

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

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 12/4/2023Dinner		200 Each

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

Cake of the Day Sponge T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 250 44 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner		250 Cake

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	64 Pound
* Water	4 Gallon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

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 12/4/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

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 Dinner	20 4 oz	5 Pound

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

The Ultimate Grilled Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Sourdough Deli Bread	400 Ea.
- Dairy-Free Margarine	3 Quart 1/2 Cup
- Mild Cheddar Cheese	200 Slice
- Smoked Gouda Cheese	200 Slice
- Havarti Cheese	200 Slice

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

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

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

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

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/4/2023 Dinner

200 Sandwich

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

Tofu Palak

Cooking Time:	Serving Pan:	Yield: 8.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 Serving
Internal Temp:		

Ingredients & Instructions...

- Spinach	41.7 Pound
- Sliced Red Onion Diced 1/4"	16.68 Pound
- Extra Virgin Olive Oil	2.09 Pound
* Chopped Garlic	2.09 Pound
- Fresh Ginger Minced	1.04 Pound
* Tomatoes Diced BYOB	8.34 Pound
- Curry Powder	1.04 Pound
- Garam Masala Seasoning	4.17 Ounce
- Ground Cumin	1.04 Pound
- Ground Turmeric	4.17 Ounce
- Ground Cinnamon	1 1/3 Tablespoon
- Dark Chili Powder	2 2/3 Tablespoon
- Coconut Milk	51.08 Pound
- Coarse Kosher Salt	1 Pound
- Ground Black Pepper	2.09 Ounce
- Sugar	3.13 Pound
- Lemon Juice	2.5 Ounce
- Firm Tofu Cubed	16.68 Pound
- Ground Spanish Paprika	8.34 Ounce

1. Drain and dice tofu into 0.5 inch cubes. Toss with paprika, 0.5 oz of salt and 1 oz olive oil. Roast at 350 F for 12 minutes and cool.

2. Add remaining oil to stock pot and heat. Add ginger, garlic and onions. Sauté for 2 minutes. Add spices except sugar and sauté another 2 minutes.

3. Add coconut milk and sugar to the pot and bring to simmer. Slowly stir in spinach. Once spinach is added and wilted add lemon juice.

4. Allow mixture to simmer for ten minutes, stir frequently. Puree with emulsion blender.

5. Fold cooked tofu into the sauce.

6. Adjust sweetness, salt and spiced as needed.

JHU Hopkins Cafe	[None]
Monday 12/4/2023	Dinner

Tofu Palak

7. Serve over basmati rice.

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	250 Serving	8.34 Batch

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Dinner

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 Dinner

100 Wrap

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 116.72 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	18.68 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 Dinner	6.25 Pound	50 1/4 cup
JHU Hopkins Cafe	For Use In	
12/4/2023 Dinner	Tofu Palak	66.72 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Monday 12/4/2023

Dinner

Sauce White Food Truck

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

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 Dinner		6 1/4 Gallon

JHU Hopkins Cafe
Monday 12/4/2023

Broth & Bowl
Dinner

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 12/4/2023 Dinner		200 4 oz

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

[All Meals]

Chicken Italian Roasted

Cooking Time: 50-60 min	Serving Pan:	Yield: 18.67 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 700 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Cut 8 Pieces Chicken	354.73 Pound
- Ground Black Pepper	1 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	2 1/4 Cup 1 1/3 Tablespoon
- Garlic Powder	1 Cup 2 2/3 Tablespoon
- Ground Italian Seasoning	2 1/4 Cup 1 1/3 Tablespoon
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
- Red Wine Vinegar	2 1/4 Quart 1/4 Cup
- Light Amber Honey	1 Quart 1/2 Cup

Day before:

1. Gather all ingredients.

2. Make Marinade the day before. Combine pepper, salt, garlic powder, italian seasoning, olive oil, red wine vinegar, and honey. Mix well.

3. Add chicken pieces to marinade and keep refrigerated overnight.

Day of :

4. Remove marinating chicken from refrigerator.

5. Preheat oven to 350 degrees F.

6. Bake chicken in oven for 50-60 minutes, or until done.

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner	700 4 oz	18.67 Batch

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Dinner

Carvery Rice Brown Cilantro

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

Ingredients & Instructions...

- Canola Oil	1 Quart
- Whole Grain Brown Rice	24 Pound
* Chopped Garlic	1 Cup
- Jumbo Yellow Onion Chopped	8 Pound
- Canned Diced Tomatoes	16 Pound
- Mirepoix Soup Base Paste	2.5 Pound
* Water	6 Gallon
- Fresh Cilantro Minced	8 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 12/4/2023 Dinner	400 1/2 cup	12 1/2 Gallon

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Dinner

Corn, Guava Chimichurri Pork Tacos

Cooking Time: 45 min	Serving Pan:	Yield: 500 servings
Cooking Temp: 165 F	Serving Utensil:	Portions: 500 4 oz
Internal Temp:		

Ingredients & Instructions...

- Whole Kernel Corn	1 1/4 Quart
- Guava Fresh	2 1/2 Gallon 2 Cup
- Peeled Shallot	1 1/4 Quart
- Cleaned & Trimmed Fresh Cilantro	3 1/4 Quart 3/4 Cup
- Garlic Cloves	1 1/4 Cup
- Ground Cumin	1 1/4 Cup
- Key Lime Juice Concentrate	2 1/2 Cup 1 2/3 Tablespoon
- Extra Virgin Olive Oil	3 Cup 1/3 Tablespoon
- Salt Sea Flakes Maldon	3/4 Cup 2 Tablespoon
- Ground Black Pepper	3/4 Cup 2 Tablespoon
-	
- Sour Cream	3 1/4 Quart 3/4 Cup
- Key Lime Juice Concentrate	1 3/4 Cup
- Ground Black Pepper	3/4 Cup 2 Tablespoon
- Rum Spiced	2 1/2 Cup 1 2/3 Tablespoon
* Zest Lime	3/4 Cup 2 Tablespoon
-	
- Extra Virgin Olive Oil	2 1/2 Cup 1 2/3 Tablespoon
- Poblano Pepper	83.34 Ea.
- Peeled Shallot	2 1/2 Quart 1/4 Cup
- Salt Sea Grinder	3/4 Cup 2 Tablespoon
- Ground Black Pepper	3/4 Cup 2 Tablespoon
- 80/20 Ground Pork	62.5 Pound
- Garlic Cloves	2 1/2 Cup 1 2/3 Tablespoon
- Cnd Tomato Paste	1 Gallon 2 1/4 Cup
- LS Chicken Soup Base Paste	1 3/4 Cup
- Ground Cumin	1 3/4 Cup
- Triangle Blue Corn Tortilla Chips	500 Each
- Cheese Cotija Grated REF	2 1/2 Gallon 2 Cup
-	

1. In a large skillet over medium high heat, add fresh corn kernels and cook until charred, around 5 minutes. Remove from pan and place in large bowl.

2. Add remaining Guava, shallot, cilantro, garlic, cumin, lime juice, olive oil, salt & pepper.

3. In small bowl whisk together sour cream, lime zest, lime juice salt, and pepper. Add rum, whisk until crema reaches drizzling consistency Set aside.

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Dinner

Corn, Guava Chimichurri Pork Tacos

4. In skillet add 1/2 tbsp. oil and heat to medium high. When oil heats add the poblano pepper and cook until slightly tender, around 3 minutes. Add the shallot and continue to cook for another 203 minutes, or until softened and lightly browned. Season with salt and pepper, then remove from pan and set aside.

5. Heat another 1/2 tbsp. of olive oil in pan, add pork and cook, breaking meat up as it cooks until no longer pink, around 5 minutes. Add garlic and cook for 1 minute, then season with salt and pepper. Stir in cooked peppers and shallot then add tomato paste, chicken stock, cumin and water. Stir to combine and allow to thicken 203 minutes.

6. Scoop pork into warmed tortilla, then top with corn chimichurri. Drizzle with lime crema and sprinkle with cotija cheese.

Allergens: Dairy

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	500 4 oz	500 servings

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Dinner

Potatoes Sweet Mashed Cuban

Cooking Time: 20 min	Serving Pan:	Yield: 75 Pound
Cooking Temp: Steam	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/4 Cup 3 2/3 Tablespoon
- Jumbo Yellow Onion Peeled & Grated	3.79 Pound
- Dairy-Free Margarine	3.79 Pound
- Coconut Milk	3.79 Pound
- Cnd Ckd Cut Yams Sweet Potatoes Drained	11.54 #10 Can
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Cumin	1 3/4 Cup
- Ground Cinnamon	2 1/8 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/2 Teaspoon
- Green Onion Bias Cut 1/4"	1 3/4 Cup

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water and establish a clean sanitized work surface. Using a clean cutting board and a clean sanitized knife in between different types of foods {SOP} Wearing disposable gloves {SOP} Cook until internal temperature reaches 165°F for 15 seconds {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

2. Sauté onions in oil until tender. Reserve at 140°F or above{CCP}. Bring margarine and coconut milk to a simmer. Reserve at 140°F or above{CCP}.

3. Steam potatoes to an internal temperature of 165°F {CCP} 20 minutes.

4. Transfer potatoes to the bowl of a stand mixer with a paddle attachment. Combine potatoes with seasoning and mix until just smooth. Add warmed coconut milk and margarine and mix just until combine. GARNISH with reserved onions and green onions at service.

-

CCP: COVER & HOLD in clean preheated food warming unit set to 165°F for service.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Carvery

Monday 12/4/2023

Dinner

Rice Yellow

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

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 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Monday 12/4/2023

Dinner

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 Dinner	100 Sandwich	2 Batch

JHU Hopkins Cafe

Desserts

Monday 12/4/2023

Dinner

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
12/4/2023 Dinner

200 Square

JHU Hopkins Cafe

Desserts

Monday 12/4/2023

Dinner

Cookies Chocolate Chip

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 200 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 200 Cookie
Internal Temp:		

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 200 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 Dinner

200 Cookie

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Dinner

Bacon

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

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 Dinner	For Use In Wrap BLT	40 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Dinner

French Fries Potato Hand Cut Blanched

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Dinner

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 95.76 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 300 serving
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- 1/4" Fz Shoestring French Fries	23.94 Pound
- Fryer Oil Susquehanna Mills	2.39 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 Dinner	300 serving	95.76 1/2 cup

JHU Hopkins Cafe
Monday 12/4/2023

Grill
Dinner

Fries French Hand Cut

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Dinner

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner		250 4 oz

JHU Hopkins Cafe
Monday 12/4/2023

Grill
Dinner

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner		329 Burger

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 108 4 oz
Cooking Temp:	Serving Utensil:	Portions: 108 4 oz
Internal Temp:		

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 Dinner		108 4 oz

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Dinner

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 Dinner

200 .8 oz

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Dinner

Chicken Halal Food Truck

Cooking Time: 30 min	Serving Pan:	Yield: 56.25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 300 3 oz
Internal Temp: 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 Dinner	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Dinner

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
12/4/2023 Dinner

300 4 oz

JHU Hopkins Cafe

Monday 12/4/2023

Passport
Dinner

Plantains Fried

Cooking Time:	Serving Pan:	Yield: 5 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Slcd Sweet Plantains	42.5 Pound
-	
1. Pre-heat enough oil at 350F	
2. Fry for 1-2 minutes, turning the pieces several times.	
3. Remove form oil and drain excess oil on paper towels.	
-	

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	250 1/2 cup	5 Batch

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.17 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Passport

Monday 12/4/2023

Dinner

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 & 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 Dinner

300 2 rolls

JHU Hopkins Cafe
Monday 12/4/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	429 slice	54 Pizza
Overproduction...	3 slice	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Dinner	400 slice	50 pizza

JHU Hopkins Cafe

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Veg Mediterranean

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

Ingredients & Instructions...

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

Distribution...

Portions

Yield

JHU Hopkins Cafe
Monday 12/4/2023

Pizza & Pasta
Dinner

Pizza Veg Mediterranean

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

JHU Hopkins Cafe

Pizza & Pasta

Monday 12/4/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

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

JHU Hopkins Cafe

Root

Monday 12/4/2023

Dinner

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 & 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 Dinner	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Monday 12/4/2023

Dinner

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 & Instructions...

- Kale 24 CT	75 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
* Chopped Garlic	1 Quart 1/2 Cup
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	3/4 Cup
- Dairy-Free Margarine	3 Cup

1. Rinse kale in cold water to clean. Remove stems from kale and tear into smaller pieces.

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

3. Add kale to garlic and olive oil. Add salt and pepper. Cover pot and cook for 2 minutes on medium heat.

4. Uncover pot and turn heat to high. Cook kale for another minute or until all leaves are wilted. Stir occasionally.

5. Toss lightly with margarine.

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe		
12/4/2023	Dinner	
	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Root

Monday 12/4/2023

Dinner

Root Pasta Primavera

Cooking Time:	Serving Pan:	Yield: 200 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 200 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion	1 1/4 Quart
* Chopped Garlic	2 2/3 Tablespoon
- Zucchini	9 Pound
Sliced, Diced	
- Fz Cut Broccoli	9 Pound
- Green Beans	9 Pound
- Canola Oil	2 Cup
- Fresh Italian Parsley	3/4 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1 Tablespoon
- 1/2" Wide Curly Egg Noodles	8 Pound
* Water	12 Gallon
- Grated Parmesan Cheese	5 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 Dinner

200 6 oz ladle

JHU Hopkins Cafe

Monday 12/4/2023

Root Dinner

Root Peas & Carrots Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Peas & Carrots	120 Pound
* Water	6 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 12/4/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Dinner

Soup Chowder Corn Vegan In House

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

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

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

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

-

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

100 6 oz ladle

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Dinner

Soup Gumbo Chicken Sausage Shrimp GF In House

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

Ingredients & Instructions...

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

Soup Gumbo Chicken Sausage Shrimp GF In House

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

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Dinner

Spice Blend Cajun Seasoning GF

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

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/4/2023 Dinner	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

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
12/4/2023 Dinner

50 Waffle

JHU Hopkins Cafe

Tuesday 12/5/2023

[None]
Dinner

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 12/5/2023Dinner		100 Each

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Dinner

Cake of the Day Yellow T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Yellow Fzn 250 48 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...

Portions

Yield

Hopkins Cafe
12/5/2023 Dinner

250 Cake

JHU Hopkins Cafe

Tuesday 12/5/2023

[None]

Dinner

Carrots Steamed

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

Ingredients & Instructions...

-	Coin Cut Carrots	64 Pound
*	Water	4 Gallon
-		
	1. Boil or steam carrots until heated. Drain off excess liquid.	
-		
	CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Dinner

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 12/5/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

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

Ingredients & Instructions...

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

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner	50 4.5 ounces cooked	6 Pound

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Dinner

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 Dinner		100 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 12/5/2023

Dinner

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 12/5/2023 Dinner	6.25 Pound	50 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Tuesday 12/5/2023

Dinner

Sauce White Food Truck

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

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 Dinner		6 1/4 Gallon

JHU Hopkins Cafe
Tuesday 12/5/2023

Broth & Bowl
Dinner

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 Dinner		200 4 oz

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Dinner

Beans Green Garlic Carvery

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

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

- Green Beans	50 Pound
* Water	2 1/2 Gallon
- Dairy-Free Margarine	2 1/2 Cup
- Lemon Juice	1 1/4 Cup
* Chopped Garlic	1/4 Cup 1 Tablespoon

1. Steam green beans until soft.**2. Drain off excess liquid.****3. Toss green bean mixture lightly. with margarine, lemon juice, and chopped garlic.****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 Dinner

250 1/2 cup

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Dinner

Blend Vegetable 5 Way

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

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

- Fz 5 Way Vegetable Blend	40 Pound
Thawed	
* Water	2 Gallon
- Dairy-Free Margarine	2 Pound

1. Gather all ingredients**2. Steam or boil vegetables until tender. Drain off excess liquid****3. Toss lightly with melted margarine****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner	250 1/2 cup	4 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Dinner

Carvery Tomatoes & Zucchini Italian Baked

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: Dairy****Ingredients & Instructions...**

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

Diced

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

Chopped

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

Chopped

-

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

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

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

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

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

5. Sprinkle with chopped parsley and chopped basil

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

-

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

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

Distribution...	Portions	Yield
-----------------	----------	-------

JHU Hopkins Cafe
Tuesday 12/5/2023

Carvery
Dinner

Carvery Tomatoes & Zucchini Italian Baked

Hopkins Cafe 12/5/2023	Dinner	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...		16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Dinner

Rice Yellow

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

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 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Dinner

Soup Chicken Tortilla In House

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

Ingredients & Instructions...

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

1. Gather all ingredients

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

3. Dice onions. Saute in oil until tender

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

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

6. Garnish with shredded cheese

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

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

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

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Dinner

Tomatoes Roasted Roma

Cooking Time: 2-1/2 to 3 Hrs	Serving Pan:	Yield: 300 3 halves
Cooking Temp: 275 F	Serving Utensil:	Portions: 300 3 halves
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25#	450 Each
- Extra Virgin Olive Oil	1 1/2 Quart
* Chopped Garlic	1/2 Cup
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon
- Dried Sweet Basil Leaf	1 1/2 Cup

1. Gather all ingredients

2. Cut tomatoes in half lengthwise

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner		300 3 halves

JHU Hopkins Cafe

Deli

Tuesday 12/5/2023

Dinner

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# Diced	25 Each
- 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 Dinner	100 Sandwich	2 Batch

JHU Hopkins Cafe

Desserts

Tuesday 12/5/2023

Dinner

Blondies

Cooking Time: 20-25 minutes	Serving Pan:	Yield: 5.56 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 200 2x3 square
Internal Temp:		

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

- Dairy-Free Margarine	2.78 Pound
- Light Brown Sugar	3 1/4 Quart 3/4 Cup
- Liquid Whole Egg	1 1/4 Quart 1/2 Cup
- Imitation Vanilla Extract	2 3/4 Teaspoon
- Unbleached All Purpose Flour	1 Gallon 1/2 Cup
- Baking Powder	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	2 3/4 Teaspoon
- Semi Sweet Chocolate Chips	1 1/4 Quart 1/2 Cup

-

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

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

Hopkins Cafe		
12/5/2023	Dinner	200 2x3 square
		5.56 Half sheet pan

JHU Hopkins Cafe

Desserts

Tuesday 12/5/2023

Dinner

Cookies Oatmeal Raisin

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 150 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 150 Cookie
Internal Temp:		

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

- Oatmeal Raisin Cookie Dough	150 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 Dinner

150 Cookie

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Bacon

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

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 12/5/2023 Dinner	For Use In Wrap BLT	40 Pound

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

French Fries Potato Hand Cut Blanched

Cooking Time: 4 min	Serving Pan:	Yield: 100 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 | 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 Dinner	For Use In Fries French Hand Cut	100 Pound

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Fries French Hand Cut

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

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/5/2023 Dinner

350 4 oz

JHU Hopkins Cafe

Tuesday 12/5/2023

Grill
Dinner

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 Dinner		450 Burger

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 150 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner		150 4 oz

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

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 Dinner	200 2 Sliders	4 Batch

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Tater Tots

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

-

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

Hopkins Cafe
12/5/2023 Dinner

400 1/2 cup

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Wing Boneless Honey Old Bay

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 400 Each
Cooking Temp: 350	Serving Utensil:	Portions: 400 Each
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-------------|
| - Breaded Chicken Fritters | 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 Dinner

400 Each

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Dinner

Wing Boneless Sweet Chili

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 400 Each
Cooking Temp: 350	Serving Utensil:	Portions: 400 Each
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Breaded Chicken Fritters	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 Dinner

400 Each

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Dinner

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
12/5/2023 Dinner

200 .8 oz

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Dinner

Chicken Halal Food Truck

Cooking Time: 30 min	Serving Pan:	Yield: 56.25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 300 3 oz
Internal Temp: 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 Dinner	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Dinner

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
12/5/2023 Dinner

300 4 oz

JHU Hopkins Cafe

Passport

Tuesday 12/5/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.17 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Bread Garlic Texas Toast

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

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

- Dairy-Free Margarine	1 1/2 Quart
- Garlic Powder	1 Quart
- Texas Toast Bread	200 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 Dinner

200 Slice

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pasta Spaghetti with Meatballs

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

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 Dinner		300 8 oz

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & 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 12/5/2023 Dinner	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pizza Meat Beef Cheese Steak

Cooking Time: 8 min	Serving Pan:	Yield: 38 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 304 slice
Internal Temp: 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 Dinner	300 slice	38 pizza
Overproduction...	4 slice	1 pizza

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

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

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

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 1 3/4 Quart
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Pizza Meat Beef Cheese Steak	1 3/4 Quart

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Topping Pizza Meat Beef Steak Shredded

Cooking Time: 20 min	Serving Pan:	Yield: 2.82 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Pizza Meat Beef Cheese Steak	2.82 Batch

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 5.94 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Pizza Meat Beef Cheese Steak	5.94 Pound

JHU Hopkins Cafe

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 5.94 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Pizza Meat Beef Cheese Steak	5.94 Pound

JHU Hopkins Cafe

Root

Tuesday 12/5/2023

Dinner

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 & 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 Dinner	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Tuesday 12/5/2023

Dinner

Sausage Vegan & Peppers

Cooking Time:	Serving Pan:	Yield: 250 4 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 250 4 oz ladle
Internal Temp:		

Ingredients & Instructions...

- | | |
|---------------------------|--------------|
| - Jumbo Yellow Onion | 1 1/4 Gallon |
| - Green Bell Pepper | 2 1/2 Quart |
| - Red Bell Pepper | 2 1/2 Quart |
| Sliced Thin | |
| - Vegan Bratwurst Sausage | 56.25 Pound |
| - | |
1. Gather all ingredients
 2. Cut all ingredients into 1" x 1" pieces
 3. Grill onions and pepper until vegetables are tender. Grill sausage until done, about 6 minutes
-
- 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 Dinner		250 4 oz ladle

JHU Hopkins Cafe

Root

Tuesday 12/5/2023

Dinner

Spinach Wilted with Tomatoes

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

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

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

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

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

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

Soup

Tuesday 12/5/2023

Dinner

Soup Chowder Corn Vegan In House

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

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

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

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

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Hopkins Cafe
12/5/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe

Waffle Bar

Tuesday 12/5/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

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

50 Waffle

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Dinner

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 12/6/2023Dinner		100 Each

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Dinner

Cake of the Day Sponge T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 250 44 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

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

Hopkins Cafe
12/6/2023 Dinner

250 Cake

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Dinner

Chickpea Cauliflower Masala

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

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

- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
- Jumbo Yellow Onion	18.75 Each
- Cauliflower Florets	18.75 Pound
- Garlic Cloves	112.5 Clove
- Garbanzo Beans Drained & Rinsed	9.38 #10 Can
- Canned Diced Tomatoes	6.25 #10 Can
- Cnd Tomato Paste	1 Quart 1/2 Cup
- Garam Masala Seasoning	1 1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Ginger	3/4 Cup 1/3 Tablespoon
- Ground Cumin	3/4 Cup 1/3 Tablespoon
- Canned Coconut Milk	2 1/4 Gallon 1 1/2 Cup
* Brown Rice	4 1/2 Gallon 3 Cup
- Fresh Cilantro	3 Cup 2 Tablespoon

1. Heat oil in a large skillet over medium heat. Add the onion and cauliflower, and saute for 4 minutes until onions are soft. Add the garlic and saute for 1 additional minute until fragrant. Add the chickpeas, diced tomatoes, tomato paste, garam masala, salt, ginger, and cumin, and mix until well combined.

2. Add the coconut milk and mix until well combined. Cover and bring to a simmer for 12 minutes until heated through; cauliflower should be tender, and flavors should have blended together. Serve over rice sprinkled with chopped cilantro.

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

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

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

Hopkins Cafe
12/6/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Dinner

Curry Eggplant and Green Bean

Cooking Time: 10 min	Serving Pan:	Yield: 4.42 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: 301 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 Cup 1 2/3 Tablespoon
* Zest Lime	1/2 Cup 3 Tablespoon
- Coconut Milk	22.1 Pound
- Chinese Eggplant Diced 1/2"	8.84 Pound
- Carrot Jumbo 50# Sliced Thin on Bias	4.42 Pound
- Firm Tofu Cubed	22.1 Pound
- Green Beans	8.84 Pound
- Cnd Slcd Bamboo Shoots	4.42 Pound
- Straw Mushroom	4.42 Pound
- Cnd Baby Corn Drained	4.42 Pound
- Sugar	1 Cup 1 2/3 Tablespoon
- GF Tamari Soy Sauce	1 Cup 1 2/3 Tablespoon
- Fresh Thai Basil Chiffonade then Cut Small	8.84 Ounce
- Limes - juice 1 whole lime per batch (2 tablespoons of juice per batch)	4.42 Ea.
- Fresh Cilantro Chopped and Reserved for Garnish	8.84 Ounce
- Green Onion Bias Cut 1/4" & Reserved for Garnish	8.84 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in a heavy pot over medium heat Add oil and heat to a shimmer. And lime zest (reserve whole limes for juice) and stirring frequently for 30 seconds.****3. Add coconut milk and simmer, uncovered, stirring occasionally, until boil.****4. Add eggplant, carrot, tofu and cook for 2-4 minute then add green beans, bamboo shoot, straw mushroom and baby corn and mix well.****5. Add soy sauce and sugar mix well, and simmer, stirring, until just cooked through, Cook until temperature reaches 140 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****6. Remove from heat. Stir in Thai Basil and Lime Juice. Check seasoning and adjust.**

JHU Hopkins Cafe	[None]
Wednesday 12/6/2023	Dinner

Curry Eggplant and Green Bean

7. Ladle curry over rice. Garnish with fresh cilantro and green onion

Distribution...		Portions	Yield
Hopkins Cafe			
12/6/2023	Dinner	300 4 oz portion	4.42 Batch

JHU Hopkins Cafe

Wednesday 12/6/2023

[None]
Dinner

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 12/6/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Dinner

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 Dinner	50 4 oz	12.5 Pound

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Dinner

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 12/6/2023 Dinner		50 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 12/6/2023

Dinner

Broccoli Florets Steamed

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

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		
12/6/2023	Dinner	
	500 1/2 cup	7.82 2" Hotel Pan

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 12/6/2023

Dinner

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 Dinner	6.25 Pound	50 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Wednesday 12/6/2023

Dinner

Sauce White Food Truck

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

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 Dinner		6 1/4 Gallon

JHU Hopkins Cafe

Broth & Bowl

Wednesday 12/6/2023

Dinner

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 Dinner		200 4 oz

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Dinner

Chicken Tikka Masala Carvery

Cooking Time: 60 min	Serving Pan:	Yield: 175 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 700 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

* Tikka and Tandoori Marinade	1.75 batch
- Halal Bnls Sknls Chicken Thigh	140 Pound
- Onion Red Jumbo 25# Peeled & Chopped Rough	35 Pound
- Red Bell Pepper Sliced Thin	8.75 Pound
- Cumin Seeds	1 3/4 Cup
- Extra Virgin Olive Oil	3 1/2 Cup
- Fresh Ginger Peeled & Chopped	3 1/2 Cup
* Chopped Garlic	3 1/2 Cup
- Jalapeno Pepper Chopped Rough	14 Ea.
- Garam Masala Seasoning	1 3/4 Cup
- Ground Cayenne Pepper	1/4 Cup 3 Tablespoon
- Sugar	3 1/2 Cup
- Coarse Kosher Salt	1 3/4 Cup
- Ground Turmeric	1 3/4 Cup
- Fenugreek	1.75 Ounce
- Cnd Tomato Paste	3 1/2 Quart
* Water	8 3/4 Gallon
- Heavy Cream	1 1/4 Gallon 1 Cup
- Fresh Cilantro Chopped and Reserved for Garnish	1.75 Pound

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

2. Next day tray chicken and roast at 350°F - Cook until done

3. Remove from oven strain liquid.

4. Add cooked chicken to sauce.

PREPARE SAUCE:

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

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Dinner

Chicken Tikka Masala Carvery

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

3. Combine the mixtures with cream and let simmer & reduce until thickened. Add cooked chicken simmer for 20 minutes until reheated thoroughly. Sprinkle with cilantro and serve with basmati rice

-

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 Dinner	700 4 oz portion	175 Pound

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Dinner

Rice Yellow

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

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 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Wednesday 12/6/2023

Dinner

Soup Chicken Tortilla In House

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

Ingredients & Instructions...

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

1. Gather all ingredients

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

3. Dice onions. Saute in oil until tender

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

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

6. Garnish with shredded cheese

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

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

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

JHU Hopkins Cafe

Deli

Wednesday 12/6/2023

Dinner

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 Dinner

50 Sandwich

1 Batch

JHU Hopkins Cafe

Desserts

Wednesday 12/6/2023

Dinner

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 5.56 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 200 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	2 Cup 1 1/3 Tablespoon
- White Marshmallows	2 3/4 Gallon
- Rice Krispies Cereal	4 Gallon 2 3/4 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 Dinner	200 2x3 portion	5.56 Half sheet pan

JHU Hopkins Cafe

Desserts

Wednesday 12/6/2023

Dinner

Cookies Sugar

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

*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 Dinner

200 Cookie

JHU Hopkins Cafe

Fresh

Wednesday 12/6/2023

Dinner

Rice Brown

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

Ingredients & Instructions...

- Coarse Kosher Salt	2 Tablespoon
- Whole Grain Brown Rice	9.38 Pound
* Water	1 3/4 Gallon 2 Cup

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Dinner	For Use In Chickpea Cauliflower Masala	4 1/2 Gallon 3 Cup

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

Appetizer Jalapeno Poppers

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

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

Ingredients & Instructions...

- 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 Dinner

250 Each

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

Bacon

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

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 12/6/2023 Dinner	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

French Fries Potato Hand Cut Blanched

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 375	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...

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

300 1/2 cup

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

Fries French Hand Cut

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Dinner		350 4 oz

JHU Hopkins Cafe
Wednesday 12/6/2023

Grill
Dinner

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 12/6/2023 Dinner		450 Burger

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger	150 4 OZ
------------------------------	----------

-
1. Keep frozen prior to cooking.
 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Dinner		150 4 oz

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

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

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

JHU Hopkins Cafe
Wednesday 12/6/2023

Grill
Dinner

Pretzel Bar

Cooking Time:	Serving Pan:	Yield: 250 5 Oz Pretzel
Cooking Temp:	Serving Utensil:	Portions: 250 5 Oz Pretzel
Internal Temp:		

Ingredients & Instructions...

- 5 oz Plain Soft Twist Pretzel	5 50/1 Ea.
- Cnd Cheddar Cheese Sauce	31.25 Pound
- Honey Mustard Dressing	31.25 Pound

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Dinner		250 5 Oz Pretzel

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Dinner

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
12/6/2023 Dinner

200 .8 oz

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Dinner

Chicken Halal Food Truck

Cooking Time: 30 min	Serving Pan:	Yield: 56.25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 300 3 oz
Internal Temp: 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 Dinner	300 3 oz	56.25 Pound

JHU Hopkins Cafe

Wednesday 12/6/2023

Passport
Dinner

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 Dinner		300 4 oz

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Dinner

Indian Style Basmati Rice

Cooking Time: 35 min	Serving Pan:	Yield: 15 1/2 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 500 1/2 Cup
Internal Temp:		

Ingredients & Instructions...

- Basmati Rice	5 3/4 Gallon 1 3/4 Cup
- Canola Oil	1 3/4 Quart 3/4 Cup
- Cinnamon Stick	62.5 Ea.
- Spice Cardamom Whole Green Pods	125 Pod
- Whole Cloves	125 Ea.
- Cumin Seeds	3 3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1 1/4 Cup
* Water	9 3/4 Gallon
- Jumbo Yellow Onion	31.25 Each

1. Gather all ingredients

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Dinner	500 1/2 Cup	15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Dinner

Marinade Tikka and Tandoori

Cooking Time: n/a	Serving Pan:	Yield: 1.75 batch
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Plain Yogurt	17.5 Pound
- Coarse Kosher Salt	1 3/4 Cup
- Ground Black Pepper	1/4 Cup 3 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 3 Tablespoon
- Lemon Juice	1 1/4 Quart 1/4 Cup

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

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

PREPARE:

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

*MARINATE chicken overnight.

COOK:

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

2. Strain liquid. Add cooked chicken to sauce.

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Dinner	For Use In Chicken Tikka Masala Carvery	1.75 batch

JHU Hopkins Cafe

Passport

Wednesday 12/6/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.17 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 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 Dinner	For Use In Chicken Halal Food Truck	0.17 Batch

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...**Allergens:** Dairy, Gluten, Wheat**Ingredients & 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 12/6/2023 Dinner	400 slice	50 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Pizza Meat Amatriciana

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

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- 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 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

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

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

JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Dinner

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 & 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 Dinner	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Dinner

Kale Sauteed with Garlic

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

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

- Kale 24 CT	125 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
* Chopped Garlic	1 3/4 Quart 1/2 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1 1/4 Cup
- Dairy-Free Margarine	1 1/4 Quart

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

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

-
Note: Recommended seasonings include basil, mace, marjoram, nutmeg, oregano, vinegar, herb de provence, salt free herb seasonings. Add 2 ½ tablespoons seasoning of choice per 10 pounds.

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

Hopkins Cafe
 12/6/2023 Dinner

500 1/2 cup

15 1/2 Gallon 2 Cup

JHU Hopkins Cafe

Wednesday 12/6/2023

Root

Dinner

Root Peas & Carrots Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Peas & Carrots	160 Pound
* Water	8 Gallon
-	

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

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

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

JHU Hopkins Cafe

Salad Bar

Wednesday 12/6/2023

Dinner

Couscous Seasoned

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

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

* Water	6 1/4 Gallon
- Dry Couscous	18.75 Pound
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Dairy-Free Margarine	1 1/2 Cup 1 Tablespoon

1. Bring water to a boil and add couscous, cooking for 5 minutes. Remove from heat and add salt and margarine, stirring to combine.

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 Dinner	400 1/2 cup	6.25 2" Hotel Pan

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Dinner

Soup Carrot Ginger In House

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

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

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

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

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

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

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

5. Add cilantro and zest.

CCP: Hold at 140 °F or higher

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

Distribution...	Portions	Yield
-----------------	----------	-------

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Dinner

Soup Carrot Ginger In House

Hopkins Cafe			
12/6/2023	Dinner	100 8 oz	8 Gallon 2 Cup

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Dinner

Stock Mirepoix

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/6/2023 Dinner	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

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

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

50 Waffle

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls

150 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 12/8/2023 Dinner		150 Each

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Cake of the Day Yellow T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Yellow Fzn 250 48 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...

Portions

Yield

Hopkins Cafe
12/8/2023 Dinner

250 Cake

JHU Hopkins Cafe

Friday 12/8/2023

[None]

Dinner

Cauliflower Steamed

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Fish Catfish Breaded Cornmeal

Cooking Time:	Serving Pan:	Yield: 200 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 200 3 Oz
Internal Temp:		

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

- Buttermilk	3 Quart
- Unbleached All Purpose Flour	6 Pound
- Yellow Cornmeal	12 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground White Pepper	2 2/3 Tablespoon
- Chesapeake Catfish	72 Pound

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

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/8/2023 Dinner

200 3 Oz

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

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

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

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 Dinner	50 4 oz	12.5 Pound

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Peas Steamed

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner		250 1/2 cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Potatoes Fingerling Roasted

Cooking Time: 30-40 min	Serving Pan:	Yield: 300 servings
Cooking Temp: 400	Serving Utensil:	Portions: 300 1/2 cup
Internal Temp: 140		

Ingredients & Instructions...

- Fingerling Potato	30 Pound
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
* Chopped Garlic	3 3/4 Cup
- Coarse Kosher Salt	3/4 Cup 3 Tablespoon
- Fresh Thyme	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/2 Cup 2 Tablespoon
- Grated Parmesan Cheese	1 3/4 Quart 1/2 Cup
- Fresh Italian Parsley	1 3/4 Quart 1/2 Cup

-Minced

-

1. Preheat oven to 400 degrees F.
2. Rinse and dry potatoes. Trim off any bad parts (do not peel). Cut the potatoes in half lengthwise.
3. Transfer the potatoes to a large bowl. Add the oil, garlic, 1/2 teaspoon salt, thyme, and pepper. With your fingers or large spoon, toss to combine.
4. Bake until the potatoes are browned and crisp and tender enough to easily pierce with a fork, about 30-40 minutes depending on size of potatoes. Flip the potatoes twice during cooking, spreading them back into an even layer.
5. Remove the potatoes from the oven. Sprinkle with parsley, Parmesan, and remaining 1/4 teaspoon of salt. Stir to combine. Serve hot.

-

CCP: 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 Dinner	300 1/2 cup	300 servings

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Sauce Remoulade Creole

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

Pre-Prep Instructions...

Allergens: Egg, Fish, Soy

Ingredients & Instructions...

- Gourmet Mayonnaise	1 1/2 Quart 1/4 Cup
- Cnd Sweet Pickle Relish	3/4 Cup 1/3 Tablespoon
- Lemon Juice	1/4 Cup 2 Tablespoon
- 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 Dinner

1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

Shrimp Alfredo with Fettuccine

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

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

- Dairy-Free Margarine	2 3/4 Quart 1/4 Cup
- Unbleached All Purpose Flour	1 1/4 Gallon
- Milk 2% .5 GAL	8 1/4 Gallon 3 Cup
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	55 Pound
- Grated Parmesan Cheese	1 Gallon 1/4 Cup
- 10" Fettuccine Pasta	25 Pound
* Water	12 1/2 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
12/8/2023 Dinner

250 1/2 cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Dinner

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 Dinner

50 Wrap

JHU Hopkins Cafe
Friday 12/8/2023

B.Y.O.B.
Dinner

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 116.72 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	18.68 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 Dinner	6.25 Pound	50 1/4 cup
JHU Hopkins Cafe 12/8/2023 Dinner	For Use In Vegan Cassoulet	66.72 1/4 cup

JHU Hopkins Cafe

B.Y.O.B.

Friday 12/8/2023

Dinner

Sauce White Food Truck

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

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 Dinner		6 1/4 Gallon

JHU Hopkins Cafe

Broth & Bowl

Friday 12/8/2023

Dinner

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 Dinner

100 6 oz ladle

JHU Hopkins Cafe

Broth & Bowl

Friday 12/8/2023

Dinner

Stockpot Sauce Marinara

Cooking Time:	Serving Pan:	Yield: 100 4 oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- Canned Marinara Sauce	25 Pound
-------------------------	----------

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner		100 4 oz

JHU Hopkins Cafe

Friday 12/8/2023

Carvery

Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 133.34 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 25 Pound
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

18.67 Pound
- Extra Virgin Olive Oil

1/4 Cup 1 1/3 Tablespoon
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner	25 Pound	133.34 3 Oz

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Beans Black Seasoned Carvery

Cooking Time: 10 min	Serving Pan:	Yield: 1.3 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	2.6 Ounce
- Jumbo Yellow Onion Diced 3/8"	10.4 Ounce
* Chopped Garlic	1.3 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	1.3 Ounce
- Pepper Chili Green Diced	5.2 Ounce
- Seasoned Black Beans	9.1 Pound
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Cumin	1 1/4 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	7.8 Ounce

1. Hydrate beans according to package directions.

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

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	1.3 Can Batch

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Carrots Balsamic Glazed Carvery

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

Ingredients & Instructions...

- Carrot Jumbo 50#	60 Pound
* Balsamic Vinegar Marinade	3 Gallon

1. Steam carrots until bright in color and just beginning to soften, 1-3 minutes.

2. Pour marinade over carrots. Stir to coat. Let marinade for at least 1 hour and up to overnight at 40 degrees F or below.

3. Drain carrots.

4. Roast carrots at 400 degree F until tender and 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 Dinner	300 1/2 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Fish Salmon Citrus

Cooking Time:	Serving Pan:	Yield: 400 3 ounces
Cooking Temp:	Serving Utensil:	Portions: 400 3 ounces
Internal Temp:		

Ingredients & Instructions...

- Fresh Atlantic Salmon	100 Pound
Flaked	
- Green Onion	2 Quart
- Oranges	96 Ea.
- Red Wine Vinegar	1 Quart
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 1/2 Cup

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

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

3. Chop green onions and slice oranges into rounds.

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner		400 3 ounces

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Marinade Balsamic Vinegar

Cooking Time:	Serving Pan:	Yield: 408 1 oz ladle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Balsamic Vinegar	1 3/4 Quart 1/2 Cup
- Red Wine Vinegar	2 1/2 Cup
- Jumbo Yellow Onion Minced	1.89 Pound
* Chopped Garlic	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Canola Oil	3/4 Gallon 4 Cup
- Extra Virgin Olive Oil	1 1/4 Gallon

1. Mix vinegars, onion, garlic and spices using a wire whip.**2. Whisk in oils.****3. Store in a covered container in refrigerator for up to 1 week. Stir before using.**

-

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Dinner	For Use In Carrots Balsamic Glazed Carvery	408 1 oz ladle

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Potatoes Scalloped

Cooking Time: 60 min	Serving Pan:	Yield: 6.5 2" Hotel Pan
Cooking Temp: 350°	Serving Utensil:	Portions: 416 1/2 cup
Internal Temp: 165		

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

- Canola Oil	1.6 Pound
- Jumbo Yellow Onion	3.25 Pound
Peeled & Brunoise	
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon
- Ground Nutmeg	7/8 Teaspoon
- Milk 2% .5 GAL	2 1/4 Gallon 3 Cup
- Potato Starch	1/2 Cup 2 Tablespoon
- Grated Parmesan Cheese	8.13 Pound
- Idaho Potato	32.5 Pound

Peeled & Sliced

-

1. Gather all ingredients/equipment as needed for recipe. Preheat oven to 350°F. Grease hotel pans with pan spray

2. Heat oil in trunion steam kettle. Add onions and sauté for about 3 minutes. Add salt, pepper, and nutmeg to bloom seasonings

3. Slowly whisk in milk, and potato starch and bring to a simmer. Slowly simmer until mixture starts to thicken, 15 minutes

4. Add cheese and whisk in completely, cook until internal temperature reaches 185°F to activate the starch. Turn off heat once incorporated, taste and adjust seasoning

5. Mix sauce and potatoes together in a bowl. Scoop mixture into even layers in the greased hotel pans

6. Double wrap with plastic and then with foil. Bake in the preheated oven for 45 minutes (or if using the rational bake at 320°F for 35 minutes

7. Remove from oven and discard foil and plastic. Turn oven up to 400°F and return potatoes to the oven for another 15 minutes until golden brown

-

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

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

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

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Potatoes Scalloped

Hopkins Cafe			
12/8/2023	Dinner	400 1/2 cup	6.5 2" Hotel Pan
Overproduction...		16 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Friday 12/8/2023

Dinner

Rice Yellow

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

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 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Hopkins Cafe

Deli

Friday 12/8/2023

Dinner

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# 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 Dinner

50 Sandwich

1 Batch

JHU Hopkins Cafe

Desserts

Friday 12/8/2023

Dinner

Cereal Bars Fruit Loops

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

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

- Dairy-Free Margarine Melted	1 1/2 Cup 1 Tablespoon
- White Marshmallows	5.21 Pound
- Froot Loops Cereal	3 Gallon 2 Cup

1. Spray baking dish with nonstick cooking spray. Set aside**2. Melt margarine over medium-low heat****3. Add in marshmallows. Stir until fully melted****4. Remove from heat and stir in cereal. Mix well****5. Press the cereal into the prepared baking dish. Use a spatula sprayed with cooking spray to firmly pack the cereal into the pan****6. Let the cereal bars cool completely before cutting into squares****Distribution...****Portions****Yield**Hopkins Cafe
12/8/2023 Dinner

150 Square

JHU Hopkins Cafe

Desserts

Friday 12/8/2023

Dinner

Cookies M&M

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- 1.5 oz M&M's Cookie Dough 100 Ea.

-

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

Distribution...

Portions

Yield

Hopkins Cafe
12/8/2023 Dinner

100 Cookie

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

Bacon

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

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 Dinner	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

French Fries Crinkle

Cooking Time:	Serving Pan:	Yield: 300 1/2 cup
Cooking Temp: 375	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...

- 1/2" Fz Crinkle Cut French Fries	75 Pound
- Fryer Oil Susquehanna Mills	7.5 Pound

-

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F****3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy**

-

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

Hopkins Cafe
12/8/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

French Fries Potato Hand Cut Blanched

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

Fries French Hand Cut

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

Ingredients & Instructions...

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/8/2023 Dinner

245 4 oz

JHU Hopkins Cafe
Friday 12/8/2023

Grill
Dinner

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	315 Ea.
- Small Potato Bun	315 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner		315 Burger

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 105 4 oz
Cooking Temp:	Serving Utensil:	Portions: 105 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	105 4 OZ
------------------------------	----------

-
1. Keep frozen prior to cooking.
 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner		105 4 oz

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 158 Burger
Cooking Temp:	Serving Utensil:	Portions: 158 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	158 5.33 Oz
- Small Potato Bun	158 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 Dinner		158 Burger

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Dinner

Sliders Meatball

Cooking Time:	Serving Pan:	Yield: 5 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 250 Slider
Internal Temp:		

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

- 1 oz Italian Beef Pork Meatball w/Cheese	250 Ea.
- Canned Marinara Sauce	3.33 #10 Can
- Shredded Part Skim Mozzarella Cheese	3.91 Pound
- Potato Cluster Rolls	250 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 Dinner	250 Slider	5 Batch

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Dinner

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
12/8/2023 Dinner

200 .8 oz

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Dinner

Chicken Halal Food Truck

Cooking Time: 30 min	Serving Pan:	Yield: 37.5 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 200 3 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	43.13 Pound
- Extra Virgin Olive Oil	1 Quart 4 Tablespoon
- Lemon Juice	1 Cup 2/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 1/3 Tablespoon
- Ground Turmeric	1/2 Cup 3 Tablespoon
- Smoked Sweet Paprika	1/2 Cup 3 Tablespoon
- Ground Coriander	1/2 Cup 3 Tablespoon
- Dried Oregano Leaf	1/2 Cup 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 Dinner	200 3 oz	37.5 Pound

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Dinner

Gyro Meat Beef Lamb

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

Ingredients & Instructions...

- Gyro Meat Beef Lamb Slcd 200 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 Dinner

200 4 oz

JHU Hopkins Cafe

Passport

Friday 12/8/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.12 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Garlic Powder	1 1/3 Tablespoon

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 Dinner	For Use In Chicken Halal Food Truck	0.12 Batch

JHU Hopkins Cafe
Friday 12/8/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner	200 serving	200 Each

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 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	3 Cup 2 Tablespoon

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 35 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 280 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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 Dinner	280 slice	35 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice
-	

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Veg Black Bean Avocado Feta

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

Ingredients & Instructions...

- | | |
|--|--------------------|
| - Dough Pizza Supreme 22 oz | 25 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 3.13 Pound |
| * Minced Garlic Sauteed in Olive Oil | 3 Cup 2 Tablespoon |
| * Seasoned Black Beans | 9.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 6.25 Pound |
| - Feta Cheese Crumbles | 6.25 Pound |
| - Tomatoes 6X6 25# | 7.81 Pound |
| Sliced | |
| Diced 1/4" | |
| - Green Onion | 3.13 Pound |
| 1/4" Cut on a Bias | |
| - Fresh Cilantro | 1.56 Pound |
| Chopped | |
| - Diced Avocado | 9.38 Pound |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
 3. Spread 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Add seasoned black beans and diced tomato. Combine shredded mozzarella and crumbled feta together. Spread cheese blend evenly over sauce.
 5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Top with chopped cilantro, sliced green onion, and diced avocado. Cut into **EIGHT (8)** even slices
 -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Veg Black Bean Avocado Feta

Hopkins Cafe			
12/8/2023	Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Pizza & Pasta

Friday 12/8/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe

Root

Friday 12/8/2023

Dinner

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 & 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 12/8/2023 Dinner	100 1 oz	0.82 Can Batch

JHU Hopkins Cafe

Root

Friday 12/8/2023

Dinner

Vegan Cassoulet

Cooking Time:	Serving Pan:	Yield: 8.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 250 6 oz
Internal Temp:		

Ingredients & Instructions...

- Great Northern Beans	16.68 Pound
- Cremini Mushrooms	8.34 Pound
- Hakurei Turnip	16.68 Pound
- Jumbo Yellow Onion	16.68 Pound
- Carrot Jumbo 50#	8.34 Pound
- Celery	8.34 Pound
- Mirepoix Soup Base Paste	2.09 Pound
* Water	8 1/4 Gallon 1 1/2 Cup
- Fresh Thyme Chopped	1.04 Pound
- Fresh Italian Parsley Chopped	1.04 Pound
- Bay Leaf	8.34 Leaf
- Coarse Kosher Salt	8.3 Ounce
- Ground Black Pepper	4.17 Ounce
- Extra Virgin Olive Oil	2.09 Pound
* Tomatoes Diced BYOB	8.34 Pound
* Chopped Garlic	1.04 Pound

1. Pluck and chop thyme fine. Clean and rough chop parsley. Dice onions, carrots and celery to 1". Cut in half the long way cremini mushrooms. Mince garlic.

2. Combine vegetable base with one gallon of water, Set aside.

3. Combine mushrooms with 2 oz of olive oil, salt and pepper. Lay on sheet pan and roast at 400 F for 15 minutes or until they begin to caramelize.

4. Heat oil in large stock pot. Sauté garlic, bay leaf and onions until they begin to caramelize.

5. Combine mushrooms, sautéed garlic and onions, vegetable stock and the remaining ingredients into a large roasting pan.

6. Roast the cassoulet in the oven at 350 F until vegetables are tender, 45 minutes to 1 hour.

7. Remove from oven, serve with a slice of grilled baguette.

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

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

JHU Hopkins Cafe
Friday 12/8/2023

Root
Dinner

Vegan Cassoulet

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Dinner	250 6 oz	8.34 Batch

JHU Hopkins Cafe

Soup

Friday 12/8/2023

Dinner

Soup Chowder Clam New England In House

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

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

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

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

JHU Hopkins Cafe

Soup

Friday 12/8/2023

Dinner

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 Dinner	100 8 oz	5 1/2 Gallon 1 Cup

JHU Hopkins Cafe

Waffle Bar

Friday 12/8/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 35 Waffle
Cooking Temp:	Serving Utensil:	Portions: 35 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
12/8/2023 Dinner

35 Waffle

JHU Hopkins Cafe

Saturday 12/9/2023

[None]

Dinner

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 12/9/2023Dinner		100 Each

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Dinner

Cake of the Day Sponge T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Sponge Fzn 200 44 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner		200 Cake

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Dinner

Cauliflower Steamed

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

Ingredients & Instructions...

- Cauliflower	48 Pound
* Water	3 Gallon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart
Cooking Temp:	Serving Utensil:	Portions: 5 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.32 14 Oz Pouch
- Syrup Blue Curacao	0.16 1 LT
- Water Tap	2 1/2 Quart

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner	5 8 oz	2 1/2 Quart

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Dinner

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
12/9/2023 Dinner

100 6 oz ladle

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Dinner

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 Dinner		50 Wrap

JHU Hopkins Cafe

Broth & Bowl

Saturday 12/9/2023

Dinner

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 Dinner

100 6 oz ladle

JHU Hopkins Cafe
Saturday 12/9/2023

Carvery
Dinner

Carvery Corn Steamed

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Fz Corn	64 1 Lb Bag
* Water	4 Gallon
1. Boil or steam corn until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner		400 1/2 cup

JHU Hopkins Cafe

Carvery

Saturday 12/9/2023

Dinner

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 160 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	16 Pound
- Red Bell Pepper	16 Pound
Sliced Thin	
- Jumbo Yellow Onion	12.8 Pound

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Dinner	For Use In Fillings Fajitas Beef	160 1/2 cup

JHU Hopkins Cafe

Carvery

Saturday 12/9/2023

Dinner

Fillings Fajitas Beef

Cooking Time:	Serving Pan:	Yield: 400 Fajitas
Cooking Temp:	Serving Utensil:	Portions: 400 fajita
Internal Temp:		

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

- Flank Beef Steak	104 Pound
Pounded Thin	
- Canola Oil	2 Quart
* Fajita Blend Veggies	40 Pound
- Canned Diced Tomatoes	24 Pound

1. Gather all ingredients**2. Stir fry fajita meat with a small amount of oil until browned****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****3. Add vegetables to fajita meat, cooking until tender****4. Add tomatoes to mixture to warm. Lift meat and vegetables from juice****CCP: Hold or serve hot food at or above 135 degrees F**

Distribution...	Portions	Yield
Hopkins Cafe		
12/9/2023 Dinner	400 fajita	400 Fajitas

JHU Hopkins Cafe

Deli

Saturday 12/9/2023

Dinner

CSM Buffalo Chicken

Cooking Time: 30 min	Serving Pan:	Yield: 33.33 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	38.33 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Lemon Juice	3/4 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 2/3 Tablespoon
- Sauce Buffalo Carolina Reaper	1 1/2 Quart 1/2 Cup

1. Combine olive oil, lemon juice and spice blend. Marinate chicken overnight. Remove from marinade and let drain.

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F.

4. Once cooled, diced chicken into bite-sized pieces. Combine buffalo sauce and chicken in a large bowl and toss to coat.

-

CCP: Cook to an internal temperature of 165 degrees F.

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/10/2023 Dinner	For Use In Pasta Mac and Cheese Buffalo Chicken	33.33 Pound
Overproduction...	0.67 Sandwich	2.67 Ounce

JHU Hopkins Cafe

Deli

Saturday 12/9/2023

Dinner

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
12/9/2023 Dinner

50 Sandwich

1 Batch

JHU Hopkins Cafe

Deli

Saturday 12/9/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 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 12/9/2023 Dinner	For Use In CSM Buffalo Chicken	0.1 Batch

JHU Hopkins Cafe

Desserts

Saturday 12/9/2023

Dinner

Bar Rice Krispie

Cooking Time:	Serving Pan:	Yield: 5.56 Half sheet pan
Cooking Temp:	Serving Utensil:	Portions: 200 2x3 portion
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Dairy-Free Margarine	2 Cup 1 1/3 Tablespoon
- White Marshmallows	2 3/4 Gallon
- Rice Krispies Cereal	4 Gallon 2 3/4 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 Dinner	200 2x3 portion	5.56 Half sheet pan

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

Appetizer Macaroni and Cheese Bites

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- Macaroni & Cheese Bites	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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner	200 5 Pieces	1000 0.6 Oz Piece

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

Bacon

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

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 Dinner	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

French Fries Potato Hand Cut Blanched

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

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 | 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: Hold or serve hot food at or above 135 degrees F

Distribution...

Portions

Yield

Hopkins Cafe
12/9/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

Fries French Hand Cut

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

Ingredients & Instructions...

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 175 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 175 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	43.75 Pound
- Extra Virgin Olive Oil	1 1/2 Quart 1/2 Cup
- Garlic Cloves	13.13 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon

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

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner		175 4 oz

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 225 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 225 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	225 Ea.
- Small Potato Bun	225 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner		225 Burger

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

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 Dinner		75 4 oz

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 113 Burger
Cooking Temp:	Serving Utensil:	Portions: 113 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	113 5.33 Oz
- Small Potato Bun	113 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner		113 Burger

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Dinner

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 Dinner		200 Each

JHU Hopkins Cafe

Passport

Saturday 12/9/2023

Dinner

Rice Mexican

Cooking Time:	Serving Pan:	Yield: 266.6 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 400 1/3 cup
Internal Temp:		

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

* Water	3 3/4 Gallon 1 Quart
- Parboiled Long Grain Rice	10.66 Pound
- Seasoning Mexican	5.34 11 oz

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.**2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.**

-

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

Hopkins Cafe		
12/9/2023	Dinner	
	400 1/3 cup	266.6 1/2 cup

JHU Hopkins Cafe

Pizza & Pasta

Saturday 12/9/2023

Dinner

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 & 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 Dinner	250 Slices	32 Pizza

JHU Hopkins Cafe
Saturday 12/9/2023

Pizza & Pasta
Dinner

Pizza Breakfast		
Overproduction...	6 Slices	1 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Saturday 12/9/2023

Dinner

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 Dinner	200 slice	25 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Saturday 12/9/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 25 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 200 slice
Internal Temp:		

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

- Dough Pizza Supreme 22 oz	25 22 Oz Dough
- Cnd Italian Pizza Sauce	9.38 Pound
- Shredded Part Skim Mozzarella Cheese	12.5 Pound
- Slcd Pork Beef Pepperoni	500 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Dinner	200 slice	25 pizza

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Dinner

Beans Refried Vegan

Cooking Time:	Serving Pan:	Yield: 10 Batch
Cooking Temp:	Serving Utensil:	Portions: 400 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Vegetarian Refried Pinto Beans	50 Pound
Sort from debris, rinse well, SOAK 6-12 hours.	
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
* Water	6 1/4 Gallon
- Canola Oil	1 1/4 Cup
- Jumbo Yellow Onion	11 Pound
* Chopped Garlic	1.56 Pound
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Cumin	1/2 Cup 2 Tablespoon
- Dark Chili Powder	1 3/4 Cup 2 Tablespoon

1. Soak beans. Discard any floating on top. Drain beans.

2. Dissolve soup base in water to create stock. Place beans in pot and add enough of stock to cover beans by 2 inches. Simmer over medium heat until beans are tender, 45-50 minutes. Set beans aside in cooking liquid.

3. Heat the oil in a large sauté pan over medium heat. Add the diced onions and chopped garlic and sauté until onions are translucent, 6-7 minutes.

4. Drain cooked beans, reserving cooking liquid.

5. Add the beans to the pan and simmer over low heat, stirring constantly, until very hot, 10-12 minutes more.

6. Mash about 1/3 of the beans against the side of the pot with a wooden spoon, and add enough of the reserve liquid to keep beans moist. Taste and season with salt, cumin and chili powder.

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 12/9/2023 Dinner	400 1/2 cup	10 Batch

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Dinner

Filling Taco Quinoa

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

Ingredients & Instructions...

- Taco Seasoned Quinoa Crumbles	31.13 Pound
* 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 12/9/2023 Dinner	200 3 oz	4.98 Batch

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Dinner

Root Rice Brown Cilantro

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

Ingredients & Instructions...

- Canola Oil	2 Cup
- Whole Grain Brown Rice	12 Pound
* Chopped Garlic	1/2 Cup
- Jumbo Yellow Onion Chopped	4 Pound
- Canned Diced Tomatoes	8 Pound
- Mirepoix Soup Base Paste	1.25 Pound
* Water	3 Gallon
- Fresh Cilantro Minced	4 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 12/9/2023 Dinner	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Dinner

Root Squash Zucchini

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

Ingredients & Instructions...

- Zucchini	48 Pound
Sliced, Diced	
- Canola Oil	2 Cup
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	1/4 Cup

-

1. Wash and slice zucchini.
2. Heat vegetable oil and sauté zucchini until done.
3. Season with salt and pepper to taste.

-

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 12/9/2023 Dinner		200 1/2 cup

JHU Hopkins Cafe

Waffle Bar

Saturday 12/9/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 25 Waffle
Cooking Temp:	Serving Utensil:	Portions: 25 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/2 Quart 1/4 Cup
- Large Egg	6.25 Ea.
* Water	3 3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 2 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
12/9/2023 Dinner

25 Waffle

Assorted Dinner Roll Baked

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

Ingredients & Instructions...

- Assorted Dinner Rolls50 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 12/10/2023Dinner		50 Each

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Cake of the Day Yellow T&S

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

Ingredients & Instructions...

- Cake Sheet 1/2 Yellow Fzn 200 48 Oz

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

2. Top with desired approved toppings:

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

3. Cut into 24 equal pieces.

Distribution...

Portions

Yield

Hopkins Cafe
12/10/2023 Dinner

200 Cake

JHU Hopkins Cafe

Sunday 12/10/2023

[None]

Dinner

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 12/10/2023 Dinner		300 1/2 cup

JHU Hopkins Cafe

Sunday 12/10/2023

[None]

Dinner

Cookies White Chocolate Lemon

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

Ingredients & Instructions...

- 1.5 oz Wht Choc Chip Lemon Cookie Dough	200 Ea.
---	---------

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner		200 cookie

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 3 Quart
Cooking Temp:	Serving Utensil:	Portions: 6 8 oz
Internal Temp:		

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	6 8 oz	3 Quart

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 200 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	25 8 Oz
* Water	12 1/2 Gallon
- Coarse Kosher Salt	1 Cup 2/3 Tablespoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

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

4. Strain and rinse with water

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	200 4.5 ounces cooked	25 Pound

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Pasta Mac and Cheese Buffalo Chicken

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

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

- Crumb Bread Plain Fine	2 Gallon 1 Cup
- Dairy-Free Margarine	2 Quart 1/4 Cup
Melted	
- Grated Parmesan Cheese	2 Quart 1/4 Cup
- Fresh Italian Parsley	1 1/4 Cup 2 Tablespoon
Chopped	
- Cavatappi Pasta	66.67 Pound
- Dairy-Free Margarine	1 1/4 Gallon 2 1/4 Cup
- Unbleached All Purpose Flour	1 1/4 Gallon 2 1/4 Cup
- Onion Powder	1 1/4 Cup 2 Tablespoon
- Ground Mustard	1/2 Cup 3 Tablespoon
- Old Bay	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/2 Cup 3 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon
- Milk Whole Gallon	11 1/4 Gallon 3 Cup
- Heavy Cream	2 Gallon 1 Cup
- Shredded Mild Cheddar Cheese	8 1/4 Gallon 1 Cup
- Shredded Part Skim Mozzarella Cheese	5 Gallon 3 Cup
- Shrd Parmesan Cheese	2 Gallon 1 Cup
* CSM Buffalo Chicken	33.33 Pound

1. Gather all ingredients**2. Preheat oven to 400 degrees F. Prepare a pan for baking****3. Combine bread crumbs, melted first-listed margarine, grated parmesan, and chopped parsley in a bowl. Set aside****4. Cook pasta al dente according to package instructions. Drain and run under cold water and set aside****5. While pasta is cooking, melt second-listed margarine over medium heat. Stir in flour, onion powder, dried mustard, old bay, salt, and pepper and cook for 2 minutes****6. Combine milk and cream. Add to the flour mixture a little bit at a time whisking in after each addition. The mixture will be very thick at first but will smooth out as you continue adding liquid**

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Pasta Mac and Cheese Buffalo Chicken

7. Once all of the liquid is added, bring the mixture to a boil. Reduce heat and simmer 1-2 minutes or until thickened while whisking

8. Remove from heat and stir in cheeses while whisking until the sauce is smooth and melted

9. Combine the sauce and the pasta. Gently stir in half of the buffalo chicken and spread into the prepared pan

10. Add remaining chicken on top and sprinkle with topping mixture

11. Bake 20-25 minutes or until bubbly and topping is browned. Do not overcook

-

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 Dinner

400 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Salad Chickpea

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

Ingredients & Instructions...

- Garbanzo Beans Drained & Rinsed	13 Gallon 2 Cup
- Celery Diced	3 3/4 Gallon
- Green Onion Sliced Thin	3 3/4 Quart
- Red Bell Pepper Diced Small	1 3/4 Gallon 2 Cup
- 3/16" Crinkle Cut Dill Pickle Chips Chopped	1 3/4 Gallon 2 Cup
- Vegan Soybean Oil Mayonnaise	1 3/4 Gallon 2 Cup
- Dijon Mustard	3 3/4 Cup
- Fresh Dill Chopped	3.75 Pound
- Lemon Juice	1 1/4 Quart 1/2 Cup
- Garlic Powder	1 1/4 Cup
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/2 Cup 2 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 Dinner

600 1/2 Cup

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Shrimp Alfredo with Fettuccine

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

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

- Dairy-Free Margarine	1 1/4 Gallon 2 1/2 Cup
- Unbleached All Purpose Flour	2 1/2 Gallon
- Milk 2% .5 GAL	16 3/4 Gallon 2 Cup
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 2/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	110 Pound
- Grated Parmesan Cheese	2 Gallon 1/2 Cup
- 10" Fettuccine Pasta	50 Pound
* Water	25 Gallon

1. Melt margarine and remove from heat. Add flour, stirring until smooth

2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick

3. Season sauce with salt and pepper

4. Add shrimp and Parmesan cheese to sauce

5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid

6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of pasta

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner		500 1/2 cup

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

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 Dinner

100 6 oz ladle

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Dinner

Wrap BLT

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner		50 Wrap

JHU Hopkins Cafe

B.Y.O.B.

Sunday 12/10/2023

Dinner

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 3 1/2 Quart 1/2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 101 2 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Teaspoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	2.86 Ounce
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Dried Sweet Basil Leaf	1/2 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	1.91 #10 Can
* Water	2.86 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	100 2 oz	3 1/2 Quart 1/2 Cup
Overproduction...	2 2 oz	3 2/3 Tablespoon

JHU Hopkins Cafe

Carvery

Sunday 12/10/2023

Dinner

Vegetables Roasted with Balsamic Carvery

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

Ingredients & Instructions...

- Zucchini Sliced, Diced	10 Pound
- Yellow Squash	10 Pound
- Eggplant	10 Pound
- Medium White Mushrooms Sliced	5 Pound
- Onion Red Jumbo 25# Diced	5 Pound
- Green Bell Pepper	15 Ea.
- Red Bell Pepper Sliced Thin	15 Ea.
* Chopped Garlic	15 Ounce
- Fresh Basil	1 1/2 Cup 2 2/3 Tablespoon
- Dried Oregano Leaf Crushed	1/4 Cup 2 2/3 Tablespoon
- Dried Rosemary Leaf Crushed	3 1/3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon
- Balsamic Vinaigrette Dressing	2 1/2 Quart

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 Dinner		250 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 18 3/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes 132 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 Dinner	600 1/2 cup	18 3/4 Gallon

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

Deli Chicken Salad

Cooking Time:	Serving Pan:	Yield: 600 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp: 40		

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

- Halal Boneless Skinless Chicken Breast	93.75 Pound
- Celery	150 Pound
-Diced	
- Onion Powder	1 3/4 Cup
- Coarse Kosher Salt	1 1/2 Cup
- Ground White Pepper	2 1/3 Tablespoon
- Dijon Mustard	2 1/4 Quart 1/4 Cup
- Gourmet Mayonnaise	4 1/2 Gallon 3 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 Dinner

600 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

Deli Egg Salad

Cooking Time:	Serving Pan:	Yield: 497.84 #8 scoop
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	1145.04 Ea.
- Gourmet Mayonnaise	2 1/2 Gallon
- Celery	3 1/2 Quart 3/4 Cup
- Cnd Sweet Pickle Relish	3 1/2 Quart 3/4 Cup
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground White Pepper	3 1/3 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.

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	600 1/2 cup	497.84 #8 scoop

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

Deli Grilled Chicken

Cooking Time:	Serving Pan:	Yield: 161.3 serving
Cooking Temp:	Serving Utensil:	Portions: 37.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Chicken Breast Bnls Sknls 4oz Halal Fzn 161.3 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 Dinner	37.5 Pound	161.3 serving

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

Deli Roasted Vegetables

Cooking Time:	Serving Pan:	Yield: 192.59 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 37.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini Sliced, Diced	7.7 Pound
- Yellow Squash	7.7 Pound
- Eggplant	7.7 Pound
- Medium White Mushrooms Sliced	3.85 Pound
- Onion Red Jumbo 25# Diced	3.85 Pound
- Green Bell Pepper	11.56 Ea.
- Red Bell Pepper Sliced Thin	11.56 Ea.
* Chopped Garlic	11.56 Ounce
- Fresh Basil	1 1/4 Cup
- Dried Oregano Leaf Crushed	1/4 Cup 1 Tablespoon
- Dried Rosemary Leaf Crushed	2 2/3 Tablespoon
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	2 2/3 Tablespoon
- Balsamic Vinaigrette Dressing	1 3/4 Quart 1/2 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 Dinner	37.5 Pound	192.59 1/2 cup

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

Deli Tuna Salad

Cooking Time:	Serving Pan:	Yield: 34.05 Bag Batch
Cooking Temp:	Serving Utensil:	Portions: 600 1/2 cup
Internal Temp: 40		

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

- Chunk Light Skipjack Tuna Fish	38.65 43 Oz Pouch
- Celery Diced 1/4"	22.35 Pound
- Dijon Mustard	6.38 Pound
- Onion Powder	1 3/4 Quart 1/4 Cup
- Ground White Pepper	1/4 Cup 2 1/3 Tablespoon
- Gourmet Mayonnaise	4 3/4 Gallon

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 Dinner	600 1/2 cup	34.05 Bag Batch

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

HC Chipotle Mayonnaise

Cooking Time:	Serving Pan:	Yield: 26.34 24 Oz Bottle
Cooking Temp:	Serving Utensil:	Portions: 600 2 oz
Internal Temp:		

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

- Gourmet Mayonnaise	65.85 Pound
- Cnd Whole Hot Chipotle Peppers	8.78 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 Dinner	600 2 oz	26.34 24 Oz Bottle

JHU Hopkins Cafe

Deli

Sunday 12/10/2023

Dinner

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# 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 Dinner

50 Sandwich

1 Batch

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

Bacon

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

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 Dinner	For Use In Wrap BLT	20 Pound

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

French Fries Potato Hand Cut Blanched

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Wash potatoes in colander.

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

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

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

STORAGE:

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/10/2023 Dinner	For Use In Fries French Hand Cut	75 Pound

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

French Fries Waffle

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 75 Pound |
| - Fryer Oil Susquehanna Mills | 7.5 Pound |

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

2. Season with salt and serve

-

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

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

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

Hopkins Cafe
12/10/2023 Dinner

300 1/2 cup

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

Fries French Hand Cut

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

Ingredients & Instructions...

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	300 1/2 cup	75 Pound

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Hopkins Cafe
12/10/2023 Dinner

210 4 oz

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	270 Ea.
- Small Potato Bun	270 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner		270 Burger

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 90 4 oz
Cooking Temp:	Serving Utensil:	Portions: 90 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	90 4 OZ
-	
1. Keep frozen prior to cooking.	
2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.	
3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner		90 4 oz

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

- | | |
|---|-------------|
| - 5.33 oz White Turkey Burger Patty | 150 5.33 Oz |
| - Small Potato Bun | 150 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 Dinner		150 Burger

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Dinner

Wings Chicken BBQ

Cooking Time: 25-30 minutes Cooking Temp: 350 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 300 Each Portions: 300 Each
---	--	---

Ingredients & Instructions...

- | | |
|--|----------|
| - Organic 1&2 Joint Chicken Wings | 300 Each |
| - BBQ Sauce | 3 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 Dinner		300 Each

JHU Hopkins Cafe

Hot

Sunday 12/10/2023

Dinner

Ragout Eggplant & Chickpea

Cooking Time:	Serving Pan:	Yield: 9 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 200 3/4 cup
Internal Temp:		

Ingredients & Instructions...

- Eggplant Cubed	20 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Extra Virgin Olive Oil	1 Cup
- Extra Virgin Olive Oil	1 Cup
- Red Bell Pepper Diced	3 Pound
- Yellow Bell Pepper Diced	32 Pound
- Green Bell Pepper Diced	3 Gallon
- Jumbo Yellow Onion	9 Pound
* Chopped Garlic	8 Ounce
- Ground Turmeric	1 1/3 Tablespoon
- Crushed Red Pepper	1 Teaspoon
- Cnd Tomato Puree	1.25 Pound
* Water	1 Quart
- Canned Diced Tomatoes	9 Pound
- Garbanzo Beans Drained	15 Pound
- Dried Thyme Leaf	3 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup
- Parsley Flakes	1 1/2 Cup
- Dried Sweet Basil Leaf	1/4 Cup
* Water	1 3/4 Gallon

1. Gently mix eggplant with first-listed amount of salt. Let drain in colander for 30 minutes.

Rinse eggplant well, 2-3 times. Dry on paper towel.

2. Place eggplant in a bowl. Pour first-listed amount of oil over eggplant and mix to coat. Place in a single layer on baking sheet. Roast at 400 degree F for 10-12 minutes, turning once halfway through. Set aside.

3. Heat second-listed amount of oil to 350 degree F in tilting or other large fry pan. Add peppers, onions, garlic, turmeric and crushed red pepper to oil. Sauté vegetables for 5 minutes.

4. Add tomato paste and first-listed amount of water to vegetables. Cook and stir until most of the liquid has been absorbed.

5. Add tomatoes and beans to vegetable mixture. Stir in eggplant.

6. Add thyme, second-listed amount of salt, parsley, basil and second-listed amount of water to eggplant mixture.

7. Simmer stirring occasionally until mixture has thickened and vegetables are tender (15-20

JHU Hopkins Cafe

Hot

Sunday 12/10/2023

Dinner

Ragout Eggplant & Chickpea

minutes).

-

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

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

-

IDDSI Levels 4, 5, & 6 – Pureed: Measure desired # of servings into a food processor. Blend until smooth. Use the Fork Drip Test and the Spoon Tilt Test to confirm texture is within IDDSI Level 4 specifications.

IDDSI Level 3 – Liquidized: Measure desired # of servings into a food processor. Blend until smooth. Use the Flow Test and the Fork Drip Test to confirm texture is within IDDSI Level 3 specifications.

NOTE: For any of the above modified texture diets: Add small amounts of gravy, sauce, vegetable juice, cooking water, fruit juice, milk, or half and half to meet desired consistency. Drain and discard any excess liquid that has separated from the solid food pieces. Add commercial thickener if product needs thickening. Based on type and amount of liquid/thickener added in texture modification process, nutrition information may vary.

-

For Finger Foods: Serve soups and cereals in mug.

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	200 3/4 cup	9 1/4 Gallon 2 Cup

JHU Hopkins Cafe

Passport

Sunday 12/10/2023

Dinner

Passport Tomatoes Italian Baked

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

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

- | | |
|--|------------------------|
| - Tomato Plum (Roma) 25# | 25.8 Pound |
| - Canned Marinara Sauce | 2 1/4 Gallon 1 1/2 Cup |
| - Shredded Part Skim Mozzarella Cheese | 4.69 Pound |
| - Grated Parmesan Cheese | 9.38 Ounce |
| - Mozzarella Cheese | 9.38 Pound |
| - Grated Parmesan Cheese | 1.76 Pound |
| - Fresh Italian Parsley
Chopped | 4.69 Ounce |
| - Fresh Basil
Chopped | 4.69 Ounce |
| - | |
1. Submerge tomatoes in boiling water for a few seconds to loosen skins. Peel tomatoes and core. Cut tomatoes in half, from stem to flower end (long way)
 2. Layer ingredients in the following order in 12x10x2-inch pan(s)
 - Marinara sauce
 - Tomato halves
 - First-listed amount of mozzarella cheese
 - First-listed amount of Parmesan Cheese
 - Marinara sauce
 - Tomato halves
 3. Bake covered for 30-40 minutes or until done
 4. Top with second-listed amount of mozzarella cheese and second-listed amount of Parmesan cheese
 5. Sprinkle with chopped parsley and chopped basil
 6. Bake uncovered for 10 minutes until cheese is melted and lightly browned
 -
- CCP: Cook to a minimum internal temperature of 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 Dinner	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe
Sunday 12/10/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner		200 Each

JHU Hopkins Cafe
Sunday 12/10/2023

Pizza & Pasta
Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	240 slice	30 Pizza

JHU Hopkins Cafe

Pizza & Pasta

Sunday 12/10/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 30 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 240 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	30 22 Oz Dough
- Cnd Italian Pizza Sauce	11.25 Pound
- Shredded Part Skim Mozzarella Cheese	15 Pound
- Slcd Pork Beef Pepperoni	600 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 Dinner	240 slice	30 pizza

JHU Hopkins Cafe

Root

Sunday 12/10/2023

Dinner

Root Steamed Broccoli Florets

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

Ingredients & Instructions...

- Broccoli Florets 4/3#	50 Pound
* Water	2 1/2 Gallon
1. Cut or trim broccoli as appropriate. 2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid. - CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	300 1/2 cup	5 2" Hotel Pan
Overproduction...	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Soup

Sunday 12/10/2023

Dinner

Soup Bean Black Vegan In House

Cooking Time: 45 min	Serving Pan:	Yield: 6 1/4 Gallon 1 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 110 8 oz
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1/2 Cup 1/3 Tablespoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	4.23 Pound
- Carrot Jumbo 50# Diced 1/4"	2.11 Pound
- Red Bell Pepper Diced 1/4"	2.11 Pound
* Chopped Garlic	4.23 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	3.17 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	2.12 #10 Can
* Mirepoix Stock Made in Advance & Reserved	3 Gallon 2 3/4 Cup
- Ground Oregano	1/4 Cup 5/8 Teaspoon
- Black Beans Drained & Rinsed	2.12 #10 Can
- Ground Cumin	1/4 Cup 5/8 Teaspoon
- Coarse Kosher Salt	1/4 Cup 5/8 Teaspoon
- Ground Cayenne Pepper	2 1/8 Teaspoon
- Fresh Cilantro Chopped	2.11 Ounce

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

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

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

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

SERVICE:

Hold at 140 °F or higher {CCP}

STORAGE:

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

JHU Hopkins Cafe

Soup

Sunday 12/10/2023

Dinner

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Dinner	100 8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10 8 oz	2 1/2 Quart 1/2 Cup

JHU Hopkins Cafe

Soup

Sunday 12/10/2023

Dinner

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 3 Gallon 2 3/4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/10/2023 Dinner	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

Cooking Time:	Serving Pan:	Yield: 30 Waffle
Cooking Temp:	Serving Utensil:	Portions: 30 Waffle
Internal Temp:		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Hopkins Cafe
12/10/2023 Dinner

30 Waffle