

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls200 Ea.
- 
1. Thaw at room temperature for 15 minutes

2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes

3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023Lunch		200 Each

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

**Chili Sweet Potato and Black Bean**

<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>		

**Pre-Prep Instructions...**

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

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

**Ingredients & Instructions...**

- Canned Diced Tomatoes	6.25 #10 Can
- Dark Red Kidney Beans Drained & Rinsed	6.25 #10 Can
- Black Beans Drained & Rinsed	10 #10 Can
- Jumbo Yellow Onion Chopped	13.75 Pound
- Sweet Potato Peeled & 1/2 Cubes	75 Pound
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Dark Chili Powder	2 1/2 Cup
- Garlic Powder	1 1/4 Cup
- Ground Cumin	1 1/4 Cup
* Stock Vegetable	2 1/2 Quart
* Water	1 1/4 Gallon
- Key Lime Juice	1 1/4 Cup

1. Sweat the onions and diced sweet potatoes with half of the vegetable broth in a steam-jacketed kettle,

tilt skillet, or stove top, until onions and potatoes soften, about 10 minutes.

2. Add the black and pinto beans, salt, chili powder, garlic, cumin, diced tomatoes, combine and stir for approximately one minute.

3. Add remaining vegetable broth and add 1 cup of water until desired thickness is achieved.

4. Cover and simmer the chili until sweet potatoes are tender, approximately 15-25 minutes.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

5. If desired, add the fresh lime juice and stir thoroughly.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	250 Serving	5 Batch

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

## 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 12/4/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

**Molasses Cornbread**

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

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

- Dairy-Free Margarine	2 1/4 Quart 1/4 Cup
<b>Can use lard or bacon drippings instead</b>	
- Yellow Cornmeal	4 1/2 Gallon 3 Cup
- Unbleached All Purpose Flour	4 1/2 Gallon 3 Cup
- Baking Powder	2 1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Cup 3 Tablespoon
- Large Egg	75 Ea.
- Milk 2% .5 PT	3 1/2 Gallon
- Light Molasses	1 Gallon 2 3/4 Cup

1. Preheat the oven to 425 degrees F. Place half the margarine into a medium cast-iron skillet and set the skillet in the oven to melt the margarine and heat the pan

2. In a large bowl, stir together the cornmeal, flour, baking powder, and salt. Make a well in the middle. In another bowl, mix together the egg, milk, and molasses

3. Pour the wet ingredients into the well of the dry ingredients, then stir the ingredients together until incorporated. There will be lumps

4. Remove the cast-iron skillet from the oven and pour the cornbread mixture into the skillet. Place the skillet back in the oven and bake for 20 minutes, or until the cornbread is golden brown around the edges and a toothpick inserted in the center comes out clean

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

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

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

Hopkins Cafe  
12/4/2023 Lunch

600 Square

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

## Pasta GF Penne Brown Rice Plain Cooked

Cooking Time:	Serving Pan:	Yield: 5 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 4 oz
Internal Temp:		

*Ingredients & Instructions...*

- GF Brown Rice Penne Pasta	2.5 Pound
Boiled	
* Water	3 Gallon 2 Cup

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

2. Add 1 tablespoon of salt (if desired)

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	20 4 oz	5 Pound

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

## The Ultimate Grilled Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

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

1. Spread 1/2 Tbsp of margarine on one side of each slice of bread

2. Place both pieces of bread on the grill with the margarine side-down

3. Stack cheeses on one piece of toast: Cheddar, Havarti, then Gouda. Once the bread is golden brown, close the sandwich with the crisp sides on the outside

4. Continue cooking until the bread is a rich golden brown, flipping once and pressing down lightly to help the bread stick to the cheese. Total cooking time is around 5-6 minutes

5. Once the cheese has melted, remove and cut in half diagonally to serve

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/4/2023 Lunch

250 Sandwich

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Lunch

## Wrap BLT

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

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	300 slice
Sliced	
- Green Leaf Lettuce	6.25 Pound
* Bacon	400 1 slice
Crumbled	
- Light Mayonnaise	6.25 Pound
- Deli 12" Tomato Basil Flour Tortilla	100 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		100 Wrap

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

8 Pound
- Sliced
1. Dice 1/4"

2. Serve accordingly on salad bar
- 
- CCP: Hold or serve cold food at or below 40 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023    Lunch	6.25 Pound	50 1/4 cup



JHU Hopkins Cafe

B.Y.O.B.

Monday 12/4/2023

Lunch

## Sauce White Food Truck

<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> 6 1/4 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 1 Cup
- Plain Yogurt	1 1/2 Gallon 1 Cup
- White Wine Vinegar	1 1/2 Quart 1/4 Cup
- Lemon Juice	3 Quart 1/2 Cup
- Garlic Powder	2 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1 1/2 Quart 1/4 Cup
- Sour Cream	1 1/2 Gallon 1 Cup
- Parsley Flakes	3 Quart 1/2 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		6 1/4 Gallon

JHU Hopkins Cafe  
Monday 12/4/2023

Broth & Bowl  
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	50 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		200 4 oz

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Lunch

## Cajun Chicken

Cooking Time:	Serving Pan:	Yield: 700 4 oz
Cooking Temp:	Serving Utensil:	Portions: 700 4 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- Halal Boneless Skinless Chicken Breast	437.5 Each
- Ground Black Pepper	1 Quart 1/4 Cup
- Coarse Kosher Salt	1/2 Cup 3 2/3 Tablespoon
- Ground Spanish Paprika	1 1/2 Cup 2 Tablespoon
- Ground Fennel	1/2 Cup 2/3 Tablespoon
- Ground Mustard	1.64 Pound
- Ground Thyme	1 1/2 Cup 2 Tablespoon
- Crushed Red Pepper	1/2 Cup 3 2/3 Tablespoon
- Fresh Sage	1 1/2 Cup 2 Tablespoon
- Garlic Powder	1 1/2 Cup 2 Tablespoon
- Extra Virgin Olive Oil	2 Quart 3/4 Cup

1. Combine black pepper, salt, garlic powder, paprika, fennel, mustard flour, thyme, red pepper and sage. Stir until well blended.

2. Add olive oil to spices. Mix until smooth paste is formed.

3. Add cajun paste to chicken. Mix well to evenly distribute paste mixture.

4. Lightly spray each sheet pan and chicken breast with non-stick cooking spray.

5. Bake at 325 degree F for 10-12 minutes.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		700 4 oz

JHU Hopkins Cafe  
Monday 12/4/2023

Carvery  
Lunch

Carvery Corn Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	96 1 Lb Bag
* Water	6 Gallon
1. Boil or steam corn until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		600 1/2 cup

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Lunch

## Lime Roasted Okra

<b>Cooking Time:</b> 10-15 min	<b>Serving Pan:</b>	<b>Yield:</b> 8.11 Batch
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 400 1/2 cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- |                                  |                       |
|----------------------------------|-----------------------|
| - Okra                           | 81.1 Pound            |
| - Extra Virgin Olive Oil         | 1 Gallon 4 Tablespoon |
| - Limes                          | 2 Quart 2 Tablespoon  |
| - Himalayan Pink Coarse Sea Salt | 1/2 Cup 3/8 Teaspoon  |
| - Ground Spanish Paprika         | 2 Cup 1/3 Tablespoon  |
| - Ground Cayenne Pepper          | 1/2 Cup 3/8 Teaspoon  |
| - Limes                          | 162.2 Ea.             |
| -zest                            |                       |
| -                                |                       |
1. Preheat oven to 400 degrees F. Place sheet pan in oven to warm.
  2. Place the okra in a large bowl.
  3. Whisk together oil, juice, and all the spices. Pour over okra and toss, let sit while the oven is preheating
  4. Pull rack half way out and toss okra onto sheet pan in oven. Push rack back into the oven and allow okra to roast for 10 minutes.
  5. Open oven and pull a piece of okra to taste. Should be firm to bite. If not, allow okra to cook an additional 5 minutes.
  -
- Cook to a minimum internal temperature of 135 degrees F.  
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	400 1/2 cup	8.11 Batch

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Lunch

## Rice Yellow

<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...*

- Jumbo Yellow Onion	1 Quart
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 1 Tablespoon
- Long Grain White Rice	6 Pound
- Ground Black Pepper	1 1/3 Tablespoon
* Water	2 Gallon
- LS Chicken Soup Base Paste	1/4 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 12/4/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Monday 12/4/2023

Lunch

## Sand Caprese Balsamic

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

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

- Tomatoes 6X6 25#	25 Each
Diced	
- Mozzarella Cheese	13 Pound
- 3X6 Ciabatta Roll	100 Ea.
- Fresh Basil	1 1/2 Quart
- Baby Arugula	2 1/2 Quart
- Sauce Balsamic Glaze	1 1/2 Quart 1/2 Cup
-	
1. Gather all ingredients	
2. Slice each tomato into 8 slices.	
3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.	
4. Drizzle each with 1 tablespoon balsamic glaze.	
5. Top each sandwich with top of ciabatta roll.	
-	
CCP: Hold or serve cold food at or below 40 degree F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	100 Sandwich	2 Batch

JHU Hopkins Cafe

Desserts

Monday 12/4/2023

Lunch

## Cereal Bars Fruit Loops

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

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

- Dairy-Free Margarine Melted	2 1/2 Cup 1 2/3 Tablespoon
- White Marshmallows	8.68 Pound
- Froot Loops Cereal	5 Gallon 3 Cup

**1. Spray baking dish with nonstick cooking spray. Set aside****2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe  
12/4/2023 Lunch

250 Square



JHU Hopkins Cafe

Desserts

Monday 12/4/2023

Lunch

## Cookies Chocolate Chip

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 250 Cookie
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 250 Cookie
<b>Internal Temp:</b>		

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 250 Ea.

Baked

-

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

-

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

Hopkins Cafe  
12/4/2023 Lunch

250 Cookie

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 40 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 1600 Slice

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

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

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

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Lunch	For Use In Wrap BLT	40 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Lunch

**French Fries Potato Hand Cut Blanched**

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Lunch	For Use In Fries French Hand Cut	100 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Lunch

## French Fries Shoestring

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- |                                   |           |
|-----------------------------------|-----------|
| - 1/4" Fz Shoestring French Fries | 100 Pound |
| - Fryer Oil Susquehanna Mills     | 10 Pound  |

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

2. Season with salt and serve

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/4/2023 Lunch

400 1/2 cup

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Lunch

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	400 1/2 cup	100 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Lunch

**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 12/4/2023 Lunch		250 4 oz

JHU Hopkins Cafe  
Monday 12/4/2023

Grill  
Lunch

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 12/4/2023 Lunch		329 Burger

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Lunch

**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  
12/4/2023 Lunch

108 4 oz



JHU Hopkins Cafe  
Monday 12/4/2023

Grill  
Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		161 Burger

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

## Appetizer Falafel

Cooking Time:	Serving Pan:	Yield: 200 .8 oz
Cooking Temp:	Serving Utensil:	Portions: 200 .8 oz
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...*

- Falafel	200 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	1 Pound
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/4/2023 Lunch

200 .8 oz

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

**Cabbage Steamed Jamaican**

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

**Ingredients & Instructions...**

- Green Cabbage	62.5 Each
- Jumbo Yellow Onion	62.5 Each
- Carrot Jumbo 50#	62.5 Ea.
- Tomatoes 6X6 25#	125 Each
- Garlic Cloves	125 Clove
- Red Bell Pepper	62.5 Ea.
- Extra Virgin Olive Oil	1 3/4 Quart 3/4 Cup
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Fresh Thyme	187.5 Sprig
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon

1. Cut the cabbage into four quarters, remove the middle, wash the cabbage leaves, shred and set aside

2. Peel, wash, and chop the carrots into thin strips

3. Chop the onion and bell peppers into small pieces

4. Finely cut the garlic

5. Heat the oil in a saucepan on medium heat then add the onion, garlic, and thyme and saute for about 2 minutes

6. Stir in the bell pepper and tomato

7. Stir in the cabbage and season with salt and black pepper

8. Cover and steam for about 15 to 20 minutes. Add the carrot halfway through

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 56.25 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	64.69 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Lemon Juice	1 1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 3 Tablespoon
- Ground Turmeric	1 Cup 2/3 Tablespoon
- Smoked Sweet Paprika	1 Cup 2/3 Tablespoon
- Ground Coriander	1 Cup 2/3 Tablespoon
- Dried Oregano Leaf	1 Cup 2/3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

**Gyro Meat Beef Lamb**

<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>		

**Ingredients & Instructions...**

- Gyro Meat Beef Lamb Slcd 300 4 oz

-

1. Gather all ingredients
2. Heat griddle to 350 degrees F
3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done
4. Remove and serve

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

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

Hopkins Cafe  
12/4/2023 Lunch

300 4 oz

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

**Jerk Spiced Portobello Mushrooms**

<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: Coconut, Soy****Ingredients & Instructions...**

- Portobello Mushroom 100 Ea.
- Seasoning Jerk Blue Mountain 2 Cup 1 1/3 Tablespoon
- Oil Coconut Organic 2 Cup 1 1/3 Tablespoon

**Melted**

- Garlic Cloves 50 Clove

**Minced**

- Fresh Ginger 1.56 Pound

**Minced**

- Green Onion 100 Each

**Cut at an angle**

-

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

-

**CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/4/2023 Lunch

200 1/2 cup

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.17 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 3/8 Teaspoon
- Garlic Powder	2 Tablespoon 3/8 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Lunch	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Lunch

## Spring Rolls

Cooking Time:	Serving Pan:	Yield: 300 2 rolls
Cooking Temp:	Serving Utensil:	Portions: 300 2 rolls
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- 1 oz Fz Ckd Vegetable Spring Roll 600 Ea.

-

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

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/4/2023 Lunch

300 2 rolls



JHU Hopkins Cafe  
Monday 12/4/2023

Pizza & Pasta  
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	200 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	200 serving	200 Each

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 12/4/2023

Lunch

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 38 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 304 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	38 22 Oz Dough
- Cnd Italian Pizza Sauce	14.25 Pound
- Shredded Part Skim Mozzarella Cheese	19 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	300 slice	38 Pizza
Overproduction...	4 slice	1 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 12/4/2023

Lunch

## 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 12/4/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 12/4/2023

Lunch

## Pizza Veg Mediterranean

<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 &amp; Instructions...

- |  |                |
|--|----------------|
| - Dough Pizza Supreme 22 oz            | 25 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce          | 3.13 Pound     |
| - Feta Cheese Crumbles                 | 6.25 Pound     |
| - Shredded Part Skim Mozzarella Cheese | 6.25 Pound     |
| - Tomato Plum (Roma) 25#               | 7.81 Pound     |
| Diced 1/4"                             |                |
| <b>Dice 1/4"</b>                       |                |
| - Sliced Red Onion                     | 3.91 Pound     |
| Diced 1/4"                             |                |
| <b>Dice 1/4"</b>                       |                |
| - Pitted Kalamata Olives               | 3.91 Pound     |
| Diced 1/4"                             |                |
| <b>Dice 1/4"</b>                       |                |
| - Spinach                              | 2.34 Pound     |
| Julienned                              |                |
| <b>Julienne</b>                        |                |
| -                                      |                |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*
  2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
  3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
  4. Combine feta crumbles and shredded mozzarella together. Spread 8 oz cheese blend evenly over sauce. Top with diced red onion, diced Roma tomato, and diced Kalamata olives.
  5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
  6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices
- 
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Hopkins Cafe  
Monday 12/4/2023

Pizza & Pasta  
Lunch

Pizza Veg Mediterranean

Hopkins Cafe			
12/4/2023	Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Monday 12/4/2023

Lunch

## Sauce Pizza Oil Garlic Herb

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

*Ingredients & Instructions...*

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Lunch	For Use In Pizza Veg Mediterranean	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Root

Monday 12/4/2023

Lunch

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.82 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.82 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	2 1/2 Teaspoon
- Tahini Sesame Flavoring Paste	3/4 Cup 1 Tablespoon
* Chopped Garlic	3 1/3 Tablespoon
- Canola Oil	1/2 Cup 2 Tablespoon
- Lemon Juice	1/4 Cup 3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Monday 12/4/2023

Lunch

## Pilaf Quinoa Pepper

Cooking Time:	Serving Pan:	Yield: 10.87 Batch
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Canola Oil	2 1/2 Cup 4 Tablespoon
- Peeled Shallot	2.04 Pound
* Chopped Garlic	1 3/4 Cup
- Red Quinoa	3 1/4 Gallon 2 Cup
- Mirepoix Soup Base Paste	1 1/2 Cup 1 1/3 Tablespoon
* Water	6 3/4 Gallon
- Bay Leaf	43.48 Leaf
- Fresh Thyme	43.48 Sprig
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Red Bell Pepper Sliced Thin	18.35 Pound
- Yellow Bell Pepper Diced	18.35 Pound
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	1/4 Cup 3 Tablespoon

1. Prepare broth by mixing soup base and water.

2. Heat the oil in a rondeau over medium heat. Add the shallots and garlic and sauté until aromatic and tender, 2 to 3 minutes. Add the quinoa and stir while the grain toasts, about 1 minute; it will have a "popped corn" aroma and some kernels may pop.

3. Add the stock, toasted quinoa, bay leaves, thyme and the first-listed salt. Stir well with a fork and bring the broth to a simmer over medium heat. Reduce the heat to low.

4. Cover the pot and simmer the quinoa over low heat on the stovetop or in a 325 degree F oven until tender and very fluffy, about 15 minutes.

5. Roast red and yellow peppers. Char peppers skin under a broiler or over an open flame, approximately 15 minutes. Turn to roast evenly. Remove charred skin after first placing in a closed paper or plastic bag for 10 minutes to loosen skin. Remove skin and dice peppers.

6. Remove and discard the bay leaves and thyme sprigs. Fluff the grains with a fork to break up any clumps and fold in the peppers. Taste the quinoa and adjust seasoning with second-listed salt and pepper.

-

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.

-

Inspired by Culinary Institute of America: Modern Batch Cookery, 2011.

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Lunch	500 1/2 cup	10.87 Batch



JHU Hopkins Cafe

Root

Monday 12/4/2023

Lunch

## Root Pasta Primavera

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 250 6 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 250 6 oz ladle
<b>Internal Temp:</b>		

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

- Jumbo Yellow Onion	1 1/2 Quart 1/4 Cup
* Chopped Garlic	3 1/3 Tablespoon
- Zucchini Sliced, Diced	11.25 Pound
- Fz Cut Broccoli	11.25 Pound
- Green Beans	11.25 Pound
- Canola Oil	2 1/2 Cup
- Fresh Italian Parsley	3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- 1/2" Wide Curly Egg Noodles	10 Pound
* Water	15 Gallon
- Grated Parmesan Cheese	6.25 Pound

**1. Gather all ingredients****2. Dice onions. Slice zucchini****3. Saute sausage, vegetables, and garlic in oil****6. Chop parsley and add to mixture****7. Cover and continue to cook over medium heat until vegetables are tender but still crunchy****8. Season sauce with salt and pepper****9. Cook pasta in boiling water for about 10 minutes, or until al dente. Drain off excess liquid****10. Toss pasta lightly with sauce mixture, then sprinkle with parmesan cheese****CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/4/2023 Lunch

250 6 oz ladle

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Lunch

## Soup Chowder Corn Vegan In House

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 6 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 6 oz ladle
<b>Internal Temp:</b>		

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

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

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

-

**CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).****CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/4/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Lunch

## Soup Gumbo Chicken Sausage Shrimp GF In House

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

**Ingredients & Instructions...**

- Canola Oil	7.5 Ounce
- Halal Bnls Sknls Chicken Thigh	11.25 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.41 Pound
- Red Bell Pepper Diced 1/4"	1.41 Pound
- Celery Diced 1/4"	1.41 Pound
* Chopped Garlic	7.5 Ounce
- Dried Thyme Leaf	1 Tablespoon 3/4 Teaspoon
- Ground Cayenne Pepper	1 Teaspoon
* GF Cajun Seasoning Spice Blend	1.88 Ounce
- Coarse Kosher Salt	5.6 Ounce
* Chicken Stock	11.25 Pound
- Bay Leaf	6 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	3.75 Pound
- 90-110 Ct Tail Off Peeled Shrimp	3.75 Pound
- Okra	1.88 Pound
- Fresh Italian Parsley	15 Ounce
- Cornstarch	1.88 Pound
* Water	15 Ounce
- Green Onion Sliced Thin	15 Ounce

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

**2. In a pot on the stove top, heat oil over medium-high heat until shimmering. Add chicken and cook, tossing occasionally until browned, about 10 minutes. Remove chicken and reserve.**

**3. In the same pot cook onions, bell pepper, celery, garlic, thyme, cayenne, cajun seasoning, and salt until vegetables soften, 8 to 10 minutes. Add stock. Add bay leaves and return chicken and juices back into the pot. Bring to a boil, cover and reduce heat to low. Simmer until chicken is cooked through. Stir in sausage and cook until tender.**

**4. Create a slurry with the cornstarch and water. Add slurry to pot, mixing constantly to avoid lumps. Add in okra and shrimp. Cook till shrimp is pink and mixture has thickened. Fold in parsley and serve with rice. GARNISH with Green Onions. Hold and Serve hot 140F{CCP}**

JHU Hopkins Cafe  
Monday 12/4/2023

Soup  
Lunch

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023      Lunch	100   6 oz Ladle	75   8 oz

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Lunch

## Spice Blend Cajun Seasoning GF

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

*Ingredients & Instructions...*

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

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Lunch	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	1.88 Ounce

JHU Hopkins Cafe

Waffle Bar

Monday 12/4/2023

[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  
12/4/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Tuesday 12/5/2023

[None]

Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls150 Ea.
- 
1. Thaw at room temperature for 15 minutes
2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes
3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023Lunch		150 Each

JHU Hopkins Cafe

Tuesday 12/5/2023

[None]

Lunch

Carrots Steamed

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		300 1/2 cup



JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Lunch

**Fish Catfish Breaded Cornmeal**

<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: Gluten, Fish, Wheat****Ingredients & Instructions...**

- Buttermilk	1 3/4 Gallon 2 Cup
- Unbleached All Purpose Flour	15 Pound
- Yellow Cornmeal	30 Pound
- Coarse Kosher Salt	3/4 Cup 1 1/3 Tablespoon
- Ground White Pepper	1/4 Cup 2 2/3 Tablespoon
- Chesapeake Catfish	180 Pound

**1. Soak fish in buttermilk.****2. Mix flour, cornmeal, salt, and pepper. Dip soaked fish fillets into cornmeal-flour mixture, thoroughly coating each piece****2. Fry in deep fat at 360 degrees F for 4 to 5 minutes or until fish is golden brown**

-

**CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/5/2023 Lunch

500 3 Oz

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Lunch

**Green Beans Steamed**

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

**Ingredients & Instructions...**

- Green Beans	64 Pound
* Water	4 Gallon

-

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/5/2023 Lunch	500 1/2 cup	8 2" Hotel Pan
<b>Overproduction...</b>	12 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Lunch

## 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 12/5/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Lunch

## Wrap BLT

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

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	300 slice
Sliced	
- Green Leaf Lettuce	6.25 Pound
* Bacon	400 1 slice
Crumbled	
- Light Mayonnaise	6.25 Pound
- Deli 12" Tomato Basil Flour Tortilla	100 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/5/2023 Lunch

100 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 12/5/2023

Lunch

## BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

*Ingredients & Instructions...*

- |                              |         |
|------------------------------|---------|
| - Tomatoes 6X6 25#<br>Sliced | 8 Pound |
|------------------------------|---------|

1. Dice 1/4"

2. Serve accordingly on salad bar

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	6.25 Pound	50 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 12/5/2023

Lunch

**Sauce White Food Truck**

<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> 6 1/4 Gallon
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Light Mayonnaise	1 1/2 Gallon 1 Cup
- Plain Yogurt	1 1/2 Gallon 1 Cup
- White Wine Vinegar	1 1/2 Quart 1/4 Cup
- Lemon Juice	3 Quart 1/2 Cup
- Garlic Powder	2 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1 1/2 Quart 1/4 Cup
- Sour Cream	1 1/2 Gallon 1 Cup
- Parsley Flakes	3 Quart 1/2 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		6 1/4 Gallon

JHU Hopkins Cafe  
Tuesday 12/5/2023

Broth & Bowl  
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	50 Pound
-------------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		200 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Lunch

**Macaroni & Cheese Carvery**

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

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

- Elbow Macaroni Pasta	63 Pound
* Water	56 Gallon
- Dairy-Free Margarine	1 1/4 Gallon 1 Cup
- Unbleached All Purpose Flour	1 3/4 Gallon
- Milk 2% .5 GAL	14 Gallon
- Ground Mustard	3/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3/4 Cup 2 Tablespoon
- Shredded Mild Cheddar Cheese	56 Pound

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

-

**CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds****CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/5/2023 Lunch

700 1/2 cup



JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Lunch

## Rice Yellow

<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...*

- Jumbo Yellow Onion	1 Quart
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 1 Tablespoon
- Long Grain White Rice	6 Pound
- Ground Black Pepper	1 1/3 Tablespoon
* Water	2 Gallon
- LS Chicken Soup Base Paste	1/4 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 12/5/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Lunch

## Soup Chicken Tortilla In House

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

*Ingredients & Instructions...*

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

1. Gather all ingredients

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

3. Dice onions. Saute in oil until tender

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

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

6. Garnish with shredded cheese

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		100 6 oz ladle

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Lunch

**Squash Yellow with Onions**

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

**Ingredients & Instructions...**

- Jumbo Yellow Onion	2 1/2 Quart
- Dairy-Free Margarine	1 1/4 Quart
- Yellow Squash	100 Pound
* Water	5 Gallon
- Cnd Red Pimiento	1 1/4 Quart
- Ground Black Pepper	3 1/3 Tablespoon

1. Sauté onions in margarine until translucent.

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

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

4. Drain and dice canned pimentos.

5. Season with pepper and serve.

-

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
12/5/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Deli

Tuesday 12/5/2023

Lunch

## Sand Caprese Balsamic

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

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

- Tomatoes 6X6 25#	25 Each
Diced	
- Mozzarella Cheese	13 Pound
- 3X6 Ciabatta Roll	100 Ea.
- Fresh Basil	1 1/2 Quart
- Baby Arugula	2 1/2 Quart
- Sauce Balsamic Glaze	1 1/2 Quart 1/2 Cup
-	
1. Gather all ingredients	
2. Slice each tomato into 8 slices.	
3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.	
4. Drizzle each with 1 tablespoon balsamic glaze.	
5. Top each sandwich with top of ciabatta roll.	
-	
CCP: Hold or serve cold food at or below 40 degree F.	

Distribution...	Portions	Yield
Hopkins Cafe		
12/5/2023 Lunch	100 Sandwich	2 Batch

JHU Hopkins Cafe

Desserts

Tuesday 12/5/2023

Lunch

**Blondies**

<b>Cooking Time:</b> 20-25 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 11.12 Half sheet pan
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 400 2x3 square
<b>Internal Temp:</b>		

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

- Dairy-Free Margarine	5.56 Pound
- Light Brown Sugar	1 1/2 Gallon 3 3/4 Cup
- Liquid Whole Egg	2 3/4 Quart
- Imitation Vanilla Extract	1 2/3 Tablespoon
- Unbleached All Purpose Flour	2 Gallon 1 Cup
- Baking Powder	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Semi Sweet Chocolate Chips	2 3/4 Quart

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 12/5/2023 Lunch	400 2x3 square	11.12 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 12/5/2023

Lunch

**Cookies Oatmeal Raisin**

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 250 Cookie
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 250 Cookie
<b>Internal Temp:</b>		

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

- Oatmeal Raisin Cookie Dough 250 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  
 12/5/2023 Lunch

250 Cookie

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 40 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 1600 Slice

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

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

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

-

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Hopkins Cafe 12/5/2023 Lunch	For Use In Wrap BLT	40 Pound

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**French Fries Potato Hand Cut Blanched**

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/5/2023 Lunch	For Use In Fries French Hand Cut	100 Pound



JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**Fried Potatoes with Peppers & Onions**

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

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced 1/8"	2 1/4 Quart
- Red Bell Pepper Diced 1/8"	2 1/4 Quart
- Canola Oil	3 Quart
- Diced Red Potatoes	60 Pound
- Coarse Kosher Salt	1/4 Cup
- Ground Spanish Paprika	1/4 Cup 2 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	400 1/2 cup	100 Pound

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**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  
12/5/2023 Lunch

350 4 oz

JHU Hopkins Cafe

Tuesday 12/5/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**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  
12/5/2023 Lunch

150 4 oz

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

## Grill Turkey Burger

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

**Ingredients & Instructions...**

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

## Sliders Beef BBQ Steakhouse

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

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

1. Gather all ingredients

2. Cook beef patties in a large skillet until browned

3. Place 1 beef patty on bottom half of buns

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

5. Top with top bun half

6. Serve 2 sliders per portion

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	200 2 Sliders	4 Batch

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**Tater Tots**

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 400 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 400 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               | 100 Pound |
| - Fryer Oil Susquehanna Mills | 10 Pound  |

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

-

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

Hopkins Cafe  
12/5/2023 Lunch

400 1/2 cup



JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**Wing Boneless Honey Old Bay**

<b>Cooking Time:</b> 25-30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 400 Each
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 400 Each
<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...**

- |                               |             |
|-------------------------------|-------------|
| - Breaded Chicken Fritters    | 5 5 lb      |
| - Light Amber Honey           | 2 1/2 Quart |
| - Old Bay                     | 1 1/4 Cup   |
| - Fryer Oil Susquehanna Mills | 2.5 Pound   |
- 
1. Gather all ingredients
  2. Preheat deep fryer to 350 degrees F
  3. Deep fry from frozen for 6-1/2 to 7-1/2 minutes, or until an internal temperature of 165 degrees F has been reached
  4. Drain off excess oil
  5. Combine honey and Old Bay. Toss with sauce
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

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

Hopkins Cafe  
12/5/2023 Lunch

400 Each

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Lunch

**Wing Boneless Sweet Chili**

<b>Cooking Time:</b> 25-30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 400 Each
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 400 Each
<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...**

- Breaded Chicken Fritters	5 5 lb
- Sweet Chili Sauce	2 1/2 Quart
- Fryer Oil Susquehanna Mills	2.5 Pound

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

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

Hopkins Cafe  
12/5/2023 Lunch

400 Each

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Lunch

## Appetizer Falafel

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

## Pre-Prep Instructions...

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

## Ingredients &amp; Instructions...

- Falafel	200 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	1 Pound
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/5/2023 Lunch

200 .8 oz

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 56.25 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	64.69 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Lemon Juice	1 1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 3 Tablespoon
- Ground Turmeric	1 Cup 2/3 Tablespoon
- Smoked Sweet Paprika	1 Cup 2/3 Tablespoon
- Ground Coriander	1 Cup 2/3 Tablespoon
- Dried Oregano Leaf	1 Cup 2/3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Lunch

**Gyro Meat Beef Lamb**

<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>		

**Ingredients & Instructions...**

- Gyro Meat Beef Lamb Slcd 300 4 oz

-

1. Gather all ingredients
2. Heat griddle to 350 degrees F
3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done
4. Remove and serve

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

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

Hopkins Cafe  
12/5/2023 Lunch

300 4 oz

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.17 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 3/8 Teaspoon
- Garlic Powder	2 Tablespoon 3/8 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/5/2023 Lunch	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

**Bread Garlic Texas Toast**

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

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

- Dairy-Free Margarine	1 3/4 Quart 1/2 Cup
- Garlic Powder	1 1/4 Quart
- Texas Toast Bread	250 Slice

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

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

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

Hopkins Cafe  
12/5/2023 Lunch

250 Slice

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

**Pasta Spaghetti with Meatballs**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 8 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 8 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion	3 Cup
- MVP Ground Beef 80/20	72 Pound
- Plain Panko Bread Crumbs	1 Gallon 2 Cup
- Milk 2% .5 GAL	1 1/2 Gallon
- Liquid Whole Egg	1 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Garlic Powder	1/4 Cup 2 Tablespoon
- 10" Whole Wheat Spaghetti Pasta	15 Pound
* Water	15 Gallon
- Cnd Tomato Sauce	6 #10 Can
- Ground Italian Seasoning	1 Cup 2 Tablespoon

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

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

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

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F (71 degree C) for 15 seconds.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		300 8 oz



JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

**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 12/5/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

**Pizza Meat Beef Cheese Steak**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 38 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 304 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	38 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	3.56 Pound
- Sldd Provolone Cheese	608 Slice
* Shredded Beef Steak Pizza Topping	19 Pound
* Roasted Diced Peppers Pizza Topping	5.94 Pound
* Roasted Diced Onion Pizza Topping	5.94 Pound
- Cnd Cheddar Cheese Sauce	9.5 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 1.5 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

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

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

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

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	300 slice	38 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

## Pizza Pepperoni

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

## Sauce Pizza Oil Garlic Herb

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

*Ingredients & Instructions...*

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/5/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	1 3/4 Quart

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

## Topping Pizza Meat Beef Steak Shredded

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.82 Batch
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 158		

*Ingredients & Instructions...*

- Sliced Sirloin Beef	28.2 Pound
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	2 2/3 Tablespoon

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

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

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

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/5/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.82 Batch

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 5.94 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"	7.13 Pound
- Extra Virgin Olive Oil	2 1/3 Tablespoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground Black Pepper	1 1/4 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 12/5/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	5.94 Pound

JHU Hopkins Cafe

Pizza &amp; Pasta

Tuesday 12/5/2023

Lunch

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 5.94 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"	7.13 Pound
- Extra Virgin Olive Oil	2 1/3 Tablespoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground Black Pepper	1 1/4 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 12/5/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	5.94 Pound

JHU Hopkins Cafe

Root

Tuesday 12/5/2023

Lunch

**BBQ Meatless Pork Vegan**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 165.52 Servings
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 3 oz
<b>Internal Temp:</b>		

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

- Pork Sub Strip Vegan	20.69 1.5 Lb Bag
- BBQ Sauce	3 Quart 3/4 Cup

- 
- 1. Gather all ingredients
- 2. Toss meatless pork strips with barbecue sauce
- 3. Saute until strips reach an internal temperature of 165 degrees F. Do not overcook
- 

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/5/2023 Lunch	200 3 oz	165.52 Servings



JHU Hopkins Cafe

Root

Tuesday 12/5/2023

Lunch

## Collard Greens Southern Style Vegan

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

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

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

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

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

3. Add collard greens and cook another minute

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

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

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe  
12/5/2023 Lunch

200 1/2 cup

JHU Hopkins Cafe

Root

Tuesday 12/5/2023

Lunch

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.82 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.82 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	2 1/2 Teaspoon
- Tahini Sesame Flavoring Paste	3/4 Cup 1 Tablespoon
* Chopped Garlic	3 1/3 Tablespoon
- Canola Oil	1/2 Cup 2 Tablespoon
- Lemon Juice	1/4 Cup 3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Soup

Tuesday 12/5/2023

Lunch

## Soup Chowder Corn Vegan In House

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 6 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 6 oz ladle
<b>Internal Temp:</b>		

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Lunch		100 6 oz ladle

JHU Hopkins Cafe

Waffle Bar

Tuesday 12/5/2023

[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  
12/5/2023 Lunch

50 Waffle

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls	100 Ea.
-------------------------	---------

- 
1. Thaw at room temperature for 15 minutes

2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes

3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023      Lunch		100 Each

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Lunch

## Carrots Steamed

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

## Ingredients &amp; Instructions...

- Coin Cut Carrots	48 Pound
* Water	3 Gallon

-

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Lunch

## 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 12/6/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Lunch

## Pasta GF Penne Brown Rice Plain Cooked

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

*Ingredients & Instructions...*

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

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

2. Add 1 tablespoon of salt (if desired)

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	50 4 oz	12.5 Pound



JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Lunch

## 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 12/6/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Lunch

## Wrap BLT

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

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	300 slice
Sliced	
- Green Leaf Lettuce	6.25 Pound
* Bacon	400 1 slice
Crumbled	
- Light Mayonnaise	6.25 Pound
- Deli 12" Tomato Basil Flour Tortilla	100 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/6/2023 Lunch

100 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 12/6/2023

Lunch

## BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

*Ingredients & Instructions...*

- |                    |         |
|--------------------|---------|
| - Tomatoes 6X6 25# | 8 Pound |
| Sliced             |         |

1. Dice 1/4"

2. Serve accordingly on salad bar

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	6.25 Pound	50 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 12/6/2023

Lunch

## Sauce White Food Truck

<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> 6 1/4 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 1 Cup
- Plain Yogurt	1 1/2 Gallon 1 Cup
- White Wine Vinegar	1 1/2 Quart 1/4 Cup
- Lemon Juice	3 Quart 1/2 Cup
- Garlic Powder	2 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1 1/2 Quart 1/4 Cup
- Sour Cream	1 1/2 Gallon 1 Cup
- Parsley Flakes	3 Quart 1/2 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		6 1/4 Gallon

JHU Hopkins Cafe

Broth & Bowl

Wednesday 12/6/2023

Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	50 Pound
-------------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		200 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Lunch

**Beans Black Seasoned Carvery**

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

**Ingredients & Instructions...**

- Canola Oil	1.7 Pound
- Jumbo Yellow Onion Diced 3/8"	6.9 Pound
* Chopped Garlic	13.8 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	13.8 Ounce
- Pepper Chili Green Diced	3.45 Pound
- Seasoned Black Beans	96.6 Pound
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Cumin	1/4 Cup 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	5.18 Pound

1. Hydrate beans according to package directions.

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	400 1/2 cup	13.8 Can Batch

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Lunch

**Rice Yellow**

<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...**

- Jumbo Yellow Onion	1 Quart
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 1 Tablespoon
- Long Grain White Rice	6 Pound
- Ground Black Pepper	1 1/3 Tablespoon
* Water	2 Gallon
- LS Chicken Soup Base Paste	1/4 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 12/6/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Lunch

## Soup Chicken Tortilla In House

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

**Ingredients & Instructions...**

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

1. Gather all ingredients

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

3. Dice onions. Saute in oil until tender

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

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

6. Garnish with shredded cheese

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		100 6 oz ladle



JHU Hopkins Cafe

Deli

Wednesday 12/6/2023

Lunch

## Sand Caprese Balsamic

Cooking Time:	Serving Pan:	Yield: 1 Batch
Cooking Temp:	Serving Utensil:	Portions: 50 Sandwich
Internal Temp:		

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

- Tomatoes 6X6 25#	12.5 Each
Diced	
- Mozzarella Cheese	6.5 Pound
- 3X6 Ciabatta Roll	50 Ea.
- Fresh Basil	3 Cup
- Baby Arugula	1 1/4 Quart
- Sauce Balsamic Glaze	3 1/4 Cup

1. Gather all ingredients

2. Slice each tomato into 8 slices.

3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.

4. Drizzle each with 1 tablespoon balsamic glaze.

5. Top each sandwich with top of ciabatta roll.

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

**Distribution...****Portions****Yield**Hopkins Cafe  
12/6/2023 Lunch

50 Sandwich

1 Batch

JHU Hopkins Cafe

Desserts

Wednesday 12/6/2023

Lunch

## Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 6.95 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 250 2x3 portion
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Dairy-Free Margarine	2 1/2 Cup 1 2/3 Tablespoon
- White Marshmallows	3 1/2 Gallon
- Rice Krispies Cereal	5 Gallon 3 Cup

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	250 2x3 portion	6.95 Half sheet pan

JHU Hopkins Cafe

Desserts

Wednesday 12/6/2023

Lunch

## Cookies Sugar

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 200 Cookie
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Cookie
<b>Internal Temp:</b>		

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

- Frozen Sugar Cookie Dough 200 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  
12/6/2023 Lunch

200 Cookie

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

## Appetizer Jalapeno Poppers

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

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

## Ingredients &amp; Instructions...

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

-

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

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/6/2023 Lunch

250 Each

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 40 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 1600 Slice

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

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

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

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Lunch	For Use In Wrap BLT	40 Pound

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

## 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 12/6/2023 Lunch	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

## 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  
12/6/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

## 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
-	
<b>1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.</b>	
<b>2. Season with salt and serve</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	300 1/2 cup	75 Pound



JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/6/2023 Lunch		350 4 oz

JHU Hopkins Cafe  
Wednesday 12/6/2023

Grill  
Lunch

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 12/6/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

**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  
12/6/2023 Lunch

150 4 oz

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Lunch

## Grill Turkey Burger

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

*Ingredients & Instructions...*

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		226 Burger

JHU Hopkins Cafe  
Wednesday 12/6/2023

Grill  
Lunch

Pretzel Bar

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		200 5 Oz Pretzel

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Lunch

## Appetizer Falafel

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

## Pre-Prep Instructions...

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

## Ingredients &amp; Instructions...

- Falafel	200 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	1 Pound
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/6/2023 Lunch

200 .8 oz

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 56.25 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	64.69 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Lemon Juice	1 1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 3 Tablespoon
- Ground Turmeric	1 Cup 2/3 Tablespoon
- Smoked Sweet Paprika	1 Cup 2/3 Tablespoon
- Ground Coriander	1 Cup 2/3 Tablespoon
- Dried Oregano Leaf	1 Cup 2/3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Lunch

## Filling Taco Beef

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.43 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 3 oz
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- MVP Ground Beef 80/20	77.69 Pound
* Water	3 Gallon 1 3/4 Cup
- Onion Powder	2 1/4 Cup 1 1/3 Tablespoon
- Dark Chili Powder	1 Cup 2 2/3 Tablespoon
- Ground Cumin	1 Cup 2 2/3 Tablespoon
- Ground Spanish Paprika	1 Cup 2 2/3 Tablespoon
- Garlic Powder	1 Cup 2 2/3 Tablespoon
- Dried Oregano Leaf	1 Cup 2 2/3 Tablespoon
- Sugar	1 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 3/8 Teaspoon
- Ground Cayenne Pepper	1 1/2 Quart

1. Cook beef crumbles in tilt skillet or steam jacketed kettle.

2. Add water and seasonings to the crumbles. Mix and bring to a boil.

3. Reduce heat and simmer for 15 minutes.

-

CCP Critical Control Point: Heat to a temperature of 150°F for 15 seconds.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	500 3 oz	12.43 Batch



JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Lunch

## Filling Taco Tofu

Cooking Time:	Serving Pan:	Yield: 4.98 Batch
Cooking Temp:	Serving Utensil:	Portions: 200 3 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- Firm Tofu	31.13 Pound
Cubed	
* Water	1 1/4 Gallon
- Onion Powder	3/4 Cup 3 Tablespoon
- Dark Chili Powder	1/4 Cup 4 Tablespoon
- Ground Cumin	1/4 Cup 4 Tablespoon
- Ground Spanish Paprika	1/4 Cup 4 Tablespoon
- Garlic Powder	1/4 Cup 4 Tablespoon
- Dried Oregano Leaf	1/4 Cup 4 Tablespoon
- Sugar	1/4 Cup 4 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Cayenne Pepper	2 1/2 Cup

1. Heat quinoa crumbles in tilt skillet or steam jacketed kettle.

2. Add water and seasonings to the crumbles. Mix and bring to a boil.

3. Reduce heat and simmer for 15 minutes.

-

CCP Critical Control Point: Heat to a temperature of 150°F for 15 seconds.

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
12/6/2023 Lunch	200 3 oz	4.98 Batch

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Lunch

## Gyro Meat Beef Lamb

Cooking Time:	Serving Pan:	Yield: 300 4 oz
Cooking Temp:	Serving Utensil:	Portions: 300 4 oz
Internal Temp:		

*Ingredients & Instructions...*

- Gyro Meat Beef Lamb Slcd 300 4 oz

-

1. Gather all ingredients
2. Heat griddle to 350 degrees F
3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done
4. Remove and serve

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/6/2023 Lunch

300 4 oz

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.17 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 3/8 Teaspoon
- Garlic Powder	2 Tablespoon 3/8 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Lunch	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 12/6/2023

Lunch

**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 12/6/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 12/6/2023

Lunch

## Pizza Meat Amatriciana

<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 &amp; 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
- Onion Red Jumbo 25#	7.81 Pound

**Diced**

- Bacon	3.13 Pound
- Fresh Oregano	1/2 Cup 1/3 Tablespoon

**Chopped**

- Fresh Basil	1 1/2 Cup 1 Tablespoon
---------------	------------------------

**Chiffonade**

-

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with diced bacon, red onion, and oregano

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

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Wednesday 12/6/2023

Lunch

## Pizza Pepperoni

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Lunch

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.82 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.82 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	2 1/2 Teaspoon
- Tahini Sesame Flavoring Paste	3/4 Cup 1 Tablespoon
* Chopped Garlic	3 1/3 Tablespoon
- Canola Oil	1/2 Cup 2 Tablespoon
- Lemon Juice	1/4 Cup 3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Hopkins Cafe		
12/6/2023 Lunch	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Lunch

## Kale Sauteed with Garlic

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; 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 ½ tablespoons seasoning of choice per 10 pounds.

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	300 1/2 cup	9 1/4 Gallon 2 Cup



JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Lunch

## Root Rice Brown Cilantro

<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...*

- Canola Oil	3 Cup
- Whole Grain Brown Rice	18 Pound
* Chopped Garlic	3/4 Cup
- Jumbo Yellow Onion Chopped	6 Pound
- Canned Diced Tomatoes	12 Pound
- Mirepoix Soup Base Paste	1.88 Pound
* Water	4 1/2 Gallon
- Fresh Cilantro Minced	6 Ounce

1. Heat oil to 350 degree F in tilting or other large fry pan.

2. Add rice, garlic and onion to hot oil. Stir and cook until rice is slightly browned.

3. Add tomatoes, vegetable base and water to rice mixture. Bring to a boil.

4. Reduce heat to low. Cover and simmer until rice is tender and liquids are absorbed, 25-30 minutes.

5. Fold cilantro into rice mixture.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Lunch

## Root Roasted Zucchini &amp; Red Peppers

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

## Ingredients &amp; Instructions...

- Zucchini	96 Pound
Sliced, Diced	
- Red Bell Pepper	1 Gallon
Sliced Thin	
- Garlic Powder	1 Cup
- Canola Oil	2 Quart
-	
1. Gather all ingredients. Preheat oven to 450 degrees F	
2. Slice zucchini and dice red peppers	
3. Arrange zucchini and red peppers in a single layer on sheet pan	
4. Combine garlic powder with oil. Drizzle oil mixture over vegetables	
5. Roast vegetables in oven at 450 degrees F for 5-10 minutes, or until lightly browned	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Lunch

## Soup Carrot Ginger In House

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

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

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

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

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

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

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

**5. Add cilantro and zest.**

**CCP: Hold at 140 °F or higher**

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Lunch

Soup Carrot Ginger In House

Hopkins Cafe

12/6/2023      Lunch

100   8 oz

8 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Lunch

## Stock Mirepoix

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

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Lunch	For Use In Soup Carrot Ginger In House	2 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Wednesday 12/6/2023

[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  
12/6/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Thursday 12/7/2023

[None]  
Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls100 Ea.
- 
1. Thaw at room temperature for 15 minutes

2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes

3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023Lunch		100 Each

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Lunch

**Chicken Wings Fried Angel Spicy Wok**

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 250 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 600 4 Wing Portion
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Organic 1&2 Joint Chicken Wings	250 Pound
- Canola Oil	37.5 Pound
* Wok Spicy Angel Wings Sauce	3 Gallon 2 Cup

1. Gather all ingredients/equipment as needed for recipe. Preheat fryer to 350 F.

2. Fry chicken in the deep fryer for about 5 minutes until reaches 165F{CCP}

**HOT FOOD SERVICE INSTRUCTIONS:**

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

**STORAGE:**

TRANSFER all products 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
Hopkins Cafe 12/7/2023 Lunch	600 4 Wing Portion	250 Pound



JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Lunch

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Lunch

## Pasta Tomato Basil

Cooking Time:	Serving Pan:	Yield: 3.13 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

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

- 10" Angel Hair Pasta	7.83 Pound
* Water	7 3/4 Gallon 1 1/4 Cup
<b>Boil</b>	
- Red Grape Tomatoes	156.5 Each
<b>Halved</b>	
- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
* Chopped Garlic	3/4 Cup 1/3 Tablespoon
- Dried Sweet Basil Leaf	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Ground Black Pepper	3 Tablespoon 3/8 Teaspoon

**1. Gather all ingredients****2. Cook pasta in boiling water until tender. Drain off excess liquid****3. Lightly toss together all ingredients****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	200 1/2 cup	3.13 2" Hotel Pan

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Lunch

**Sauce Spicy Angel Wings Wok**

<b>Cooking Time:</b> 7-10 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 Gallon 2 Cup
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Sugar	2 Quart 1/2 Cup
* Water	3 Quart 1/2 Cup
- Fish Sauce	2 1/4 Cup 2 Tablespoon
- Ground Spanish Paprika	1/4 Cup 1/2 Teaspoon
- Rice Wine Vinegar	1/2 Cup 1 Teaspoon
* Chopped Garlic	1 1/2 Cup 1 Tablespoon
- Red Thai Curry Soup Base Paste	2 Quart 1/2 Cup
- Fresh Thai Basil Chopped Fine	3 Quart 1/2 Cup

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

2. In a large wok or deep fryer, heat 3-4 inches of oil to 375 F on a deep frying thermometer. Add the chicken wings, in batches if necessary to prevent overcrowding, and fry until golden brown, 7-10 minutes. Remove the crispy wings with a wire skimmer and drain on absorbent paper towels. Set aside.

3. In the same hot oil, add Thai basil leaves and fry until they turn bright green and look slightly transparent, no more than 10-15 seconds; remove immediately and drain on absorbent paper towels. Set aside.

4. In a small mixing bowl, stir together the stock, sugar, fish sauce, paprika and vinegar until well mixed.

5. In another wok or medium sized saucepan, heat 2 tablespoons of oil over medium heat. Add the minced garlic and red curry paste, stirring until fragrant, about 2 minutes. Add the stock mixture, raise the heat to medium high and keep stirring until the sauce thickens, another 2 minutes.

6. Add the fried chicken wing to the sauce and stir to coat them well. Transfer to a serving platter and garnish with the fried basil leaves.

**SERVICE:**

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

**STORAGE:**

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

JHU Hopkins Cafe	[None]
Thursday 12/7/2023	Lunch

Sauce Spicy Angel Wings Wok  
REUSE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/7/2023      Lunch	For Use In Chicken Wings Fried Angel Spicy Wok	3 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Lunch

## Wrap BLT

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

**Ingredients & Instructions...**

- Tomatoes 6X6 25#	150 slice
Sliced	
- Green Leaf Lettuce	3.13 Pound
* Bacon	200 1 slice
Crumbled	
- Light Mayonnaise	3.13 Pound
- Deli 12" Tomato Basil Flour Tortilla	50 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch		50 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Thursday 12/7/2023

Lunch

**Broccoli Florets Steamed**

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

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

- Broccoli Florets 4/3#	117.3 Pound
* Water	3 3/4 Gallon 2 1/2 Cup

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

-

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

Hopkins Cafe		
12/7/2023 Lunch	500 1/2 cup	7.82 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Thursday 12/7/2023

Lunch

## BYOB Rice Fried

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

*Ingredients & Instructions...*

- Long Grain White Rice	30 Pound
* Water	9 1/4 Gallon 2 Cup
- Jumbo Yellow Onion	10 Each
-Diced 1/8"	
- Carrot Jumbo 50#	2 1/2 Quart
-Diced 1/8"	
- Canola Oil	2 1/2 Cup
- GF Tamari Soy Sauce	1 3/4 Quart 1/2 Cup
- Liquid Whole Egg	3 3/4 Quart
1. Steam rice in water.	
2. Cook chopped onions and carrots in oil for 5 minutes.	
3. Add cooked rice and soy sauce to vegetables. Mix well over low heat.	
4. Add scrambled egg mixture and toss on grill until all ingredients are mixed well and eggs are cooked thoroughly.	
-	
CCP: Cook to a minimum internal temperature of 160 degree F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch		500 1/2 cup

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#

8 Pound
- Sliced
1. Dice 1/4"

2. Serve accordingly on salad bar
- 
- CCP: Hold or serve cold food at or below 40 degree F.

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023    Lunch	6.25 Pound	50 1/4 cup



JHU Hopkins Cafe

B.Y.O.B.

Thursday 12/7/2023

Lunch

## Sauce White Food Truck

<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> 6 1/4 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 1 Cup
- Plain Yogurt	1 1/2 Gallon 1 Cup
- White Wine Vinegar	1 1/2 Quart 1/4 Cup
- Lemon Juice	3 Quart 1/2 Cup
- Garlic Powder	2 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1 1/2 Quart 1/4 Cup
- Sour Cream	1 1/2 Gallon 1 Cup
- Parsley Flakes	3 Quart 1/2 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch		6 1/4 Gallon

JHU Hopkins Cafe

Broth & Bowl

Thursday 12/7/2023

Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	50 Pound
-------------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch		200 4 oz

JHU Hopkins Cafe

Carvery

Thursday 12/7/2023

Lunch

**Rice Yellow**

<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...**

- Jumbo Yellow Onion	1 Quart
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 1 Tablespoon
- Long Grain White Rice	6 Pound
- Ground Black Pepper	1 1/3 Tablespoon
* Water	2 Gallon
- LS Chicken Soup Base Paste	1/4 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 12/7/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Thursday 12/7/2023

Lunch

**Sand Caprese Balsamic**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

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

- Tomatoes 6X6 25# Diced	12.5 Each
- Mozzarella Cheese	6.5 Pound
- 3X6 Ciabatta Roll	50 Ea.
- Fresh Basil	3 Cup
- Baby Arugula	1 1/4 Quart
- Sauce Balsamic Glaze	3 1/4 Cup

**1. Gather all ingredients****2. Slice each tomato into 8 slices.****3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.****4. Drizzle each with 1 tablespoon balsamic glaze.****5. Top each sandwich with top of ciabatta roll.****CCP: Hold or serve cold food at or below 40 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/7/2023 Lunch

50 Sandwich

1 Batch

JHU Hopkins Cafe

Desserts

Thursday 12/7/2023

Lunch

## 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  
12/7/2023 Lunch

100 Cookie

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

## Appetizer Cheese Curds Fried

Cooking Time:	Serving Pan:	Yield: 500 3 oz
Cooking Temp:	Serving Utensil:	Portions: 500 3 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Wheat

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

*Ingredients & Instructions...*

- |                               |             |
|-------------------------------|-------------|
| - Cheese Curd Breaded         | 10 5 Lb Bag |
| - Fryer Oil Susquehanna Mills | 5 Pound     |

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Deep fry appetizer from frozen for 2 to 2-1/2 minutes until golden brown or until a minimum 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 150 degrees F

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/7/2023 Lunch

500 3 oz

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 20 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 800 Slice

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

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

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

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/7/2023 Lunch	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

## 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 12/7/2023 Lunch	For Use In Fries French Hand Cut	75 Pound



JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

## French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 500 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 500 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                | 125 Pound  |
| - Fryer Oil Susquehanna Mills | 12.5 Pound |

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

2. Season with salt and serve

-

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/7/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

## 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
-	
<b>1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.</b>	
<b>2. Season with salt and serve</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

**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 12/7/2023 Lunch		350 4 oz

JHU Hopkins Cafe  
Thursday 12/7/2023

Grill  
Lunch

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 12/7/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

**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 12/7/2023 Lunch		150 4 oz

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

## Grill Turkey Burger

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

**Ingredients & Instructions...**

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Lunch

## Sandwich Chicken Cordon Bleu

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

*Pre-Prep Instructions...*

Allergens: Wheat, Milk

*Ingredients & Instructions...*

- Kaiser Roll	400 Ea.
- Breaded Fritter Chicken Tenderloin Baked	400 Ea.
<b>Prepared according to package instructions</b>	
- Ham Smoked Deli	17.6 Pound
- .75 oz Sld Swiss Cheese	400 Slice
- Dijon Honey Mustard Dressing	3 Gallon

1. Prepare chicken enders according to package directions.

2. Assemble sandwich: spread 2 tablespoons honey mustard on bun and portion 1 slice cheese, 1 slice ham, and 1 chicken tender in between roll halves.

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

CCP: Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch		400 Sandwich

JHU Hopkins Cafe

Passport

Thursday 12/7/2023

Lunch

**Appetizer Falafel**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 .8 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 .8 oz
<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...**

- Falafel	200 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	1 Pound
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

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

Hopkins Cafe  
12/7/2023 Lunch

200 .8 oz



JHU Hopkins Cafe

Passport

Thursday 12/7/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 56.25 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	64.69 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Lemon Juice	1 1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 3 Tablespoon
- Ground Turmeric	1 Cup 2/3 Tablespoon
- Smoked Sweet Paprika	1 Cup 2/3 Tablespoon
- Ground Coriander	1 Cup 2/3 Tablespoon
- Dried Oregano Leaf	1 Cup 2/3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Thursday 12/7/2023

Lunch

## Chow Mein Tofu

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

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

- Firm Tofu	45.5 14 Oz Block
<b>Cubed</b>	
- Canola Oil	1 Quart 3/4 Cup
- Mirepoix Soup Base Paste	1/2 Cup 1 1/3 Tablespoon
* Water	2 1/4 Gallon 3 Cup
- Cornstarch	2 Quart 2 Tablespoon
* Water	5 1/2 Gallon 3 Cup
- GF Tamari Soy Sauce	1 Quart 3/4 Cup
- Vegetarian Oyster Sauce	1 Quart 3/4 Cup
- Green Bell Pepper	3.25 Ea.
<b>Sliced</b>	
- Jumbo Yellow Onion	3 1/4 Quart
<b>Sliced</b>	
- Celery	1 3/4 Gallon 1 1/4 Cup
<b>Sliced</b>	
- Bean Sprouts	3.25 Ounce
- 10" Thin Spaghetti Pasta	3.25 Pound
Boiled	

**1. Gather all ingredients****2. Cube tofu. Saute tofu in oil until browned, about 5 minutes****3. Boil first-listed amount of water. Add mirepoix soup base and bring back to a boil for 2 minutes. Add tofu and simmer for 15-30 minutes****4. Combine cornstarch with second-listed amount of water to form a paste. Pour paste slowly into tofu mixture, stirring constantly****5. Cook tofu mixture over medium heat until thickened****6. Add soy sauce and vegan worcestershire sauce to tofu mixture, stirring well until blended****7. Slice green peppers, onions, and celery. Steam or boil until tender. Drain off excess liquid****8. Add bean sprouts. Combine with vegetable mixture and pour into tofu mixture, stirring well****9. Serve warm**

JHU Hopkins Cafe  
Thursday 12/7/2023

Passport  
Lunch

Chow Mein Tofu

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023      Lunch	400   1/2 cup	6.5   2" Hotel Pan
Overproduction...	16   1/2 cup	0.5   2" Hotel Pan

JHU Hopkins Cafe

Passport

Thursday 12/7/2023

Lunch

## Gyro Meat Beef Lamb

Cooking Time:	Serving Pan:	Yield: 300 4 oz
Cooking Temp:	Serving Utensil:	Portions: 300 4 oz
Internal Temp:		

*Ingredients & Instructions...*

- Gyro Meat Beef Lamb Slcd 300 4 oz

-

1. Gather all ingredients
2. Heat griddle to 350 degrees F
3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done
4. Remove and serve

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/7/2023 Lunch

300 4 oz

JHU Hopkins Cafe

Passport

Thursday 12/7/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.17 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 3/8 Teaspoon
- Garlic Powder	2 Tablespoon 3/8 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/7/2023 Lunch	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 12/7/2023

Lunch

**Bruschetta**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 3/4 Gallon 1 Cup
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Tomato Plum (Roma) 25# Chopped	62.5 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 3/4 Cup
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Fresh Basil	3 3/4 Quart 1/2 Cup
- Fresh Italian Parsley	3 3/4 Cup 3 Tablespoon
* Chopped Garlic	3 3/4 Cup 3 Tablespoon
- Baguette Bread Sliced Thin	31.25 Ea.

**1. Gather all ingredients****2. Cut the tomatoes into a small dice****3. Add remaining ingredients and toss****4. Slice baguette into 20 slices****5. Top each baguette slice with 2 oz of topping****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	250 1/2 cup	7 3/4 Gallon 1 Cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 12/7/2023

Lunch

## Pizza Cheese

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 12/7/2023

Lunch

**Pizza Meat Sausage Pork**

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

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Ground Sweet Mild Italian Pork Sausage	12.5 Pound

**Cooked to a minimum internal temperature of 165 degrees F for 15 seconds****1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).****\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 8 oz of cooked Italian sausage****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/7/2023 Lunch

200 slice

25 pizza



JHU Hopkins Cafe

Pizza &amp; Pasta

Thursday 12/7/2023

Lunch

## Pizza Pepperoni

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	400 slice	50 pizza

JHU Hopkins Cafe

Root

Thursday 12/7/2023

Lunch

**Beans Edamame Sauteed**

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

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	2 Gallon 1/2 Cup
- Peeled Shallot	4 Gallon 1 Cup
* Chopped Garlic	3 3/4 Quart 1/2 Cup
- Edamame	125 Pound
- Dried Thyme Leaf	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/2 Cup 2 Tablespoon
- GF Tamari Soy Sauce	2 Quart 2 Tablespoon

1. Heat olive oil over medium heat. Add chopped shallots and cook for about 2 minutes.

2. Lower hear and add minced garlic. Sauté for 1-2 minutes.

3. Add edamame and thyme, then season with salt, pepper, and soy sauce.

4. Continue to cook seasoned edamame until heated thoroughly.

CCP: Cook to a minimum internal temperature of 135 degree F (57 degree C).

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Root

Thursday 12/7/2023

Lunch

**Beans Green Sesame Glazed**

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

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

- White Sesame Seeds	1 Gallon 1 1/2 Cup
- 100% Apple Juice with Vitamin C	1 Gallon 1 1/2 Cup
- GF Tamari Soy Sauce	3 Quart 1/2 Cup
- Light Brown Sugar	1 1/4 Quart
- Garlic Powder	1 3/4 Quart 1/2 Cup
- Cornstarch	1 1/4 Cup
- Ground Black Pepper	1/2 Cup 2 Tablespoon
- Ground Ginger	1/2 Cup 2 Tablespoon
* Water	11 1/4 Gallon
- Green Beans	100 Pound

**1. Place sesame seeds on sheet pan in single layer. Bake at 350 degree F for 10 minutes.****Transfer immediately to another sheet pan to cool.****2. Combine apple juice, soy sauce, brown sugar, garlic powder, cornstarch, ginger and pepper in steam-jacketed kettle or stock pot.****3. Stir well to dissolve cornstarch. Bring to a boil; reduce heat; simmer 5 minutes or until thick and clear.****4. Bring water to a boil in steam-jacketed kettle or stock pot. Add beans. Stir well. Return to a boil. Cook 3 to 4 minutes or until almost tender, stirring occasionally. Drain well.****5. Add sauce to beans; stir-cook 2 to 3 minutes to evenly coat and thoroughly heat the beans.****6. Remove to serving pans. Sprinkle sesame seeds over each beans. Toss to distribute sesame seeds.****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.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/7/2023 Lunch	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Root

Thursday 12/7/2023

Lunch

## Hummus Traditional

Cooking Time:	Serving Pan:	Yield: 0.82 Can Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1 oz
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Sesame

## Ingredients &amp; Instructions...

- Garbanzo Beans	0.82 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	2 1/2 Teaspoon
- Tahini Sesame Flavoring Paste	3/4 Cup 1 Tablespoon
* Chopped Garlic	3 1/3 Tablespoon
- Canola Oil	1/2 Cup 2 Tablespoon
- Lemon Juice	1/4 Cup 3 Tablespoon

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

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

Service:

Hold and serve at 40 °F {CCP}

Storage:

Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Lunch	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Thursday 12/7/2023

Lunch

## Peas Sugar Snap with Water Chestnuts

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

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

- |                        |                    |
|------------------------|--------------------|
| - Sugar Snap Peas      | 90 Pound           |
| * Water                | 5 Gallon           |
| - Water Chestnuts      | 1 3/4 Gallon 2 Cup |
| Chopped                |                    |
| - Dairy-Free Margarine | 1 1/4 Quart        |
1. Steam sugar snap peas in steamer or kettle until just barely soft and tender. Drain off excess liquid.
  2. Add drained water chestnuts to peas.
  3. Toss lightly in 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.

**Distribution...****Portions****Yield**Hopkins Cafe  
12/7/2023 Lunch

500 1/2 cup

15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Root

Thursday 12/7/2023

Lunch

## Root Peas &amp; Carrots Steamed

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

*Pre-Prep Instructions...*

Allergens: Soy

*Ingredients & Instructions...*

- Fz Peas & Carrots	200 Pound
* Water	10 Gallon

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

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/7/2023 Lunch

500 1/2 cup

JHU Hopkins Cafe

Soup

Thursday 12/7/2023

Lunch

## Soup Carrot Ginger In House

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

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

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

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

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

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

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

**5. Add cilantro and zest.**

**CCP: Hold at 140 °F or higher**

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

Distribution...

Portions

Yield

JHU Hopkins Cafe

Soup

Thursday 12/7/2023

Lunch

Soup Carrot Ginger In House

Hopkins Cafe

12/7/2023      Lunch

100   8 oz

8 Gallon 2 Cup



JHU Hopkins Cafe

Soup

Thursday 12/7/2023

Lunch

## Soup Chowder Clam New England In House

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 5 1/2 Gallon 1 Cup
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz
<b>Internal Temp:</b> 165		

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

- Canola Oil	1 3/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Diced 3/8"	3.71 Pound
- Celery Diced 1/4"	1.86 Pound
- Carrot Jumbo 50# Diced 1/4"	1.86 Pound
* Chopped Garlic	1/4 Cup 3 Tablespoon
- Idaho Potato Diced	9.28 Pound
- Clam Juice	7.43 46 Oz Can
- Milk 2% .5 GAL	3 1/2 Quart 3/4 Cup
- Ground Nutmeg	1 7/8 Teaspoon
- Bay Leaf	11.14 Leaf
- Chopped Clams	5.57 Pound
- Heavy Cream	1 3/4 Quart 1/4 Cup
- Potato Starch	11.14 Ounce
- Ground White Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 1 2/3 Tablespoon

**1. Heat pot with canola oil. Add mirepoix vegetables and garlic and sweat for about 10 minutes.****2. Add milk, clam juice, along with potatoes, bay leaves and nutmeg. Simmer for 20 minutes.****3. Add clams and the potato starch mixed with heavy cream. Simmer until thickened - DO NOT BOIL.****4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****5. Remove bay leaves - add salt, pepper. Add parsley for garnish right before service.****SERVICE:****Hold at 140 °F or higher {CCP}****STORAGE:**

JHU Hopkins Cafe  
Thursday 12/7/2023

Soup  
Lunch

Soup Chowder Clam New England In House

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

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023      Lunch	100   8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Soup

Thursday 12/7/2023

Lunch

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 2 1/2 Gallon 3 Cup
<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	1/2 Cup 3/4 Teaspoon
* Water	2 1/2 Gallon 3 Cup

1. BOIL water.

2. MIX base to water.

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

## STORAGE:

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

## REUSE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/7/2023 Lunch	For Use In Soup Carrot Ginger In House	2 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Waffle Bar

Thursday 12/7/2023

[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  
12/7/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Friday 12/8/2023

[None]  
Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls200 Ea.
- 
1. Thaw at room temperature for 15 minutes

2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes

3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023Lunch		200 Each

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

**Fish Catfish Breaded Cornmeal**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 3 Oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 3 Oz
<b>Internal Temp:</b>		

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

- Buttermilk	3 Quart
- Unbleached All Purpose Flour	6 Pound
- Yellow Cornmeal	12 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground White Pepper	2 2/3 Tablespoon
- Chesapeake Catfish	72 Pound

**1. Soak fish in buttermilk.****2. Mix flour, cornmeal, salt, and pepper. Dip soaked fish fillets into cornmeal-flour mixture, thoroughly coating each piece****2. Fry in deep fat at 360 degrees F for 4 to 5 minutes or until fish is golden brown**

-

**CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/8/2023 Lunch

200 3 Oz

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

## 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 12/8/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

## Pasta GF Penne Brown Rice Plain Cooked

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

*Ingredients & Instructions...*

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

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

2. Add 1 tablespoon of salt (if desired)

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	50 4 oz	12.5 Pound



JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

## Sauce Remoulade Creole

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

## Pre-Prep Instructions...

Allergens: Egg, Fish, Soy

## Ingredients &amp; Instructions...

- Gourmet Mayonnaise	1 1/2 Quart 1/4 Cup
- Cnd Sweet Pickle Relish	3/4 Cup 1/3 Tablespoon
- Lemon Juice	1/4 Cup 2 Tablespoon
- Tabasco Hot Sauce	1/4 Cup 1/2 Teaspoon
- Capotes Capers	1/4 Cup 1/2 Teaspoon

## Roughly Chopped

- Ground Spanish Paprika	3 Tablespoon 3/8 Teaspoon
- Dijon Mustard	2 Tablespoon 1/4 Teaspoon
- Vegan Worcestershire Sauce	2 Tablespoon 1/4 Teaspoon
* Chopped Garlic	1/4 Cup 1/2 Teaspoon

-

## 1. Gather all ingredients

## 2. Mix together

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/8/2023 Lunch

1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

**Shrimp Alfredo with Fettuccine**

<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: Gluten, Dairy, Shellfish, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	3 1/4 Quart 1/2 Cup
- Unbleached All Purpose Flour	1 1/2 Gallon
- Milk 2% .5 GAL	10 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup
- Peeled & Deveined Tail Off White Shrimp	66 Pound
- Grated Parmesan Cheese	1 Gallon 3 1/2 Cup
- 10" Fettuccine Pasta	30 Pound
* Water	15 Gallon

1. Melt margarine and remove from heat. Add flour, stirring until smooth
2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick
3. Season sauce with salt and pepper
4. Add shrimp and Parmesan cheese to sauce
5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid
6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of pasta

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/8/2023 Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

## Spinach Steamed

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

*Ingredients & Instructions...*

- Spinach	40 Pound
* Water	2 Gallon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

**Squash Medley Steamed**

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

**Ingredients & Instructions...**

- Zucchini	32 Pound
- sliced into rounds	
- Yellow Squash	32 Pound
- sliced into rounds	
* Water	4 Gallon

1. Wash and slice both 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 12/8/2023 Lunch	500 1/2 cup	8 2" Hotel Pan
<b>Overproduction...</b>	12 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Lunch

## Wrap BLT

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

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	150 slice
Sliced	
- Green Leaf Lettuce	3.13 Pound
* Bacon	200 1 slice
Crumbled	
- Light Mayonnaise	3.13 Pound
- Deli 12" Tomato Basil Flour Tortilla	50 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/8/2023 Lunch

50 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/8/2023

Lunch

**BYOB Tomatoes Diced**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 1/4 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6.25 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Tomatoes 6X6 25# 8 Pound

Sliced

1. Dice 1/4"

2. Serve accordingly on salad bar

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	6.25 Pound	50 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/8/2023

Lunch

## Sauce White Food Truck

<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> 6 1/4 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 1 Cup
- Plain Yogurt	1 1/2 Gallon 1 Cup
- White Wine Vinegar	1 1/2 Quart 1/4 Cup
- Lemon Juice	3 Quart 1/2 Cup
- Garlic Powder	2 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1 1/2 Quart 1/4 Cup
- Sour Cream	1 1/2 Gallon 1 Cup
- Parsley Flakes	3 Quart 1/2 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch		6 1/4 Gallon

JHU Hopkins Cafe

Broth &amp; Bowl

Friday 12/8/2023

Lunch

## Soup Miso with Tofu In House

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

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

* Water	4 1/2 Gallon 3 Cup
- Flavoring Miso White Paste Organic	1 3/4 Quart 3/4 Cup
- Edamame	1 1/2 Gallon 1 Cup
- Firm Tofu Cubed	10.94 Pound
- GF Tamari Soy Sauce	1/4 Cup 2 Tablespoon
- Green Onion	1 1/2 Cup 1 Tablespoon

**1. Bring water to a boil.****2. Reduce heat to a simmer. Whisk in miso.****3. Add edamame. Cook 2 minutes.****4. Cut tofu into 1/2 cubes.****5. Add tofu and soy sauce.****6. Garnish with green onions.****CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/8/2023 Lunch

100 6 oz ladle



JHU Hopkins Cafe  
Friday 12/8/2023

Broth & Bowl  
Lunch

Stockpot Sauce Marinara

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

Ingredients & Instructions...

- Canned Marinara Sauce	37.5 Pound
-------------------------	------------

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch		150 4 oz

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Lunch

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 1.3 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	2.6 Ounce
- Jumbo Yellow Onion Diced 3/8"	10.4 Ounce
* Chopped Garlic	1.3 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	1.3 Ounce
- Pepper Chili Green Diced	5.2 Ounce
- Seasoned Black Beans	9.1 Pound
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Cumin	1 1/4 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	7.8 Ounce

1. Hydrate beans according to package directions.

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

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Lunch	For Use In Pizza Veg Black Bean Avocado Feta	1.3 Can Batch

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Lunch

**Rice Yellow**

<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...**

- Jumbo Yellow Onion	1 Quart
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 1 Tablespoon
- Long Grain White Rice	6 Pound
- Ground Black Pepper	1 1/3 Tablespoon
* Water	2 Gallon
- LS Chicken Soup Base Paste	1/4 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 12/8/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Friday 12/8/2023

Lunch

**Sand Caprese Balsamic**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

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

- Tomatoes 6X6 25# Diced	12.5 Each
- Mozzarella Cheese	6.5 Pound
- 3X6 Ciabatta Roll	50 Ea.
- Fresh Basil	3 Cup
- Baby Arugula	1 1/4 Quart
- Sauce Balsamic Glaze	3 1/4 Cup

**1. Gather all ingredients****2. Slice each tomato into 8 slices.****3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.****4. Drizzle each with 1 tablespoon balsamic glaze.****5. Top each sandwich with top of ciabatta roll.****CCP: Hold or serve cold food at or below 40 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/8/2023 Lunch

50 Sandwich

1 Batch

JHU Hopkins Cafe

Desserts

Friday 12/8/2023

Lunch

## Cereal Bars Fruit Loops

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

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

- Dairy-Free Margarine Melted	2 Cup 1 1/3 Tablespoon
- White Marshmallows	6.94 Pound
- Froot Loops Cereal	4 Gallon 3 Cup

**1. Spray baking dish with nonstick cooking spray. Set aside****2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe  
12/8/2023 Lunch

200 Square

JHU Hopkins Cafe

Desserts

Friday 12/8/2023

Lunch

## Cookies M&amp;M

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

*Pre-Prep Instructions...*

Allergens: Dairy, Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- 1.5 oz M&M's Cookie Dough 200 Ea.

-

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/8/2023 Lunch

200 Cookie

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 20 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 800 Slice

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

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

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

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Lunch	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

## French Fries Crinkle

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 500 1/2 cup
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 500 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	125 Pound
- Fryer Oil Susquehanna Mills	12.5 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  
12/8/2023 Lunch

500 1/2 cup



JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

## French Fries Potato Hand Cut Blanched

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Lunch	For Use In Fries French Hand Cut	100 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

## Fries French Hand Cut

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	400 1/2 cup	100 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

**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  
12/8/2023 Lunch

350 4 oz

JHU Hopkins Cafe  
Friday 12/8/2023

Grill  
Lunch

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 12/8/2023 Lunch		450 Burger

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

**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
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- 
1. Keep frozen prior to cooking.
  2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
  3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds  
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch		150 4 oz

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

## Grill Turkey Burger

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

*Ingredients & Instructions...*

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch		226 Burger

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Lunch

## Sliders Meatball

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 8 Batch
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 400 Slider
<b>Internal Temp:</b>		

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

- 1 oz Italian Beef Pork Meatball w/Cheese	400 Ea.
- Canned Marinara Sauce	5.33 #10 Can
- Shredded Part Skim Mozzarella Cheese	6.25 Pound
- Potato Cluster Rolls	400 Ea.

-

**1. Gather all ingredients****2. Preheat oven to 350 degrees F****3. Place meatballs in a single layer on sheet pans and cover with marinara sauce. Cook at 350 degrees F for 15 minutes****CCP: Cook to a minimum internal temperature of 165 degrees F****4. Place 1 meatball on the bottom half of each slider bun. Top with 1/4 oz of cheese and top with top half of slider bun****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	400 Slider	8 Batch

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Lunch

## Appetizer Falafel

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

## Pre-Prep Instructions...

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

## Ingredients &amp; Instructions...

- Falafel	250 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	1.25 Pound
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/8/2023 Lunch

250 .8 oz



JHU Hopkins Cafe

Passport

Friday 12/8/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 56.25 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	64.69 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Lemon Juice	1 1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 3 Tablespoon
- Ground Turmeric	1 Cup 2/3 Tablespoon
- Smoked Sweet Paprika	1 Cup 2/3 Tablespoon
- Ground Coriander	1 Cup 2/3 Tablespoon
- Dried Oregano Leaf	1 Cup 2/3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Lunch

**Gyro Meat Beef Lamb**

<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>		

**Ingredients & Instructions...**

- Gyro Meat Beef Lamb Slcd 300 4 oz

-

1. Gather all ingredients
2. Heat griddle to 350 degrees F
3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done
4. Remove and serve

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

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

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

Hopkins Cafe  
12/8/2023 Lunch

300 4 oz

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.17 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 3/8 Teaspoon
- Garlic Powder	2 Tablespoon 3/8 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Lunch	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe  
Friday 12/8/2023

Pizza & Pasta  
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	200 1 Ea
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Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	200 serving	200 Each

JHU Hopkins Cafe  
Friday 12/8/2023

Pizza & Pasta  
Lunch

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

* Chopped Garlic	3 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1 Cup 2/3 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Lunch	For Use In Pizza Veg Black Bean Avocado Feta	3 Cup 2 Tablespoon

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/8/2023

Lunch

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 38 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 304 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	38 22 Oz Dough
- Cnd Italian Pizza Sauce	14.25 Pound
- Shredded Part Skim Mozzarella Cheese	19 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	300 slice	38 Pizza
Overproduction...	4 slice	1 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/8/2023

Lunch

## Pizza Pepperoni

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 38 pizza
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 304 slice
<b>Internal Temp:</b>		

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

- Dough Pizza Supreme 22 oz	38 22 Oz Dough
- Cnd Italian Pizza Sauce	14.25 Pound
- Shredded Part Skim Mozzarella Cheese	19 Pound
- Slcd Pork Beef Pepperoni	760 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	300 slice	38 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/8/2023

Lunch

## Pizza Veg Black Bean Avocado Feta

<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     |
| * Oil Garlic Herb Pizza Sauce          | 3.13 Pound         |
| * Minced Garlic Sauteed in Olive Oil   | 3 Cup 2 Tablespoon |
| * Seasoned Black Beans                 | 9.38 Pound         |
| - Shredded Part Skim Mozzarella Cheese | 6.25 Pound         |
| - Feta Cheese Crumbles                 | 6.25 Pound         |
| - Tomatoes 6X6 25#                     | 7.81 Pound         |
| Sliced                                 |                    |
| <b>Diced 1/4"</b>                      |                    |
| - Green Onion                          | 3.13 Pound         |
| <b>1/4" Cut on a Bias</b>              |                    |
| - Fresh Cilantro                       | 1.56 Pound         |
| <b>Chopped</b>                         |                    |
| - Diced Avocado                        | 9.38 Pound         |
| -                                      |                    |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*
  2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
  3. Spread 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
  4. Add seasoned black beans and diced tomato. Combine shredded mozzarella and crumbled feta together. Spread cheese blend evenly over sauce.
  5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
  6. Remove pizza from oven and place on wooden paddle. Top with chopped cilantro, sliced green onion, and diced avocado. Cut into **EIGHT (8)** even slices
  -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield



JHU Hopkins Cafe

Pizza & Pasta

Friday 12/8/2023

Lunch

Pizza Veg Black Bean Avocado Feta

Hopkins Cafe			
12/8/2023	Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Friday 12/8/2023

Lunch

## Sauce Pizza Oil Garlic Herb

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

*Ingredients & Instructions...*

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Lunch	For Use In Pizza Veg Black Bean Avocado Feta	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Root

Friday 12/8/2023

Lunch

## Hummus Traditional

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.82 Can Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1 oz
<b>Internal Temp:</b> 40		

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

- Garbanzo Beans	0.82 #10 Can
Rinsed & Drained	
- Coarse Kosher Salt	2 1/2 Teaspoon
- Tahini Sesame Flavoring Paste	3/4 Cup 1 Tablespoon
* Chopped Garlic	3 1/3 Tablespoon
- Canola Oil	1/2 Cup 2 Tablespoon
- Lemon Juice	1/4 Cup 3 Tablespoon

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

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

**Service:****Hold and serve at 40 °F {CCP}****Storage:**

**Place in appropriate sized storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP} Product needs to be reused within 3 days of production date.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/8/2023 Lunch	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Friday 12/8/2023

Lunch

**Kale Sauteed with Garlic**

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

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

- Kale 24 CT	125 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1 1/4 Cup
- Dairy-Free Margarine	1 1/4 Quart

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

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

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

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

Hopkins Cafe		
12/8/2023	Lunch	
	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Root

Friday 12/8/2023

Lunch

**Mighty Marinara with Chickpeas**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 300 Serving
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canned Diced Tomatoes	6 Gallon
- Garbanzo Beans Drained & Rinsed	15 #10 Can
- Cnd Tomato Sauce	4 1/2 Gallon
- Extra Virgin Olive Oil	3 Cup
- Dried Oregano Leaf	1/2 Cup 1 Tablespoon
- Garlic Powder	3/4 Cup
- Dried Sweet Basil Leaf	3/4 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Sugar	3 Cup
- Fresh Italian Parsley	1/4 Cup 2 Tablespoon
- Ground Black Pepper	3 Tablespoon
- Rotini Pasta	37.5 Pound

1. Prepare pasta according to package instructions

2. Stir all ingredients together except for pasta

3. Top pasta with chickpea marinara and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch	300 Serving	6 Batch

JHU Hopkins Cafe

Root

Friday 12/8/2023

Lunch

**Root Roasted Zucchini & Red Peppers**

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

**Ingredients & Instructions...**

- Zucchini	60 Pound
Sliced, Diced	
- Red Bell Pepper	2 1/2 Quart
Sliced Thin	
- Garlic Powder	1/2 Cup 2 Tablespoon
- Canola Oil	1 1/4 Quart

- 1. Gather all ingredients. Preheat oven to 450 degrees F
- 2. Slice zucchini and dice red peppers
- 3. Arrange zucchini and red peppers in a single layer on sheet pan
- 4. Combine garlic powder with oil. Drizzle oil mixture over vegetables
- 5. Roast vegetables in oven at 450 degrees F for 5-10 minutes, or until lightly browned

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Root

Friday 12/8/2023

Lunch

## Tomatoes Couscous Stuffed

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

## Ingredients &amp; Instructions...

- Tomatoes 6X6 25# Sliced	125 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 3/4 Cup
* Chopped Garlic	1 1/4 Cup
- Sliced Red Onion Diced 1/4"	1.95 Pound
- Carrot Jumbo 50# Diced	31.25 Ea.
- Dry Couscous	15.63 Pound
* Stock Vegetable	3 3/4 Gallon 2 1/2 Cup
- Fresh Cilantro	1 3/4 Quart 3/4 Cup
- Fresh Mint Chopped	1 3/4 Quart 3/4 Cup
- Zucchini Seeded & Diced	31.25 Ea.
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Ground Spanish Paprika	1 3/4 Cup 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  
12/8/2023 Lunch

250 Serving

JHU Hopkins Cafe

Soup

Friday 12/8/2023

Lunch

## Soup Chowder Clam New England In House

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 5 1/2 Gallon 1 Cup
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz
<b>Internal Temp:</b> 165		

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

- Canola Oil	1 3/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Diced 3/8"	3.71 Pound
- Celery Diced 1/4"	1.86 Pound
- Carrot Jumbo 50# Diced 1/4"	1.86 Pound
* Chopped Garlic	1/4 Cup 3 Tablespoon
- Idaho Potato Diced	9.28 Pound
- Clam Juice	7.43 46 Oz Can
- Milk 2% .5 GAL	3 1/2 Quart 3/4 Cup
- Ground Nutmeg	1 7/8 Teaspoon
- Bay Leaf	11.14 Leaf
- Chopped Clams	5.57 Pound
- Heavy Cream	1 3/4 Quart 1/4 Cup
- Potato Starch	11.14 Ounce
- Ground White Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Fresh Italian Parsley Chopped	1 3/4 Cup 1 2/3 Tablespoon

**1. Heat pot with canola oil. Add mirepoix vegetables and garlic and sweat for about 10 minutes.****2. Add milk, clam juice, along with potatoes, bay leaves and nutmeg. Simmer for 20 minutes.****3. Add clams and the potato starch mixed with heavy cream. Simmer until thickened - DO NOT BOIL.****4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****5. Remove bay leaves - add salt, pepper. Add parsley for garnish right before service.****SERVICE:****Hold at 140 °F or higher {CCP}****STORAGE:**



JHU Hopkins Cafe  
Friday 12/8/2023

Soup  
Lunch

Soup Chowder Clam New England In House

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

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023      Lunch	100   8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Waffle Bar

Friday 12/8/2023

[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  
12/8/2023 Lunch

50 Waffle

JHU Hopkins Cafe

Saturday 12/9/2023

[None]

Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls100 Ea.
- 
1. Thaw at room temperature for 15 minutes
2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes
3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023Lunch		100 Each

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Lunch

**Beans Green & Bean Sprouts**

<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...**

- Green Beans	30 Pound
* Water	3 Gallon
- Bean Sprouts Drained	38.25 Pound
- Dairy-Free Margarine	3 Cup

1. Steam or boil green beans and bean sprouts until soft. Drain off excess liquid.

2. 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, dill, marjoram, oregano, rosemary, tarragon, thyme, onion powder, herb de provence, salt free herb seasonings. Add 2 1/2 tablespoons seasoning of choice per 10 pounds.**

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Saturday 12/9/2023

[None]

Lunch

Carrots Steamed

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023    Lunch		300 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Lunch

## Cauliflower Steamed

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

## Ingredients &amp; Instructions...

- Cauliflower	40 Pound
* Water	2 1/2 Gallon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Lunch

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Lunch

## Lo Mein with Edamame

Cooking Time:	Serving Pan:	Yield: 5 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 Serving
Internal Temp:		

*Pre-Prep Instructions...*

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

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

*Ingredients & Instructions...*

- 12.75" Fz Ckd Lo Mein Noodles	31.25 Pound
- Extra Virgin Olive Oil	5 Pound
* Chopped Garlic	1 1/4 Cup
- Sliced Red Onion Diced 1/4"	5 Pound
- Julienne Carrots	3.5 Pound
- Fz Asian Vegetable Blend	5 4 Lb
- GF Tamari Soy Sauce	1 3/4 Quart 1/2 Cup
- Sugar	3 3/4 Cup
- Garbanzo Beans Drained	6.25 #10 Can
- Fz Whole Edamame Soybeans Cooked	23.75 Pound
- Fresh Cilantro Chopped	5 Ounce

1. Prepare noodles al dente; drain and keep warm.

2. Heat oil in a tilt skillet or kettle; add the minced garlic, diced onion, shredded carrots, and the frozen stir-fry vegetables. Sauté until vegetables are tender but crisp.

3. Add noodles, soy sauce, sugar, edamame and garbanzo beans to the vegetable mixture. Toss gently to mix all ingredients well.

4. Transfer to serving pans. Garnish each pan with cilantro

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	250 Serving	5 Batch



JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Lunch

## Soup Cream of Potato In House

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 6 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 6 oz ladle
<b>Internal Temp:</b>		

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

- Jumbo Yellow Onion	2 Cup
- Celery	1 Quart
- Idaho Potato	8 Pound
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Unbleached All Purpose Flour	1 1/2 Cup
- LS Chicken Soup Base Paste	2 Tablespoon
- Ground White Pepper	1 Teaspoon
* Water	2 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	3 Gallon
- Parsley Flakes	1/2 Cup

**1. Gather all ingredients****2. Dice onions, celery, and potatoes. Saute celery and onions in margarine until tender****3. Steam or boil diced potatoes until tender. Drain and reserve liquid for step 4****4. Add flour to celery and onions to make a thin paste. Blend in chicken base, white pepper, and reserved water****5. Add milk and parsley flakes and cook on low heat until done****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Lunch

## Wrap BLT

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

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	150 slice
Sliced	
- Green Leaf Lettuce	3.13 Pound
* Bacon	200 1 slice
Crumbled	
- Light Mayonnaise	3.13 Pound
- Deli 12" Tomato Basil Flour Tortilla	50 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch		50 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Saturday 12/9/2023

Lunch

## Chicken Teriyaki

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 Batch
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 300 3 oz
<b>Internal Temp:</b>		

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

- GF Tamari Soy Sauce	3 Quart
- Light Brown Sugar	1 Quart 1/2 Cup
- Pineapple Juice	1 1/2 Quart
- Halal Boneless Skinless Chicken Breast	300 Each
- Garlic Powder	1 Tablespoon
- Ground White Pepper	2 Tablespoon
-	

**1. Gather all ingredients****2. Preheat oven to 350 degrees F****3. Mix soy sauce, brown sugar, and pineapple juice together****4. Dip each piece of chicken in sauce mixture and place on greased sheet pan****5. Sprinkle chicken with garlic powder and pepper****6. Bake in oven at 350 degrees F for 10-12 minutes, or until done****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

300 3 oz

6 Batch

JHU Hopkins Cafe

Broth &amp; Bowl

Saturday 12/9/2023

Lunch

## Soup Miso with Tofu In House

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

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

* Water	4 1/2 Gallon 3 Cup
- Flavoring Miso White Paste Organic	1 3/4 Quart 3/4 Cup
- Edamame	1 1/2 Gallon 1 Cup
- Firm Tofu Cubed	10.94 Pound
- GF Tamari Soy Sauce	1/4 Cup 2 Tablespoon
- Green Onion	1 1/2 Cup 1 Tablespoon

**1. Bring water to a boil.****2. Reduce heat to a simmer. Whisk in miso.****3. Add edamame. Cook 2 minutes.****4. Cut tofu into 1/2 cubes.****5. Add tofu and soy sauce.****6. Garnish with green onions.****CCP: Hold or serve hot food at or above 135 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

Deli

Saturday 12/9/2023

Lunch

**Sand Caprese Balsamic**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

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

- Tomatoes 6X6 25# Diced	12.5 Each
- Mozzarella Cheese	6.5 Pound
- 3X6 Ciabatta Roll	50 Ea.
- Fresh Basil	3 Cup
- Baby Arugula	1 1/4 Quart
- Sauce Balsamic Glaze	3 1/4 Cup

1. Gather all ingredients

2. Slice each tomato into 8 slices.

3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.

4. Drizzle each with 1 tablespoon balsamic glaze.

5. Top each sandwich with top of ciabatta roll.

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

**Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

50 Sandwich

1 Batch

JHU Hopkins Cafe

Desserts

Saturday 12/9/2023

Lunch

## Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 4.17 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 150 2x3 portion
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	150 2x3 portion	4.17 Half sheet pan

JHU Hopkins Cafe

Desserts

Saturday 12/9/2023

Lunch

**Pie Coconut Cream In House**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pie
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/10 Pie
<b>Internal Temp:</b>		

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

- 9" Fz 3" Deep Pie Shell	15 8 Oz Each
- Sugar	1 1/2 Quart 3/4 Cup
- Coarse Kosher Salt	2 1/4 Teaspoon
- Imitation Vanilla Extract	2 Tablespoon 3/4 Teaspoon
- Liquid Whole Egg	2 1/4 Quart
- Milk 2% .5 GAL	2 1/4 Gallon
- Organic Shredded Coconut	3 Pound
-	

1. Bake pie shell according to package instructions until light brown
2. Add sugar, salt, vanilla, and eggs and mix together
3. Heat milk. Add hot milk to egg mixture, slowly at first, then more rapidly
4. Add shredded coconut. Mix together
5. Pour into partially baked pie shells
6. Bake at 450 degrees F for 15 minutes. The custard filling is done when a knife inserted halfway between the edge and center comes out clean
7. After cooling, cut each pie into 10 slices

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	150 1/10 Pie	15 Pie

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Lunch

**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**

-

**1. Gather all ingredients**

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

-

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/9/2023 Lunch	200 5 Pieces	1000 0.6 Oz Piece



JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 20 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |         |           |
|---------|-----------|
| - Bacon | 800 Slice |
|---------|-----------|
- 1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes**
  - 2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy**
  - 3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm**
- 
- CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**  
**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Lunch	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Lunch

## French Fries Potato Hand Cut Blanched

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

- |                                     |          |
|-------------------------------------|----------|
| - Idaho Potato                      | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes |          |
| * Water                             | 2 Gallon |
| - Coarse Kosher Salt                | 1 Cup    |
| - Fryer Oil Susquehanna Mills       | 5 Pound  |
1. Gather all ingredients/equipment as needed for recipe.
  2. Wash potatoes in colander.
  3. Cut potatoes using fry cutter in the prep area. Rinse well.
  4. Fresh Cut Fries are put back into salt water solution using the approved food safe containers. Fries are stored in Cooler. 40°F{CCP}
  5. Drain potatoes well, deep fry potatoes in 350°F deep fryers for 2 minutes 45 seconds to blanch. Drain and return to sheet trays and follow cooling {SOP} Store @40°F or below. {CCP}

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Lunch	For Use In Fries French Hand Cut	50 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Lunch

## French Fries Steak

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/9/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe  
Saturday 12/9/2023

Grill  
Lunch

Fries French Hand Cut

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Lunch

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 175 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 175 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	43.75 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Garlic Cloves	13.13 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon

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

-

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

175 4 oz

JHU Hopkins Cafe  
Saturday 12/9/2023

Grill  
Lunch

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 225 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 225 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	225 Ea.
- Small Potato Bun	225 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch		225 Burger

JHU Hopkins Cafe

Saturday 12/9/2023

Grill  
Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 75 4 oz
Cooking Temp:	Serving Utensil:	Portions: 75 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	75 4 OZ
-	
1. Keep frozen prior to cooking.	
2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.	
3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch		75 4 oz

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Lunch

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 113 Burger
Cooking Temp:	Serving Utensil:	Portions: 113 Burger
Internal Temp:		

*Ingredients & Instructions...*

- 5.33 oz White Turkey Burger Patty	113 5.33 Oz
- Small Potato Bun	113 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch		113 Burger



JHU Hopkins Cafe  
Saturday 12/9/2023

Grill  
Lunch

Hot Dogs Beef

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

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	200 Each
- Potato Hot Dog Bun	200 Ea.

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch		200 Each

JHU Hopkins Cafe

Passport

Saturday 12/9/2023

Lunch

## Passport Noodle Lo Mein

<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: Sesame, Soy***Ingredients & Instructions...*

- Green Onion	37.5 Each
- Red Bell Pepper Sliced Thin	37.5 Ea.
- Yellow Bell Pepper Diced	37.5 Ea.
- Julienne Carrots	6.25 Pound
- 12.75" Fz Ckd Lo Mein Noodles	18.75 Pound
- Rice Wine Vinegar	1 Gallon 2 3/4 Cup
- Extra Virgin Olive Oil	1 Cup 3 Tablespoon
- Roasted Sesame Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	2 1/4 Cup 2 Tablespoon
- GF Tamari Soy Sauce	2 1/4 Cup 2 Tablespoon
- Light Brown Sugar	2 1/4 Cup 2 Tablespoon

**1. Gather all ingredients****2. Defrost noodles under running water or blanch in hot water for 1-2 minutes. Remove and drain excess water****3. Combine sliced green onion, diced peppers, shredded carrots, and noodles in a large bowl****4. Blend vinegar, olive oil, sesame oil, garlic, soy sauce, and brown sugar in a medium bowl****5. Pour dressing over salad and toss to coat****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours for a total cooling time of 6 hours****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

300 1/2 cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 12/9/2023

Lunch

## Pizza Breakfast

Cooking Time:	Serving Pan:	Yield: 32 Pizza
Cooking Temp:	Serving Utensil:	Portions: 256 Slices
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	32 22 Oz Dough
- Cnd Tomato Sauce	4 Gallon
- Bacon	10.67 Pound
- Liquid Whole Egg	8 Gallon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground Black Pepper	1 1/3 Tablespoon
- Shredded Mild Cheddar Cheese	6 Gallon
- Fz Shrd Hash Browns	6 Gallon
- Leek	5.33 Pound

## Chopped

-

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

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

3. Gather all ingredients

4. Cook bacon until lightly browned. Drain on absorbent paper. Finely chop

5. Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook

6. Spread 2 cups of tomato sauce evenly over each crust

7. Spread cheese, scrambled egg, bacon, hash browns, and chopped leeks over each crust

8. Bake for 8 minutes, or until crust is browned and hash browns begin to turn golden brown

8. Cut each pizza into 8 slices

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	250 Slices	32 Pizza

JHU Hopkins Cafe  
Saturday 12/9/2023

Pizza & Pasta  
Lunch

Pizza Breakfast		
Overproduction...	6 Slices	1 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 12/9/2023

Lunch

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 25 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 200 slice
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Wheat

*Ingredients & Instructions...*

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	200 slice	25 Pizza

JHU Hopkins Cafe

Pizza &amp; Pasta

Saturday 12/9/2023

Lunch

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
-	

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Lunch

**Bok Choy Braised**

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

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

- Bok Choy	75 Pound
* Stock Vegetable	2 1/2 Gallon
- Dairy-Free Margarine	2 1/2 Cup
- Roasted Sesame Oil	1 1/4 Cup
- Ground Black Pepper	1/4 Cup 1 Tablespoon

**1. Gather all ingredients****2. Cut off stem and ends and separate the stalks of the bok choy. Wash in cool water. Trim off wilted leaves****3. Bring chicken stock and margarine to a simmer in a large pot****4. Add bok choy to broth and simmer covered until tender (approximately 5 minutes). Remove bok choy with tongs****5. Reduce broth to about 1 quart. Add sesame oil and black pepper****6. Add bok choy to reduced sauce and toss lightly until coated****7. Portion and serve warm****CCP: Cook to a minimum internal temperature of 140 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 12/9/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Lunch

**Stir Fry Tofu**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 250 6 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 250 6 oz
<b>Internal Temp:</b>		

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

* Water	6 Gallon
- GF Tamari Soy Sauce	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	7.5 Ounce
- Ground Ginger	1/4 Cup 1 Tablespoon
* Chopped Garlic	10 Ounce
<b>Chopped</b>	
- Crushed Red Pepper	1 1/4 Teaspoon
- Roasted Sesame Oil	1 1/4 Cup
- Cornstarch	2.19 Pound
- Canola Oil	2 1/2 Cup
- Fresh Ginger	1 2/3 Tablespoon
<b>Sliced Thin</b>	
* Chopped Garlic	1 2/3 Tablespoon
- Firm Tofu	15 Pound
<b>Diced</b>	
- Water Chestnuts	7.5 Pound
Chopped	
<b>Sliced</b>	
- Medium White Mushrooms	12.5 Pound
<b>Sliced</b>	
- Green Cabbage	15 Pound
<b>Sliced</b>	
- Broccoli Florets 4/3#	15 Pound
- Green Onion	1.88 Pound
<b>Sliced</b>	
-	

**1. Gather all ingredients.****2. Prepare sauce by blending together water, soy sauce, vegetable soup base, ground ginger, 2 ounce chopped garlic, red pepper, sesame oil and cornstarch. Stir with a wire whip until well blended.****3. Cook over medium heat until thick and translucent. Stir often during cooking. Set aside and keep warm.****4. Sauté ginger and 1 tsp chopped garlic in vegetable oil for 2-3 minutes, until softened. Add tofu and cook until done.****5. Add sliced water chestnuts and sliced mushrooms. Stir=fry until mushrooms are softened.**



JHU Hopkins Cafe  
Saturday 12/9/2023

Root  
Lunch

Stir Fry Tofu

- 6. Add sliced cabbage, broccoli and sliced green onions. Stir-fry for an additional 2-3 minutes, until vegetables are barely tender.
- 7. Pour reserved sauce over mix.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023      Lunch		250   6 oz

JHU Hopkins Cafe

Waffle Bar

Saturday 12/9/2023

[All Meals]

**Waffles**

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

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

- Mix Waffle and Pancake	1 1/2 Quart 1/4 Cup
- Large Egg	6.25 Ea.
* Water	3 3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
12/9/2023 Lunch

25 Waffle

JHU Hopkins Cafe

Sunday 12/10/2023

[None]  
Lunch

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls100 Ea.
- 
1. Thaw at room temperature for 15 minutes
2. Bake in a pre-heated oven (375 degrees F) for 8-10 minutes
3. Cool for 15 minutes before serving

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		100 Each

JHU Hopkins Cafe

Sunday 12/10/2023

[None]

Lunch

Cookies White Chocolate Lemon

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

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough	150 Ea.
---	---------

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		150 cookie

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

**Green Beans Steamed**

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

**Ingredients & Instructions...**

- Green Beans	52 Pound
* Water	3 1/4 Gallon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	400 1/2 cup	6.5 2" Hotel Pan
<b>Overproduction...</b>	16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

**Potatoes Mashed Cheesy Green Onion**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 400 4 oz Portion
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Idaho Potato	69.23 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Milk 2% .5 GAL	1 1/4 Gallon 3 Cup
- Shredded Mild Cheddar Cheese	11.54 Pound
- Green Onion	8.65 Pound
Bias Cut 1/4"	
- Coarse Kosher Salt	2 3/4 Cup 2 Tablespoon

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

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

**STORAGE:**

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

**REUSE:**

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	400 4 oz Portion	100 Pound

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

## Salad Chickpea

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

## Ingredients &amp; Instructions...

- Garbanzo Beans Drained & Rinsed	10 3/4 Gallon 3 Cup
- Celery Diced	3 Gallon 2 Cup
- Green Onion Sliced Thin	3 Quart 1/2 Cup
- Red Bell Pepper Diced Small	1 1/2 Gallon 1 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1 1/2 Gallon 1 Cup
- Vegan Soybean Oil Mayonnaise	1 1/2 Gallon 1 Cup
- Dijon Mustard	3 Cup 2 Tablespoon
- Fresh Dill Chopped	3.13 Pound
- Lemon Juice	1 Quart 1/2 Cup
- Garlic Powder	1 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon
- Ground Black Pepper	1/2 Cup 1/3 Tablespoon

1. In a large bowl, mash the chickpeas with a potato masher until flaked in texture.

2. Stir in celery, onions, bell pepper, pickles, eggless mayonnaise, Dijon mustard, fresh dill, lemon juice and garlic.

3. Salt and pepper to taste. Allow to chill for at least 30 minutes prior to serving.

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/10/2023 Lunch

500 1/2 Cup



JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

**SE Smothered Pork Chops**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 400 Pork Chop
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 400 Pork Chop
<b>Internal Temp:</b>		

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

- 4 oz B/in Marinated Pork Chop Loin	400 Ea.
<b>1/2 to 1" thick</b>	
- Coarse Kosher Salt	1 Quart 2 2/3 Tablespoon
- Ground Spanish Paprika	2 Cup 1 1/3 Tablespoon
- Ground White Pepper	2 Cup 1 1/3 Tablespoon
- Dairy-Free Margarine	1 1/2 Quart 1/4 Cup
<b>Can use lard or bacon drippings instead</b>	
- Jumbo Yellow Onion	100 Each
<b>Peeled &amp; Diced</b>	
* Water	12 1/2 Gallon
- Mirepoix Soup Base Paste	2.5 Pound
- Cornstarch	1 1/2 Quart 1/4 Cup

1. Rinse and pat the pork chops dry with a paper towel

2. In a small bowl, combine the salt, paprika, and pepper. Liberally season the pork chops all over. Set the pork chops on a plate for 10 minutes

3. In a cast iron skillet, melt the margarine over medium heat. Once the margarine has melted, add the pork chops to the skillet and brown the pork chops for 2 minutes on each side. Remove the pork chops from the skillet and set aside, then add the onions to the skillet

4. Sauté the onions until they start to turn brown, approximately 5 to 7 minutes

5. Make the vegetable stock. Bring the water to a boil. Add the mirepoix base and return to a boil. Cook for 2 minutes

6. In a small bowl, make a slurry of the vegetable stock and arrowroot powder

7. Pour the slurry over the onions. Stir constantly, and as soon as the gravy starts to bubble, place the chops back into the skillet and reduce the heat to a simmer. Cook the chops for 20 to 25 minutes

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

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

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

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

SE Smothered Pork Chops

Hopkins Cafe  
12/10/2023    Lunch

400    Pork Chop

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

**Shrimp Alfredo with Fettuccine**

<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: Gluten, Dairy, Shellfish, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	1 Gallon 2 Cup
- Unbleached All Purpose Flour	2 Gallon
- Milk 2% .5 GAL	13 1/2 Gallon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1/4 Cup 1 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	88 Pound
- Grated Parmesan Cheese	1 1/2 Gallon 2 Cup
- 10" Fettuccine Pasta	40 Pound
* Water	20 Gallon

1. Melt margarine and remove from heat. Add flour, stirring until smooth

2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick

3. Season sauce with salt and pepper

4. Add shrimp and Parmesan cheese to sauce

5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid

6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of pasta

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		400 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

## Soup Cream of Potato In House

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

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

- Jumbo Yellow Onion	2 Cup
- Celery	1 Quart
- Idaho Potato	8 Pound
- Dairy-Free Margarine	1 1/4 Cup 1 1/3 Tablespoon
- Unbleached All Purpose Flour	1 1/2 Cup
- LS Chicken Soup Base Paste	2 Tablespoon
- Ground White Pepper	1 Teaspoon
* Water	2 1/2 Quart 1/2 Cup
- Milk 2% .5 GAL	3 Gallon
- Parsley Flakes	1/2 Cup

**1. Gather all ingredients****2. Dice onions, celery, and potatoes. Saute celery and onions in margarine until tender****3. Steam or boil diced potatoes until tender. Drain and reserve liquid for step 4****4. Add flour to celery and onions to make a thin paste. Blend in chicken base, white pepper, and reserved water****5. Add milk and parsley flakes and cook on low heat until done****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/10/2023 Lunch

100 6 oz ladle

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

**Succotash**

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

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

- Dairy-Free Margarine	3 3/4 Quart
- Jumbo Yellow Onion	5 1/2 Gallon 2 Cup
- Dried Marjoram Leaf	2 1/2 Cup
- Fresh Thyme	1/4 Cup 1 Tablespoon
- Ground Chili Seasoning	1/4 Cup 1 Tablespoon
- Red Grape Tomatoes	3 3/4 Gallon
- Fresh Fennel Anise Diced	3 3/4 Gallon
- Yellow Corn	11 1/4 Gallon
- Heavy Cream	3 3/4 Quart
- Fz Green Peas	3 3/4 Gallon
<b>-Blanched</b>	
- Coarse Kosher Salt	1 1/4 Cup
- Ground Black Pepper	1 1/4 Cup

1. Place margarine over high heat in a large sauté pan. When foaming add the diced onions, herbs and chili.

2. When caramelized, add the diced fennel and corn. Cook for several minutes and add the cream. Cook for a few more minutes and add the cherry tomatoes and peas. Heat through.

3. Season with salt and pepper. Serve hot.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	300 1/2 cup	300 servings

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Lunch

**Wrap BLT**

<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...**

- Tomatoes 6X6 25# Sliced	150 slice
- Green Leaf Lettuce	3.13 Pound
* Bacon Crumbled	200 1 slice
- Light Mayonnaise	3.13 Pound
- Deli 12" Tomato Basil Flour Tortilla	50 Ea.

**1. Gather all ingredients****2. Cook bacon according to recipe instructions.****3. Spread mayonnaise on wrap.****4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.****CCP: Hold or serve cold food at or below 40 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/10/2023 Lunch		50 Wrap

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

## Chips Potato Homemade

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

## Ingredients &amp; Instructions...

- Sliced Potatoes 110 Pound

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	500 1/2 cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

## Deli Chicken Salad

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 500 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 1/2 cup
<b>Internal Temp:</b> 40		

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

- Halal Boneless Skinless Chicken Breast	78.13 Pound
- Celery	125 Pound
<b>-Diced</b>	
- Onion Powder	1 1/2 Cup
- Coarse Kosher Salt	1 1/4 Cup
- Ground White Pepper	2 Tablespoon 1/4 Teaspoon
- Dijon Mustard	1 3/4 Quart 3/4 Cup
- Gourmet Mayonnaise	3 3/4 Gallon 2 1/2 Cup

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		500 1/2 cup



JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

**Deli Egg Salad**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 414.86 #8 scoop
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 500 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Peeled Hard Cooked Egg	954.18 Ea.
- Gourmet Mayonnaise	2 Gallon 1 1/4 Cup
- Celery	3 Quart 1/4 Cup
- Cnd Sweet Pickle Relish	3 Quart 1/4 Cup
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground White Pepper	2 2/3 Tablespoon

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Hopkins Cafe 12/10/2023 Lunch	500 1/2 cup	414.86 #8 scoop

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

## Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 134.41 serving
Cooking Temp:	Serving Utensil:	Portions: 31.25 Pound
Internal Temp:		

## Ingredients &amp; Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn 134.41 4 Oz Breast

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	31.25 Pound	134.41 serving

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

**Deli Roasted Vegetables**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 160.49 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 31.25 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini Sliced, Diced	6.42 Pound
- Yellow Squash	6.42 Pound
- Eggplant	6.42 Pound
- Medium White Mushrooms Sliced	3.21 Pound
- Onion Red Jumbo 25# Diced	3.21 Pound
- Green Bell Pepper	9.63 Ea.
- Red Bell Pepper Sliced Thin	9.63 Ea.
* Chopped Garlic	9.63 Ounce
- Fresh Basil	1 Cup 1 Tablespoon
- Dried Oregano Leaf Crushed	1/4 Cup 7/8 Teaspoon
- Dried Rosemary Leaf Crushed	2 Tablespoon 3/8 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 3/8 Teaspoon
- Balsamic Vinaigrette Dressing	1 1/2 Quart 1/4 Cup

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	31.25 Pound	160.49 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

## 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> 28.38 Bag Batch <b>Portions:</b> 500 1/2 cup
--	--	---

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

- Chunk Light Skipjack Tuna Fish	32.22 43 Oz Pouch
- Celery Diced 1/4"	18.63 Pound
- Dijon Mustard	5.32 Pound
- Onion Powder	1 1/2 Quart
- Ground White Pepper	1/4 Cup 1 1/3 Tablespoon
- Gourmet Mayonnaise	3 3/4 Gallon 4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	500 1/2 cup	28.38 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

## HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 21.95 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 500 2 oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- |                                  |               |
|----------------------------------|---------------|
| - Gourmet Mayonnaise             | 54.88 Pound   |
| - Cnd Whole Hot Chipotle Peppers | 7.32 7 Oz Can |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	500 2 oz	21.95 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Lunch

**Sand Caprese Balsamic**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 Sandwich
<b>Internal Temp:</b>		

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

- Tomatoes 6X6 25# Diced	12.5 Each
- Mozzarella Cheese	6.5 Pound
- 3X6 Ciabatta Roll	50 Ea.
- Fresh Basil	3 Cup
- Baby Arugula	1 1/4 Quart
- Sauce Balsamic Glaze	3 1/4 Cup

**1. Gather all ingredients****2. Slice each tomato into 8 slices.****3. Place 2 oz sliced mozzarella on the bottom of each ciabatta roll. Top with tomato slices, basil and arugula.****4. Drizzle each with 1 tablespoon balsamic glaze.****5. Top each sandwich with top of ciabatta roll.****CCP: Hold or serve cold food at or below 40 degree F.****Distribution...****Portions****Yield**Hopkins Cafe  
12/10/2023 Lunch

50 Sandwich

1 Batch

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 20 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 800 Slice

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

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

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

-

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/10/2023 Lunch	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

**French Fries Potato Hand Cut Blanched**

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

**Pre-Prep Instructions...**

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

**Ingredients & Instructions...**

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

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

2. Wash potatoes in colander.

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

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

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

**STORAGE:**

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/10/2023 Lunch	For Use In Fries French Hand Cut	50 Pound



JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

## French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 250 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b>		

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- |                               |            |
|-------------------------------|------------|
| - Waffle Fries                | 62.5 Pound |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |

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

2. Season with salt and serve

-

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

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

## Distribution...

## Portions

## Yield

Hopkins Cafe  
12/10/2023 Lunch

250 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

**Fried Potatoes with Peppers & Onions**

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

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced 1/8"	1 3/4 Quart 1/2 Cup
- Red Bell Pepper Diced 1/8"	1 3/4 Quart 1/2 Cup
- Canola Oil	2 1/2 Quart
- Diced Red Potatoes	50 Pound
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Spanish Paprika	1/4 Cup 1 Tablespoon

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		250 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

## 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
-	
<b>1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.</b>	
<b>2. Season with salt and serve</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	200 1/2 cup	50 Pound

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 175 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 175 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	43.75 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Garlic Cloves	13.13 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon

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

-

**CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe  
12/10/2023 Lunch

175 4 oz

JHU Hopkins Cafe  
Sunday 12/10/2023

Grill  
Lunch

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 225 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 225 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	225 Ea.
- Small Potato Bun	225 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		225 Burger

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

**Grill Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 75 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		75 4 oz

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 125 Burger
Cooking Temp:	Serving Utensil:	Portions: 125 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	125 5.33 Oz
- Small Potato Bun	125 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		125 Burger

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Lunch

**Wings Chicken BBQ**

<b>Cooking Time:</b> 25-30 minutes <b>Cooking Temp:</b> 350 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 400 Each <b>Portions:</b> 400 Each
---	--	---

**Ingredients & Instructions...**

- Organic 1&2 Joint Chicken Wings	400 Each
- BBQ Sauce	4 Gallon
-	
1. Gather all ingredients	
2. Preheat oven to 350 degrees F	
3. Arrange chicken wings in a single layer on sheet pans	
4. Brush barbecue sauce over chicken	
5. Bake in oven at 350 degrees F for 25-30 minutes. Brush with barbecue sauce every 15 minutes	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		400 Each



**JHU Hopkins Cafe**  
**Sunday 12/10/2023**

**Passport**  
**Lunch**

### Cabbage Steamed Jamaican

<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>		

#### Ingredients & Instructions...

- Green Cabbage	50 Each
- Jumbo Yellow Onion	50 Each
- Carrot Jumbo 50#	50 Ea.
- Tomatoes 6X6 25#	100 Each
- Garlic Cloves	100 Clove
- Red Bell Pepper	50 Ea.
- Extra Virgin Olive Oil	1 1/2 Quart 1/4 Cup
- Ground Black Pepper	1/4 Cup 1/2 Teaspoon
- Fresh Thyme	150 Sprig
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Cut the cabbage into four quarters, remove the middle, wash the cabbage leaves, shred and set aside

2. Peel, wash, and chop the carrots into thin strips

3. Chop the onion and bell peppers into small pieces

4. Finely cut the garlic

5. Heat the oil in a saucepan on medium heat then add the onion, garlic, and thyme and saute for about 2 minutes

6. Stir in the bell pepper and tomato

7. Stir in the cabbage and season with salt and black pepper

8. Cover and steam for about 15 to 20 minutes. Add the carrot halfway through

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		200 1/2 cup

JHU Hopkins Cafe

Pizza &amp; Pasta

Sunday 12/10/2023

Lunch

## Pizza Cheese

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

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	200 slice	25 Pizza

**JHU Hopkins Cafe**  
**Sunday 12/10/2023**

**Pizza & Pasta**  
**Lunch**

### Pizza Pepperoni

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

#### Pre-Prep Instructions...

**Allergens: Dairy, Gluten, Wheat**

#### Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch	200 slice	25 pizza

JHU Hopkins Cafe

Root

Sunday 12/10/2023

Lunch

## Collard Greens Southern Style Vegan

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

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

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

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

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

3. Add collard greens and cook another minute

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

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

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

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

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

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

Hopkins Cafe  
12/10/2023 Lunch

200 1/2 cup

JHU Hopkins Cafe

Root

Sunday 12/10/2023

Lunch

## Ribs Seitan

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

## Ingredients &amp; Instructions...

- Seitan	15.63 Pound
- BBQ Sauce	3 Gallon 2 Cup

- 
- 1. Gather all ingredients
- 2. Form the seitan into ribs by flattening the seitan into a baking dish so that it evenly fills the pan. Take a sharp knife and cut it into 2" strips; then turn the pan and cut those strips in half
- 3. Generously brush the top with barbecue sauce
- 4. Place the seitan ribs sauce down on the grill and cook until browned
- 5. Sauce the other side and flip once more, grilling until browned
- 6. Remove and serve warm
- 

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Lunch		100 Rib

JHU Hopkins Cafe

Soup

Sunday 12/10/2023

Lunch

## Soup Bean Black Vegan In House

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

*Ingredients & Instructions...*

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

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

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

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

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

**SERVICE:**

**Hold at 140 °F or higher {CCP}**

**STORAGE:**

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

JHU Hopkins Cafe  
Sunday 12/10/2023

Soup  
Lunch

Soup Bean Black Vegan In House  
Store at 40 °F or below . {CCP}

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023    Lunch	100   8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10   8 oz	2 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Soup

Sunday 12/10/2023

Lunch

## Stock Mirepoix

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

*Ingredients & Instructions...*

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/10/2023 Lunch	For Use In Soup Bean Black Vegan In House	3 Gallon 2 3/4 Cup



JHU Hopkins Cafe

Waffle Bar

Sunday 12/10/2023

[All Meals]

**Waffles**

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

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

- Mix Waffle and Pancake	1 1/2 Quart 1/4 Cup
- Large Egg	6.25 Ea.
* Water	3 3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Hopkins Cafe  
12/10/2023 Lunch

25 Waffle