 Pound
- Water Tap	18 3/4 Gallon
- Coarse Kosher Salt	1 3/4 Cup 2 Tablespoon
- Canola Oil	1/4 Cup 4 Tablespoon

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

2. Add Salt.

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

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Dinner	For Use In Pasta Fettuccine Chicken Alfredo	19 Pound
<b>Overproduction...</b>	1 4 oz Portion	4 Ounce

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
11/17/2023 Dinner	240 slice	30 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

## Pizza Meat Supreme

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

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice
- Ground Sweet Mild Italian Pork Sausage	3.25 Pound

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

* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
* Roasted Mushroom Pizza Topping	2.03 Pound
- Cnd Slcd Ripe Olives Drained	1.63 Pound

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

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

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

**4. Spread 8 oz mozzarella cheese evenly over sauce. Top with roasted vegetables, olives, cooked sausage, and pepperoni**

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

## Topping Pizza Veg Mushrooms Roasted

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

**Ingredients & Instructions...**

- Sld White Mushrooms Sliced 1/8"	2.64 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/4 Teaspoon

**1. Gather ingredients and equipment as needed.****2. Place mushrooms into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.****3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix mushrooms. Return to oven for an additional 2 minutes.****STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Dinner	For Use In Pizza Meat Supreme	2.03 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

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

*Ingredients & Instructions...*

- Jumbo Yellow Onion Diced 3/8"	2.44 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Dinner	For Use In Pizza Meat Supreme	2.03 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 11/17/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

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

*Ingredients & Instructions...*

- Green Bell Pepper Cut ½"	2.44 Pound
- Extra Virgin Olive Oil	2 3/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/17/2023 Dinner	For Use In Pizza Meat Supreme	2.03 Pound

JHU Hopkins Cafe

Root

Friday 11/17/2023

Dinner

**Kale Sauteed with Garlic**

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

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

- Kale 24 CT	75 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
* Chopped Garlic	1 Quart 1/2 Cup
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3/4 Cup
- Dairy-Free Margarine	3 Cup

1. Rinse kale in cold water to clean. Remove stems from kale and tear into smaller pieces.

2. In a large pot, heat olive oil and sauté garlic over medium heat for about 1 minute - do not over cook garlic.

3. Add kale to garlic and olive oil. Add salt and pepper. Cover pot and cook for 2 minutes on medium heat.

4. Uncover pot and turn heat to high. Cook kale for another minute or until all leaves are wilted. Stir occasionally.

5. Toss lightly with margarine.

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).

CCP: Hold or serve hot food at or above 140 degrees F.

-  
Note: Recommended seasonings include basil, mace, marjoram, nutmeg, oregano, vinegar, herb de provence, salt free herb seasonings. Add 2 1/2 tablespoons seasoning of choice per 10 pounds.

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/17/2023 Dinner

300 1/2 cup

9 1/4 Gallon 2 Cup



JHU Hopkins Cafe

Root

Friday 11/17/2023

Dinner

## Tomatoes Couscous Stuffed

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Serving
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Serving
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Tomatoes 6X6 25# Sliced	50 Pound
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	1/2 Cup 1/3 Tablespoon
- Sliced Red Onion Diced 1/4"	12.5 Ounce
- Carrot Jumbo 50# Diced	12.5 Ea.
- Dry Couscous	6.25 Pound
* Stock Vegetable	1 1/2 Gallon 1 Cup
- Fresh Cilantro	3 Cup 2 Tablespoon
- Fresh Mint Chopped	3 Cup 2 Tablespoon
- Zucchini Seeded & Diced	12.5 Ea.
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Ground Spanish Paprika	3/4 Cup 1/3 Tablespoon

1. Preheat oven to 350 degrees Fahrenheit.

2. Prep tomatoes: cut in half, and scoop out seeds and inside of tomato, drain, chop and set aside.

3. Use one tablespoon of olive oil to brush hollow tomatoes.

4. Heat the remaining two tablespoons of olive oil in a 4 qt. saucepan on medium to high heat.

5. Add garlic and shallot and cook for two minutes or until soft.

6. Add carrots and cook for three minutes more. Add couscous and toast two minutes.

7. Add vegetable stock. Bring to a boil. Reduce heat, cover and simmer until couscous is tender for 12-15 minutes.

8. Stir in cilantro, mint, Ras el Hanout, zucchini, salt, pepper and chopped tomato.

9. Spoon mixture into hollow tomatoes and bake for 20 minutes.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner		100 Serving

JHU Hopkins Cafe

Salad Bar

Friday 11/17/2023

Dinner

**Beans Lentils Brown Cooked**

<b>Cooking Time:</b> 20-30 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Brown Lentils	24.27 Pound
* Water	7 1/4 Gallon 3 Cup

**1. Place the lentils in a colander or sieve, and rinse with cool running water; drain. Be sure to check for any debris like small stones.**

**One pound (16 ounces) of dry lentils yields about 7 cups cooked. Remember, no soaking is required. Ratio to Cook Lentil is 1 cup of dry lentil to 5 cups of boiling water.**

**2. Cook brown lentils as directed until just tender (do not cook too long or the lentils will be mushy).**

**3. In a Dutch oven or large saucepan combine cool water and lentils. Bring to boiling. Reduce heat and simmer, covered, until tender, stirring occasionally. For brown lentils, allow 25 to 30 minutes for cooking time. Drain any excess cooking liquid and use as desired.**

**CCP: Hold or serve cold food at or below 40 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/17/2023 Dinner	150 1/2 cup	75 Pound

JHU Hopkins Cafe

Soup

Friday 11/17/2023

Dinner

## Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Egg, Gluten, Soy, Wheat***Ingredients & Instructions...*

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
<b>Chopped 1/4"</b>	
- Celery	1.34 Stalk
<b>Chopped 1/4"</b>	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 minutes.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds.  
 CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Friday 11/17/2023

Dinner

## Soup Tomato Basil

Cooking Time:	Serving Pan:	Yield: 50 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
<b>Diced 1/4"</b>	
- Dairy-Free Margarine	3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Cnd Tomato Sauce	3 1/4 Gallon 1 Cup
- Sugar	3 2/3 Tablespoon
- Milk 2% .5 GAL	2 1/2 Gallon 3 Cup
- Fresh Basil	2 1/2 Cup 2 2/3 Tablespoon

**Finely cut**

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

CCP: Cook to a minimum internal temperature of 140 degrees F.  
 CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 11/17/2023 Dinner	100 8 oz	50 Pound

JHU Hopkins Cafe

Waffle Bar

Friday 11/17/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 30 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 30 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens:** Dairy, Egg, Gluten, Soy, Wheat**Ingredients & Instructions...**

- Mix Waffle and Pancake	1 3/4 Quart 1/2 Cup
- Large Egg	7.5 Ea.
* Water	1 Quart 1/2 Cup
- Dairy-Free Margarine Melted	1/4 Cup 4 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

**Distribution...****Portions****Yield**Hopkins Cafe  
11/17/2023 Dinner

30 Waffle

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Dinner

## Cake of the Day Sponge T&amp;S

Cooking Time:	Serving Pan:	Yield: 50 Cake
Cooking Temp:	Serving Utensil:	Portions: 50 Cake
Internal Temp:		

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Sponge Fzn 50 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		50 Cake

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Dinner

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Dinner

LEV Borracho Beans

Cooking Time:	Serving Pan:	Yield: 200 2 Oz
Cooking Temp:	Serving Utensil:	Portions: 200 2 Oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Wheat

Ingredients & Instructions...

-	Seasoned Borracho Beans	3.71	#10 Can
-			
	1. Open can and pour the beans into a medium pot over medium-high heat. Stir while bringing to a boil		
	2. Reduce heat to medium-low heat and simmer for 20 minutes		
-			
	CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds		
	CCP: Hold or serve hot food at or above 140 degrees F		

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023   Dinner		200 2 Oz



JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Dinner

## Salad Chickpea

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 1/2 Cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	1 3/4 Cup
- Celery Diced	1/2 Cup
- Green Onion Sliced Thin	2 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup
- Vegan Soybean Oil Mayonnaise	1/4 Cup
- Dijon Mustard	1 1/2 Teaspoon
- Fresh Dill Chopped	0.5 Ounce
- Lemon Juice	2 1/4 Teaspoon
- Garlic Powder	1/2 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
<b>1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.</b> <b>2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.</b> <b>3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		5 1/2 Cup

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Dinner

## The Ultimate Grilled Cheese

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Sourdough Deli Bread	200 Ea.
- Dairy-Free Margarine	1 1/2 Quart 1/4 Cup
- Mild Cheddar Cheese	100 Slice
- Smoked Gouda Cheese	100 Slice
- Havarti Cheese	100 Slice

1. Spread 1/2 Tbsp of margarine on one side of each slice of bread

2. Place both pieces of bread on the grill with the margarine side-down

3. Stack cheeses on one piece of toast: Cheddar, Havarti, then Gouda. Once the bread is golden brown, close the sandwich with the crisp sides on the outside

4. Continue cooking until the bread is a rich golden brown, flipping once and pressing down lightly to help the bread stick to the cheese. Total cooking time is around 5-6 minutes

5. Once the cheese has melted, remove and cut in half diagonally to serve

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/18/2023 Dinner

100 Sandwich

JHU Hopkins Cafe

[None]

Saturday 11/18/2023

Dinner

**Yellow Squash Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3.5 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 224 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Yellow Squash	14 Pound
- slice into rounds	
* Water	1 3/4 Gallon

1. Wash and slice squash into even round slices.

2. Steam sliced squash until thoroughly heated to 140 degrees.

CCP : Cook to a minimum internal temperature of 145 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	200 1/2 cup	3.5 2" Hotel Pan
<b>Overproduction...</b>	24 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Saturday 11/18/2023

Dinner

## Carvery Corn Steamed

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Fz Corn	32 1 Lb Bag
* Water	2 Gallon

1. Boil or steam corn until heated. Drain off excess liquid.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/18/2023 Dinner

200 1/2 cup

JHU Hopkins Cafe

Saturday 11/18/2023

Deli  
Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 1 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 14 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes	3.08 Pound
<div><div>1. Preheat fryer to 375°F.</div><div>2. Fill fryer basket no more than half full.</div><div>3. Deep fry for 6 minutes.</div><div>4. Season as desired. May serve hot or cold.</div><div>-</div><div>CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.</div><div>CCP: Hold or serve hot food at or above 140 degree F.</div></div>	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	14 1/2 cup	1 3/4 Quart

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

## Deli Chicken Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 1/2 cup
<b>Internal Temp:</b> 40		

*Pre-Prep Instructions...***Allergens:** Egg*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	1.09 Pound
- Celery	1.75 Pound
<b>-Diced</b>	
- Onion Powder	1 Teaspoon
- Coarse Kosher Salt	7/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	1 2/3 Tablespoon
- Gourmet Mayonnaise	3/4 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/18/2023 Dinner

7 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

**Deli Egg Salad**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5.81 #8 scoop
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Peeled Hard Cooked Egg	13.37 Ea.
- Gourmet Mayonnaise	1/4 Cup 3 Tablespoon
- Celery	2 2/3 Tablespoon
- Cnd Sweet Pickle Relish	2 2/3 Tablespoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

**1. Chop eggs into small pieces.****2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/18/2023 Dinner	7 1/2 cup	5.81 #8 scoop

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

## Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 1.89 serving
Cooking Temp:	Serving Utensil:	Portions: 7 Ounce
Internal Temp:		

## Ingredients &amp; Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn 1.89 4 Oz Breast

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	7 Ounce	1.89 serving



JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

**Deli Roasted Vegetables**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 4.5 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 14 Ounce
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini Sliced, Diced	2.88 Ounce
- Yellow Squash	2.88 Ounce
- Eggplant	2.88 Ounce
- Medium White Mushrooms Sliced	1.44 Ounce
- Onion Red Jumbo 25# Diced	1.44 Ounce
- Green Bell Pepper	0.27 Ea.
- Red Bell Pepper Sliced Thin	0.27 Ea.
* Chopped Garlic	0.27 Ounce
- Fresh Basil	1 1/2 Teaspoon
- Dried Oregano Leaf Crushed	3/8 Teaspoon
- Dried Rosemary Leaf Crushed	1/8 Teaspoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground Black Pepper	1/8 Teaspoon
- Balsamic Vinaigrette Dressing	2 2/3 Tablespoon

**1. Clean and trim vegetables appropriately.****2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

**CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.****CCP: Hold or serve hot food at or above 140 degree F**

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	14 Ounce	4.5 1/2 cup

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

## Deli Tuna Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.4 Bag Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 1/2 cup
<b>Internal Temp:</b> 40		

*Pre-Prep Instructions...***Allergens:** Egg, Fish*Ingredients & Instructions...*

- Chunk Light Skipjack Tuna Fish	0.46 43 Oz Pouch
- Celery Diced 1/4"	4.2 Ounce
- Dijon Mustard	1.2 Ounce
- Onion Powder	1 1/3 Tablespoon
- Ground White Pepper	1/4 Teaspoon
- Gourmet Mayonnaise	3/4 Cup 2 Tablespoon

-  
1. Gather all ingredients/equipment as needed for recipe.

2. Fold all ingredients together in a mixing bowl with a rubber spatula.

-  
CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	7 1/2 cup	0.4 Bag Batch

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

## HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.4 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 9 2 oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- |                                  |               |
|----------------------------------|---------------|
| - Gourmet Mayonnaise             | 1 Pound       |
| - Cnd Whole Hot Chipotle Peppers | 0.14 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	9 2 oz	0.4 24 Oz Bottle

JHU Hopkins Cafe

Deli

Saturday 11/18/2023

Dinner

**Hummus Veggie Wrap**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Wrap
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Wrap
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Desserts

Saturday 11/18/2023

Dinner

## Cereal Bars Fruit Loops

Cooking Time:	Serving Pan:	Yield: 50 Square
Cooking Temp:	Serving Utensil:	Portions: 50 Square
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Gluten, Soy, Wheat***Ingredients & Instructions...*

- Dairy-Free Margarine Melted	1/2 Cup 1/3 Tablespoon
- White Marshmallows	1.74 Pound
- Froot Loops Cereal	1 Gallon 1/2 Cup

**1. Spray baking dish with nonstick cooking spray. Set aside****2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe  
11/18/2023 Dinner

50 Square

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## Appetizer Egg Roll Fried

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Egg Roll
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Egg Roll
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens: Soy, Sesame, Wheat, Gluten****\*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.***Ingredients & Instructions...*

- Frozen Vegetable Egg Rolls	100 Ea.
- Fryer Oil Susquehanna Mills	8 Ounce

- 
- 1. Gather all ingredients**
- 2. Preheat deep fryer to 375 degrees F**
- 3. Deep fry from frozen for 3 to 5 minutes until golden brown or an internal temperature of 165 degrees F is reached**
- 

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/18/2023 Dinner

100 Egg Roll

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 145		

*Pre-Prep Instructions...*

\*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

*Ingredients & Instructions...*

- |                                     |          |
|-------------------------------------|----------|
| - Idaho Potato                      | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes |          |
| * Water                             | 2 Gallon |
| - Coarse Kosher Salt                | 1 Cup    |
| - Fryer Oil Susquehanna Mills       | 5 Pound  |
1. Gather all ingredients/equipment as needed for recipe.
  2. Wash potatoes in colander.
  3. Cut potatoes using fry cutter in the prep area. Rinse well.
  4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
  5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

**STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/18/2023 Dinner	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## French Fries Steak

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

*Pre-Prep Instructions...*

\*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

*Ingredients & Instructions...*

- 3/8" Fz Steak Cut French Fries 50 Pound  
Baked
- Fryer Oil Susquehanna Mills 5 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Hold or serve hot food at or above 135 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/18/2023 Dinner

200 1/2 cup



JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

* Hand Cut French Fries	50 Pound
- Coarse Kosher Salt	2 Tablespoon
- Fryer Oil Susquehanna Mills	5 Pound
-	
1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.	
2. Season with salt and serve	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 158 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 158 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	39.5 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 3/4 Cup
- Garlic Cloves	11.85 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 4 Tablespoon
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	3 2/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		158 4 oz

JHU Hopkins Cafe

Saturday 11/18/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 203 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 203 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	203 Ea.
- Small Potato Bun	203 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		203 Burger

JHU Hopkins Cafe

Saturday 11/18/2023

Grill  
Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 68 4 oz
Cooking Temp:	Serving Utensil:	Portions: 68 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	68 4 OZ
-	
1. Keep frozen prior to cooking.	
2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.	
3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		68 4 oz

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 102 Burger
Cooking Temp:	Serving Utensil:	Portions: 102 Burger
Internal Temp:		

**Ingredients & Instructions...**

- 5.33 oz White Turkey Burger Patty	102 5.33 Oz
- Small Potato Bun	102 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		102 Burger

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## Skillet Southwest Vegan

Cooking Time:	Serving Pan:	Yield: 3.99 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 4 oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Canola Oil	3/4 Cup 4 Tablespoon
- Vegan Chorizo Crumbles	5.99 Pound
- Sweet Potato	8.98 Pound
- Jumbo Yellow Onion	3.74 Pound
- Green Bell Pepper	3.74 Pound
- Red Bell Pepper	3.74 Pound
Sliced Thin	
- Jalapeno Pepper	3/4 Quart 3/4 Cup
Seeded & Diced	
- Garlic Cloves	3.99 Clove
Chopped	
- Fz Corn	5.99 Pound
- Black Beans	7.48 Pound
Drained & Rinsed	
- Tomato Plum (Roma) 25#	3.99 Pound
Chopped	
- Shrd Vegan Cheddar Cheese Sub	3.99 Pound
-	

1. Roast sweet potatoes for ten minutes on each side at 350 degrees; do not overcook. When cooled, cut into small cubes and set aside. Heat large sauté pan and add the oil. Once pan is hot, add onions, red and green bell peppers and sweet potatoes. Continue to cook until sweet potatoes are fork tender.

2. Add jalapenos, corn, and garlic and continue to cook for approximately 3 more minutes.

3. Add vegan sausage crumbles (if using). Heat until fully cooked, about 5-7 minutes.

4. Add black beans and cook for 2-3 minutes, until just until hot.

5. Top with fresh tomatoes and vegan cheese and serve

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	200 4 oz	3.99 Batch

JHU Hopkins Cafe

Grill

Saturday 11/18/2023

Dinner

## Wrap Chicken Caesar

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Romaine Lettuce	8 Head
- Gourmet Caesar Dressing	3 Quart
- Ground Black Pepper	2 Tablespoon
- Grated Parmesan Cheese	3/4 Cup
- 10" Flour Tortilla	50 Ea.
- Dcd Chicken Breast	5.5 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

CCP: Hold or serve cold food at or below 40 degree F.

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/18/2023 Dinner

50 Sandwich

JHU Hopkins Cafe

Lev - Taco Kitchen

Saturday 11/18/2023

Dinner

LEV Chips and Salsa

Cooking Time:	Serving Pan:	Yield: 200 Serving
Cooking Temp:	Serving Utensil:	Portions: 200 Serving
Internal Temp:		

Ingredients & Instructions...

* LTK Tortilla Chips	100 Pound
Choice of Salsa:	
Charred Chipotle Salsa - 4 oz	
Mango Peach Salsa - 4 oz	
Salsa Verde - 4 oz	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		200 Serving



JHU Hopkins Cafe  
Saturday 11/18/2023

Lev - Taco Kitchen  
Dinner

LTK Tortilla Chips

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- 4 Cut Unfried White Tortilla Chips	100 Pound
--------------------------------------	-----------

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/18/2023 Dinner	For Use In LEV Chips and Salsa	100 serving

JHU Hopkins Cafe

Passport

Saturday 11/18/2023

Dinner

## Enchilada Chicken &amp; Cheese

Cooking Time:	Serving Pan:	Yield: 400 3 oz
Cooking Temp:	Serving Utensil:	Portions: 400 3 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Enchilada Chicken & Cheddar 3oz Ckd	6.67 60/3 Oz Each
- Green Tomatillo Salsa Verde	1 1/4 Gallon
- Sour Cream	1 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 5/8 Teaspoon

1. Gather all ingredients

2. Heat enchiladas according to package instructions

3. Mix together salsa verde and sour cream. Season with salt and pepper to taste

4. Serve enchiladas warm topped with creamy salsa verde sauce

CCP: Hold or serve hot food at or above 140 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/18/2023 Dinner

400 3 oz

JHU Hopkins Cafe

Passport

Saturday 11/18/2023

Dinner

## Spanish Rice

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

* Water	3 Gallon
- Long Grain White Rice	12 Pound
- Ground Black Pepper	2 Teaspoon
- Green Bell Pepper	1 Quart
<b>1/4" Dice</b>	
- Jumbo Yellow Onion	1 Quart
<b>1/4" Dice</b>	
- Canned Fire Roasted Diced Tomatoes	2 Quart
<b>Dried</b>	
- Dairy-Free Margarine	2 Cup
Melted	
- Coarse Kosher Salt	1 1/3 Tablespoon

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.

2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 11/18/2023

Dinner

**Bruschetta**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Gallon 2 Cup
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Tomato Plum (Roma) 25# Chopped	25 Pound
- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Fresh Basil	1 1/2 Quart 1/4 Cup
- Fresh Italian Parsley	1 1/2 Cup 1 Tablespoon
* Chopped Garlic	1 1/2 Cup 1 Tablespoon
- Baguette Bread Sliced Thin	12.5 Ea.

1. Gather all ingredients
2. Cut the tomatoes into a small dice
3. Add remaining ingredients and toss
4. Slice baguette into 20 slices
5. Top each baguette slice with 2 oz of topping

**CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 11/18/2023

Dinner

## Pasta Ziti Baked

Cooking Time:	Serving Pan:	Yield: 100 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 8oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

* Water	12 Gallon
- Ziti Pasta	10 Pound
Boiled	
- Shrd Mild Cheddar Cheese	10 Ounce
- Shredded Part Skim Mozzarella Cheese	8 Pound
- Whole Milk Ricotta Cheese	14 Pound
- Canned Marinara Sauce	4 Gallon
- Grated Parmesan Cheese	2 1/2 Quart

1. Bring water to a boil. Add pasta and cook until tender. Drain off excess liquid.

2. Combine shredded mozzarella, cheddar, and ricotta cheeses.

3. Layer ziti in a baking pan using the following order (repeat as needed to form several layer): ziti noodles, cheese mixture, and sauce.

4. Sprinkle top with Parmesan cheese.

5. Bake in oven at 350 degree F for 30-45 minutes, or until done.

-

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/18/2023 Dinner

200 8oz

100 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 11/18/2023

Dinner

## Pizza Cheese

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 23 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 184 slice
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens: Dairy, Gluten, Wheat***Ingredients & Instructions...*

- Dough Pizza Supreme 22 oz	23 22 Oz Dough
- Cnd Italian Pizza Sauce	8.63 Pound
- Shredded Part Skim Mozzarella Cheese	11.5 Pound

**1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).****\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz mozzarella cheese evenly over sauce****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	180 slice	23 Pizza
<b>Overproduction...</b>	4 slice	1 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 11/18/2023

Dinner

## Pizza Pepperoni

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 23 pizza
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 184 slice
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens: Dairy, Gluten, Wheat***Ingredients & Instructions...*

- Dough Pizza Supreme 22 oz	23 22 Oz Dough
- Cnd Italian Pizza Sauce	8.63 Pound
- Shredded Part Skim Mozzarella Cheese	11.5 Pound
- Slcd Pork Beef Pepperoni	460 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
 \*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**

**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	180 slice	23 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Hopkins Cafe

Root

Saturday 11/18/2023

Dinner

## Spinach Wilted with Tomatoes

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Spinach	50 Pound
- Extra Virgin Olive Oil	3 Cup
* Chopped Garlic	3 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/2 Cup
- Red Grape Tomatoes	12 Pound
- Dairy-Free Margarine	2 Cup

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.
2. In a large pot, heat olive oil and sauté minced garlic over medium heat for about 1 minute, but do not brown.
3. Add spinach, salt, and pepper to pot and toss with garlic oil.
4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.
5. Cut tomatoes in half. Toss spinach lightly with margarine and cherry tomatoes.

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/18/2023 Dinner

200 1/2 cup



JHU Hopkins Cafe

Salad Bar

Saturday 11/18/2023

Dinner

## CSM Southwest Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 Salad
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Salad
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens: Dairy, Egg***Ingredients & Instructions...*

- Romaine Lettuce	37.5 Pound
- Avocado	25 Pound
- Red Grape Tomatoes	25 Pound
- Fz Flame Roasted Cut Corn	25 Pound
- Black Beans	25 Pound
Drained & Rinsed	
- Cnd Slcd Ripe Olives	25 Pound
- Cnd Slcd Jalapeno Peppers in Brine	25 Pound
- Cheese Cotija Grated REF	25 Pound
- 4 Cut Unfrd Yellow Tortilla Strips Chips	12.5 Pound
- Salted Roasted Pumpkin Seeds	12.5 Pound
- Dressing Ranch	37.5 Pound
-	

**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/18/2023 Dinner

200 Salad

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Dinner

## Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
<b>Chopped 1/4"</b>	
- Celery	1.34 Stalk
<b>Chopped 1/4"</b>	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 minutes.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds.  
 CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023 Dinner	100 8 oz	2.67 Batch

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Dinner

## Soup Vegetable Tuscan Vegan In House

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 6 1/4 Gallon
<b>Cooking Temp:</b> Med	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz
<b>Internal Temp:</b> 145		

*Ingredients & Instructions...*

- Cannellini Beans Rinsed & Drained	10.42 Pound
- Canola Oil	4.2 Ounce
- Jumbo Yellow Onion	4.17 Pound
- Carrot Jumbo 50#	2.08 Pound
- Celery	2.08 Pound
- Zucchini Diced 1/4"	2.08 Pound
* Chopped Garlic	2.08 Ounce
- Dried Thyme Leaf	1 1/3 Tablespoon
- Ground Sage	2 Tablespoon 1/4 Teaspoon
- Fresh Rosemary Chopped	1/4 Cup 2 Tablespoon
* Mirepoix Stock Made in Advance & Reserved	2 1/2 Gallon 2 Cup
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon
- Canned Diced Tomatoes	12.5 Pound
- Fz Chopped Spinach	4.17 Pound

Thawed in cooler @ 40°F &lt; 48 hours (CCP)

**1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water and establish a clean sanitized work surface. Using a clean cutting board and a clean sanitized knife in between different types of foods {SOP} Wearing disposable gloves {SOP} Check temperature with a clean, sanitized, calibrated thermometer. {SOP}**

**2. Divide the bean in half and mash half of the beans. Set aside.**

**3. Heat oil in a pot/kettle over high heat. Add the onions, carrots, celery and zucchini and sauté until light brown, 4-6 minutes.**

**4. Add garlic, thyme, sage and rosemary and cook until fragrant, 2 minutes.**

**5. Add stock, salt and pepper and bring to a boil. Once boiling, add the tomatoes and spinach, cook 5 minutes.**

**6. Add all of the beans and return to a simmer and continue to cook, 5 minutes. Suggested to serve with parmesan on the side as a garnish.**

**HOT FOOD SERVICE:**

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Dinner

Soup Vegetable Tuscan Vegan In House

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140°F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {SOP}

Distribution...	Portions	Yield
Hopkins Cafe 11/18/2023    Dinner	100   8 oz	6 1/4 Gallon

JHU Hopkins Cafe

Soup

Saturday 11/18/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 2 1/2 Gallon 2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

- Mirepoix Soup Base Paste	1/4 Cup 4 Tablespoon
* Water	2 1/2 Gallon 2 Cup

**1. BOIL water.****2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

**CHILL RAPIDLY** in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

**REUSE:****REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/18/2023 Dinner	For Use In Soup Vegetable Tuscan Vegan In House	2 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Waffle Bar

Saturday 11/18/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 23 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 23 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/4 Quart 3/4 Cup
- Large Egg	5.75 Ea.
* Water	3 1/2 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

**Distribution...****Portions****Yield**Hopkins Cafe  
11/18/2023 Dinner

23 Waffle

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Dinner

## Cake of the Day Yellow T&amp;S

Cooking Time:	Serving Pan:	Yield: 100 Cake
Cooking Temp:	Serving Utensil:	Portions: 100 Cake
Internal Temp:		

## Ingredients &amp; Instructions...

- Cake Sheet 1/2 Yellow Fzn 100 48 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		100 Cake

JHU Hopkins Cafe

Sunday 11/19/2023

[None]

Dinner

Cauliflower Steamed

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Cauliflower	48 Pound
* Water	3 Gallon
-	
1. Boil or steam cauliflower until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe		
11/19/2023 Dinner		300 1/2 cup



JHU Hopkins Cafe	[None]
Sunday 11/19/2023	Dinner

Cookies White Chocolate Lemon

Cooking Time:	Serving Pan:	Yield: 50 cookie
Cooking Temp:	Serving Utensil:	Portions: 50 cookie
Internal Temp:		

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough	50 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		50 cookie

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Dinner

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 7 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.44 14 Oz Pouch
- Syrup Blue Curacao	0.22 1 LT
- Water Tap	3 1/2 Quart

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 11/19/2023

Dinner

## Salad Chickpea

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 1/2 Cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	2 1/4 Cup 3 Tablespoon
- Celery Diced	1/2 Cup 3 Tablespoon
- Green Onion Sliced Thin	2 2/3 Tablespoon
- Red Bell Pepper Diced Small	1/4 Cup 2 Tablespoon
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1/4 Cup 2 Tablespoon
- Vegan Soybean Oil Mayonnaise	1/4 Cup 2 Tablespoon
- Dijon Mustard	2 1/8 Teaspoon
- Fresh Dill Chopped	0.7 Ounce
- Lemon Juice	1 Tablespoon 1/8 Teaspoon
- Garlic Powder	3/4 Teaspoon
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/19/2023 Dinner

7 1/2 Cup

JHU Hopkins Cafe

B.Y.O.B.

Sunday 11/19/2023

Dinner

**Broccoli Florets Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 4.69 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Soy****Ingredients & Instructions...**

- Broccoli Florets 4/3#	70.35 Pound
* Water	2 1/4 Gallon 1 1/2 Cup

**1. Cut or trim broccoli as appropriate.****2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**

Hopkins Cafe		
11/19/2023 Dinner	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Sunday 11/19/2023

Dinner

**Carrots Honey Glazed Carvery**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Soy****Ingredients & Instructions...**

- Coin Cut Carrots	60 Pound
* Water	3 Gallon
- Dairy-Free Margarine	1 Quart 1/2 Cup
- Light Brown Sugar	1 1/2 Quart
- Light Amber Honey	1 Quart 1/2 Cup
- Lemon Juice	1 1/2 Cup

**1. Steam or boil carrots until tender. Drain off excess liquid.****2. Toss carrots lightly with margarine, brown sugar, honey, and lemon juice.****3. Cook over low heat for 3-5 minutes, or until brown sugar dissolves.**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe  
11/19/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Carvery

Sunday 11/19/2023

Dinner

## Potatoes Lemon

Cooking Time:	Serving Pan:	Yield: 5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 320 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Red Potato	75 Pound
- Dairy-Free Margarine	3.75 Pound
- Lemon Juice	1 3/4 Cup 2 Tablespoon
- Parsley Flakes	2 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon

1. Gather all ingredients

2. Peel potatoes and cut into quarters. Steam or boil until tender. Drain off excess liquid

3. Combine melted margarine and lemon juice. Pour over potatoes

4. Roll potatoes in dried parsley. Sprinkle with salt

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	300 1/2 cup	5 2" Hotel Pan
Overproduction...	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Sunday 11/19/2023

Dinner

## Turkey Breast Roasted

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 84.38 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 450 3 oz
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

* Water	2 1/2 Gallon
- LS Chicken Soup Base Paste	1/4 Cup 3 Tablespoon
- Bnls Sknls Turkey Breast	138.38 Pound
- Ground Black Pepper	1/2 Cup 1 Tablespoon

- 
1. Mix water and chicken base together and pour over turkey. Season with pepper.
  2. Bake in oven at 350 F for 2- 3 hours, or until done.
  3. Let stand for 20 minutes before slicing.
- 

CCP: Cook to a minimum internal temperature of 165 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	450 3 oz	84.38 Pound

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

## Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 21 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Sliced Potatoes 4.62 Pound

1. Preheat fryer to 375°F.
2. Fill fryer basket no more than half full.
3. Deep fry for 6 minutes.
4. Season as desired. May serve hot or cold.

- CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	21 1/2 cup	2 1/2 Quart 1/2 Cup



JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

## Deli Chicken Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 11 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 11 1/2 cup
<b>Internal Temp:</b> 40		

*Pre-Prep Instructions...***Allergens:** Egg*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	1.72 Pound
- Celery	2.75 Pound
<b>-Diced</b>	
- Onion Powder	1 5/8 Teaspoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground White Pepper	1/8 Teaspoon
- Dijon Mustard	2 2/3 Tablespoon
- Gourmet Mayonnaise	1 1/4 Cup 2 Tablespoon

1. Gather all ingredients as needed. Mix onion, celery, salt, white pepper, mustard and mayonnaise together.

2. Add the chicken to the large mixer and using the paddle attachment mix thoroughly.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/19/2023 Dinner

11 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

**Deli Egg Salad**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 9.13 #8 scoop
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 11 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Peeled Hard Cooked Egg	21 Ea.
- Gourmet Mayonnaise	1/2 Cup 3 2/3 Tablespoon
- Celery	1/4 Cup 1/3 Tablespoon
- Cnd Sweet Pickle Relish	1/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/8 Teaspoon
- Ground White Pepper	1/8 Teaspoon

**1. Chop eggs into small pieces.****2. Mix all ingredients together and chill.****CCP: Hold or serve cold food at or below 40 degree F.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/19/2023 Dinner	11 1/2 cup	9.13 #8 scoop

JHU Hopkins Cafe  
Sunday 11/19/2023

Deli  
Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 2.96 serving
Cooking Temp:	Serving Utensil:	Portions: 11 Ounce
Internal Temp:		

Ingredients & Instructions...

-	Chicken Breast Bnls Sknls 4oz Halal Fzn	2.96	4 Oz Breast
-			
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds		
	CCP: Hold or serve hot food at or above 140 degrees F		

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023    Dinner	11 Ounce	2.96 serving

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

**Deli Roasted Vegetables**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6.75 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 1.31 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini Sliced, Diced	4.32 Ounce
- Yellow Squash	4.32 Ounce
- Eggplant	4.32 Ounce
- Medium White Mushrooms Sliced	2.16 Ounce
- Onion Red Jumbo 25# Diced	2.16 Ounce
- Green Bell Pepper	0.41 Ea.
- Red Bell Pepper Sliced Thin	0.41 Ea.
* Chopped Garlic	0.41 Ounce
- Fresh Basil	2 1/8 Teaspoon
- Dried Oregano Leaf Crushed	1/2 Teaspoon
- Dried Rosemary Leaf Crushed	1/4 Teaspoon
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Balsamic Vinaigrette Dressing	1/4 Cup 1 Teaspoon

1. Clean and trim vegetables appropriately.

2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.

3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.

4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.

-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	1.31 Pound	6.75 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

**Deli Tuna Salad**

<b>Cooking Time:</b> <b>Cooking Temp:</b> <b>Internal Temp:</b> 40	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 0.63 Bag Batch <b>Portions:</b> 11 1/2 cup
--	--	---

**Pre-Prep Instructions...****Allergens:** Egg, Fish**Ingredients & Instructions...**

- Chunk Light Skipjack Tuna Fish	0.72 43 Oz Pouch
- Celery Diced 1/4"	6.62 Ounce
- Dijon Mustard	1.89 Ounce
- Onion Powder	2 Tablespoon 5/8 Teaspoon
- Ground White Pepper	3/8 Teaspoon
- Gourmet Mayonnaise	1 1/4 Cup 2 2/3 Tablespoon

**1. Gather all ingredients/equipment as needed for recipe.****2. Fold all ingredients together in a mixing bowl with a rubber spatula.****CCP: Hold or serve cold food at or below 40 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/19/2023 Dinner	11 1/2 cup	0.63 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

## HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 0.62 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 14 2 oz
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Gourmet Mayonnaise	1.55 Pound
- Cnd Whole Hot Chipotle Peppers	0.21 7 Oz Can

**1. Add all ingredients to blender and blend until smooth****2. Serve immediately or label and refrigerate until serving****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	14 2 oz	0.62 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 11/19/2023

Dinner

**Hummus Veggie Wrap**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Wrap
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Wrap
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plain Hummus BYOB	9.38 Pound
- Deli 12" Spinach Flour Tortilla	50 Ea.
- Cucumber	200 Slice
- Fz Pouch Guacamole	9.38 Pound
- Tomatoes 6X6 25#	100 slice
- Chopped Romaine Lettuce	9.38 Pound
- Fresh Basil	50 Leaf

1. Spread hummus and avocado on spinach tortilla

2. Add lettuce, sliced tomato and cucumber, and chopped basil

3. Roll and serve

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		50 Wrap

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

**Burger Brunch**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 1 burger
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 burger
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- English Muffin	100 Each
- Fz 4 oz Beef Patty	100 4 Oz Patty
- American Cheese	100 Slice
- Canadian Bacon	100 Slice
- Large Egg	100 Ea.

1. Slice Canadian bacon on deli slicer. Place evenly on parchment lined sheet pans. Bake at 350 degrees F for 10 minutes. Set aside.

2. Grill burger patties on flattop until 160 degrees F internal temperature, flipping once, and seasoning both sides with salt and pepper. Set aside.

3. Apply even layer of cooking oil on flattop, crack eggs and cook 3-5 minutes, flipping once, and seasoning both sides with salt and pepper. Place one slice of American cheese on each egg until melted. Set aside.

4. Split English muffins in half and toast on flattop grill. Set aside.

5. Assemble sandwich starting with bottom half of English muffin, burger patty, Canadian bacon, fried egg/cheese, and lastly the top half of English muffin.

\*Have hot sauce, jelly, mayonnaise, mustard, ketchup nearby as topping options

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/19/2023 Dinner

100 1 burger



JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

## French Fries Potato Hand Cut Blanched

<b>Cooking Time:</b> 4 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 145		

*Pre-Prep Instructions...*

\*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

*Ingredients & Instructions...*

- |                                     |              |
|-------------------------------------|--------------|
| - Idaho Potato                      | 37.5 Pound   |
| Washed, Dried, Peeled, Cut 1" Cubes |              |
| * Water                             | 1 1/2 Gallon |
| - Coarse Kosher Salt                | 3/4 Cup      |
| - Fryer Oil Susquehanna Mills       | 3.75 Pound   |
1. Gather all ingredients/equipment as needed for recipe.
  2. Wash potatoes in colander.
  3. Cut potatoes using fry cutter in the prep area. Rinse well.
  4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
  5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

**STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/19/2023 Dinner	For Use In Fries French Hand Cut	37.5 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

## French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 150 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...*

\*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

*Ingredients & Instructions...*

- |                               |            |
|-------------------------------|------------|
| - Waffle Fries                | 37.5 Pound |
| - Fryer Oil Susquehanna Mills | 3.75 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/19/2023 Dinner

150 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

## Fries French Hand Cut

<b>Cooking Time:</b> 3 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

* Hand Cut French Fries	37.5 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Fryer Oil Susquehanna Mills	3.75 Pound

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	150 1/2 cup	37.5 Pound

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 245 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 245 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	61.25 Pound
- Extra Virgin Olive Oil	2 1/4 Quart
- Garlic Cloves	18.38 Clove
<b>Minced</b>	
- Ground Italian Seasoning	3/4 Cup 3/4 Teaspoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon

**1. Coat the chicken with olive oil, minced garlic, and seasoning blend****2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/19/2023 Dinner

245 4 oz

JHU Hopkins Cafe  
Sunday 11/19/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 315 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 315 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	315 Ea.
- Small Potato Bun	315 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		315 Burger

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 105 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 105 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 105 4 OZ

1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		105 4 oz

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 175 Burger
Cooking Temp:	Serving Utensil:	Portions: 175 Burger
Internal Temp:		

*Ingredients & Instructions...*

- 5.33 oz White Turkey Burger Patty	175 5.33 Oz
- Small Potato Bun	175 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		175 Burger

JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

## Onion Rings

<b>Cooking Time:</b> 20-25 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 200 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Onion Rings 40 Pound

-

1. Gather all ingredients
2. Add oil to deep fryer. Preheat deep fryer to 350 degrees F
3. Fry onion rings at 350 degrees F for 2 minutes

-

CCP: Cook to a minimum internal temperature of 140 degrees F  
CCP: Hold or serve hot food at or above 140 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
11/19/2023 Dinner

200 1/2 cup



JHU Hopkins Cafe

Grill

Sunday 11/19/2023

Dinner

**Wrap Chicken Caesar**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Romaine Lettuce	8 Head
- Gourmet Caesar Dressing	3 Quart
- Ground Black Pepper	2 Tablespoon
- Grated Parmesan Cheese	3/4 Cup
- 10" Flour Tortilla	50 Ea.
- Dcd Chicken Breast	5.5 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

CCP: Hold or serve cold food at or below 40 degree F.

**Distribution...****Portions****Yield**

Hopkins Cafe  
11/19/2023 Dinner

50 Sandwich

JHU Hopkins Cafe

Passport

Sunday 11/19/2023

Dinner

## Gravy Turkey

Cooking Time:	Serving Pan:	Yield: 250 servings
Cooking Temp:	Serving Utensil:	Portions: 250 2.6 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Water	3 3/4 Gallon
- Turkey Gravy	5 11.3 Oz Pouch
* Water	1 1/4 Gallon

1. Bring 3 quarts water to a boil.

2. Combine 1 quart cool water and 1 package of gravy mix in bowl. Mix with wire whisk until lump free.

3. Pour water and gravy mix blend into boiling water. Stir until gravy returns to boil.

4. Simmer one minute while stirring constantly.

5. Remove from heat.

CCP: Maintain internal temperature of 165 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	250 2.6 oz	250 servings

JHU Hopkins Cafe

Pizza &amp; Pasta

Sunday 11/19/2023

Dinner

## Lasagna Vegetable

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 2" Hotel Pan
<b>Cooking Temp:</b> 325	<b>Serving Utensil:</b>	<b>Portions:</b> 150 2x4 portion
<b>Internal Temp:</b>		

*Pre-Prep Instructions...***Allergens: Dairy, Egg, Gluten, Wheat***Ingredients & Instructions...*

- 10" Ribbed Lasagna	6.25 Pound
* Water	5 Gallon
- Jumbo Yellow Onion	3 3/4 Cup
- Canola Oil	3 3/4 Cup
- Garlic Powder	1 1/4 Teaspoon
- Cnd Tomato Sauce	2 1/2 Gallon
- Ground Black Pepper	2 1/2 Teaspoon
- Dried Sweet Basil Leaf	2 1/3 Tablespoon
- Fresh Oregano	2 1/3 Tablespoon
- Fz Chopped Spinach	1 3/4 Gallon 2 Cup
- Julienne Carrots	2 1/2 Quart
- Liquid Whole Egg	2 1/4 Quart 1/4 Cup
- Grated Parmesan Cheese	2 1/4 Quart 1/4 Cup
- Whole Milk Ricotta Cheese	9.22 Pound
- Shredded Part Skim Mozzarella Cheese	9.38 Pound

**1. Gather all ingredients****2. Preheat oven to 325 degrees F****3. Boil water. Add noodles to boiling water and cook until tender, approximately 15 minutes****4. Saute onions in oil with garlic until slightly tender****5. Mix sauteed onions, tomato sauce, pepper, basil, and oregano in blender until smooth****6. Thaw spinach by steaming for 5-10 minutes. Drain off excess liquid and mix with shredded carrots****7. Mix egg with Parmesan, ricotta, and half of mozzarella cheese. Combine egg and cheese mixture with spinach and carrots****8. To assemble: Layer noodles, sauce, and cheese mixture until 20x12x2" pan is full. Top with remaining mozzarella cheese****9. Bake in oven at 325 for 1 hour. Let set for 20 minutes before slicing. Cut into 30 2x4 portions****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
11/19/2023 Dinner

150 2x4 portion

5 2" Hotel Pan

**JHU Hopkins Cafe**  
**Sunday 11/19/2023**

**Pizza & Pasta**  
**Dinner**

### Pizza Cheese

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 280 slice
<b>Internal Temp:</b>		

#### Pre-Prep Instructions...

**Allergens: Dairy, Gluten, Wheat**

#### Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	35 22 Oz Dough
- Cnd Italian Pizza Sauce	13.13 Pound
- Shredded Part Skim Mozzarella Cheese	17.5 Pound

**1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
 \*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\***

**2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH**

**3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge**

**4. Spread 8 oz mozzarella cheese evenly over sauce**

**5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place**

**6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**

**CCP: Hold or serve hot food at or above 140 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/19/2023 Dinner	280 slice	35 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Sunday 11/19/2023

Dinner

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 35 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 280 slice
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

- |  |                |
|--|----------------|
| - Dough Pizza Supreme 22 oz            | 35 22 Oz Dough |
| - Cnd Italian Pizza Sauce              | 13.13 Pound    |
| - Shredded Part Skim Mozzarella Cheese | 17.5 Pound     |
| - Slcd Pork Beef Pepperoni             | 700 Slice      |
| -                                      |                |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*
  2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH
  3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
  4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni
  5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
  6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices
  -
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds  
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	280 slice	35 pizza

JHU Hopkins Cafe

Root

Sunday 11/19/2023

Dinner

**Casserole Broccoli & Rice**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3.58 4" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 401 1/2 cup
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Soy****Ingredients & Instructions...**

* Water	2 1/2 Gallon 3 Cup
- Long Grain White Rice	5.37 Pound
- Jumbo Yellow Onion	1 3/4 Cup
- Fz Cut Broccoli	14.32 Pound
- Cream of Mushroom Soup Boiled	2.35 Pound
- Shrd Mild Cheddar Cheese	5.37 Pound
- Dairy-Free Margarine	1 3/4 Cup
<b>1. Bring water to a boil. Add rice and diced onions and simmer on low for 25 minutes covered. Drain off excess liquid.</b> <b>2. Steam broccoli and drain off excess liquid. Mix all ingredients together and pour into 4" deep baking pans.</b> <b>3. Bake in oven at 325 F for 35- 45 minutes.</b> - <b>CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C).</b> <b>CCP: Hold or serve hot food at or above 135 degree F.</b>	

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 11/19/2023 Dinner	400 1/2 cup	3.58 4" Hotel Pan

JHU Hopkins Cafe

Root

Sunday 11/19/2023

Dinner

## Root Cabbage Fried

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 3/4 Gallon 1 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Green Cabbage Shredded	50 Pound
- Dairy-Free Margarine	3 3/4 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon

1. Divide cabbage into equal batches.

2. Fry each batch in butter on 325 degree F griddle for 10 minutes or until tender, stirring frequently to avoid scorching.

3. Add salt and pepper to each batch.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner	250 1/2 cup	7 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Root

Sunday 11/19/2023

Dinner

**Sausage Vegan & Peppers**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 4 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz ladle
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion	1 Gallon
- Green Bell Pepper	2 Quart
- Red Bell Pepper Sliced Thin	2 Quart
- Vegan Bratwurst Sausage	45 Pound
-	
<b>1. Gather all ingredients</b>	
<b>2. Cut all ingredients into 1" x 1" pieces</b>	
<b>3. Grill onions and pepper until vegetables are tender. Grill sausage until done, about 6 minutes</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023 Dinner		200 4 oz ladle



JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Dinner

## Soup Gumbo Chicken Sausage Shrimp GF In House

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 56.25 8 oz
<b>Cooking Temp:</b> Med	<b>Serving Utensil:</b>	<b>Portions:</b> 75 6 oz Ladle
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	5.6 Ounce
- Halal Bnls Sknls Chicken Thigh	8.44 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.06 Pound
- Red Bell Pepper Diced 1/4"	1.06 Pound
- Celery Diced 1/4"	1.06 Pound
* Chopped Garlic	5.63 Ounce
- Dried Thyme Leaf	2 7/8 Teaspoon
- Ground Cayenne Pepper	3/4 Teaspoon
* GF Cajun Seasoning Spice Blend	1.41 Ounce
- Coarse Kosher Salt	4.2 Ounce
* Chicken Stock	8.44 Pound
- Bay Leaf	4.5 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	2.81 Pound
- Tail Off Peeled Shrimp	2.81 Pound
- Okra	1.41 Pound
- Fresh Italian Parsley	11.25 Ounce
- Cornstarch	1.41 Pound
* Water	11.25 Ounce
- Green Onion Sliced Thin	11.25 Ounce

**1. Gather all ingredients/equipment as needed for recipe.**

**2. In a pot on the stove top, heat oil over medium-high heat until shimmering. Add chicken and cook, tossing occasionally until browned, about 10 minutes. Remove chicken and reserve.**

**3. In the same pot cook onions, bell pepper, celery, garlic, thyme, cayenne, cajun seasoning, and salt until vegetables soften, 8 to 10 minutes. Add stock. Add bay leaves and return chicken and juices back into the pot. Bring to a boil, cover and reduce heat to low. Simmer until chicken is cooked through. Stir in sausage and cook until tender.**

**4. Create a slurry with the cornstarch and water. Add slurry to pot, mixing constantly to avoid lumps. Add in okra and shrimp. Cook till shrimp is pink and mixture has thickened. Fold in parsley and serve with rice. GARNISH with Green Onions. Hold and Serve hot 140F{CCP}**

JHU Hopkins Cafe  
Sunday 11/19/2023

Soup  
Dinner

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023    Dinner	75   6 oz Ladle	56.25   8 oz

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Dinner

## Soup Vegetable Tuscan Vegan In House

<b>Cooking Time:</b> 60 min	<b>Serving Pan:</b>	<b>Yield:</b> 4 1/2 Gallon 3 Cup
<b>Cooking Temp:</b> Med	<b>Serving Utensil:</b>	<b>Portions:</b> 75 8 oz
<b>Internal Temp:</b> 145		

*Ingredients & Instructions...*

- Cannellini Beans Rinsed & Drained	7.81 Pound
- Canola Oil	3.1 Ounce
- Jumbo Yellow Onion	3.13 Pound
- Carrot Jumbo 50#	1.56 Pound
- Celery	1.56 Pound
- Zucchini Diced 1/4"	1.56 Pound
* Chopped Garlic	1.56 Ounce
- Dried Thyme Leaf	1 Tablespoon 1/8 Teaspoon
- Ground Sage	1 2/3 Tablespoon
- Fresh Rosemary Chopped	1/4 Cup 2/3 Tablespoon
* Mirepoix Stock Made in Advance & Reserved	1 3/4 Gallon 3 1/4 Cup
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Canned Diced Tomatoes	9.38 Pound
- Fz Chopped Spinach	3.13 Pound

Thawed in cooler @ 40°F &lt; 48 hours (CCP)

**1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water and establish a clean sanitized work surface. Using a clean cutting board and a clean sanitized knife in between different types of foods {SOP} Wearing disposable gloves {SOP} Check temperature with a clean, sanitized, calibrated thermometer. {SOP}**

**2. Divide the bean in half and mash half of the beans. Set aside.**

**3. Heat oil in a pot/kettle over high heat. Add the onions, carrots, celery and zucchini and sauté until light brown, 4-6 minutes.**

**4. Add garlic, thyme, sage and rosemary and cook until fragrant, 2 minutes.**

**5. Add stock, salt and pepper and bring to a boil. Once boiling, add the tomatoes and spinach, cook 5 minutes.**

**6. Add all of the beans and return to a simmer and continue to cook, 5 minutes. Suggested to serve with parmesan on the side as a garnish.**

**HOT FOOD SERVICE:**

JHU Hopkins Cafe  
Sunday 11/19/2023

Soup  
Dinner

Soup Vegetable Tuscan Vegan In House

TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140°F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {SOP}

Distribution...	Portions	Yield
Hopkins Cafe 11/19/2023    Dinner	75   8 oz	4 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Dinner

**Spice Blend Cajun Seasoning GF**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.41 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 70		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 7/8 Teaspoon
- Garlic Powder	2 1/2 Teaspoon
- Ground Spanish Paprika	1 2/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Onion Powder	1 Teaspoon
- Ground Cayenne Pepper	1 1/8 Teaspoon
- Crushed Red Pepper	5/8 Teaspoon
- Ground Spanish Paprika	1/8 Teaspoon
- Ground Thyme	1/4 Teaspoon
- Ground Oregano	3/8 Teaspoon

**1. Gather all ingredients/equipment as needed for recipe.**

**2. Mix all spices together.**

**TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Hopkins Cafe 11/19/2023    Dinner	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	1.41 Ounce

JHU Hopkins Cafe

Soup

Sunday 11/19/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 3/4 Gallon 3 1/4 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
* Water	1 3/4 Gallon 3 1/4 Cup

**1. BOIL water.****2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

**CHILL RAPIDLY** in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

**REUSE:****REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Hopkins Cafe 11/19/2023 Dinner	For Use In Soup Vegetable Tuscan Vegan In House	1 3/4 Gallon 3 1/4 Cup

JHU Hopkins Cafe

Waffle Bar

Sunday 11/19/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 Waffle
<b>Internal Temp:</b>		

**Pre-Prep Instructions...****Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	2 Quart 3/4 Cup
- Large Egg	8.75 Ea.
* Water	1 1/4 Quart 1/4 Cup
- Dairy-Free Margarine Melted	1/2 Cup 2/3 Tablespoon

**1. Gather all ingredients****2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Hopkins Cafe  
11/19/2023 Dinner

35 Waffle