

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

Congee

Cooking Time: 30 min Cooking Temp: 225° Internal Temp: 212	Serving Pan: Serving Utensil:	Yield: 3 Gallon 2 Cup Portions: 100 4 oz Portion
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Ingredients & Instructions...

- Jasmine Rice	2.62 Pound
* Water	3 1/4 Gallon

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

2. Add water and salt to large pot on stove top or to a kettle. Bring to a boil.

3. Add rice using a whisk, stirring constantly. Decrease the heat to low, and simmer until the rice has become a creamy like consistency and thick like porridge about 25-30 minutes. Add additional water with whisk if gets too thick.

Service:

Hold and serve at 140 °F or higher {CCP} Add additional water with whisk if gets too thick.

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast	100 4 oz Portion	3 Gallon 2 Cup

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

Croissant Buttered Baked

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

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

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

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

Hopkins Cafe

12/4/2023 Breakfast

100 Each

JHU Hopkins Cafe

[None]

Monday 12/4/2023

Breakfast

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 12/4/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe
Monday 12/4/2023

Broth & Bowl
Breakfast

Stockpot Tofu

Cooking Time:	Serving Pan:	Yield: 3.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	3.75 Pound
Cubed	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast	20 3 oz	3.75 Pound

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 131.25 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 700 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	17 1/4 Gallon
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon
- Ground Black Pepper	1 3/4 Teaspoon

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

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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**

Hopkins Cafe		
12/4/2023	Breakfast	700 3 oz
		131.25 Pound

JHU Hopkins Cafe
Monday 12/4/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 20 serving
Cooking Temp:	Serving Utensil:	Portions: 20 serving
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	1 1/4 Gallon
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Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast		20 serving

JHU Hopkins Cafe
Monday 12/4/2023

Grill
Breakfast

Oatmeal Bar Granola

Cooking Time:	Serving Pan:	Yield: 20 serving
Cooking Temp:	Serving Utensil:	Portions: 20 serving
Internal Temp:		

Ingredients & Instructions...

- Oat & Honey Granola Cereal	1 1/4 Gallon
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Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast		20 serving

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Breakfast

Pancakes Blueberry

Cooking Time:	Serving Pan:	Yield: 300 2 Pancakes
Cooking Temp: 350	Serving Utensil:	Portions: 300 2 Pancakes
Internal Temp:		

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

- Unbleached All Purpose Flour	27 Pound
- Baking Powder	1.5 Pound
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Sugar	4.5 Pound
- Liquid Whole Egg	3 1/4 Quart 1/2 Cup
- Milk 2% .5 GAL	5 1/4 Gallon
- Canola Oil	2 1/4 Quart
- Frozen Blueberries	6 Pound

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1. Gather all ingredients.
2. Preheat oven to 350 degrees F.
3. Place flour, baking powder, salt and sugar in mixer bowl. Mix on low speed until well blended, using flat beater.
4. In a separate bowl, beat eggs until light.
5. Add milk and oil to eggs. Add to dry ingredients.
6. Mix on low speed for 30 seconds. Fold in thawed blueberries.
7. Use a #16 scoop to place batter on griddle, preheated to 350 degree F.
8. Cook until surface of cake is full of bubbles and golden brown. Turn pancake and finish cooking.

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

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

300 2 Pancakes

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Breakfast

Sausage Pork Link Breakfast

Cooking Time:	Serving Pan:	Yield: 500 2 link
Cooking Temp:	Serving Utensil:	Portions: 500 2 link
Internal Temp:		

Ingredients & Instructions...

- Pork Sausage Link 1000 Ea.

1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat. Serve 2 sausage to provide 1 oz protein.

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

Distribution...

Portions

Yield

Hopkins Cafe
12/4/2023 Breakfast

500 2 link

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Breakfast

Sausage Sub Breakfast Vegan

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

Ingredients & Instructions...

- Vegan Breakfast Sausage 25 Pound

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast	100 2 patties	100 serving

JHU Hopkins Cafe

Grill

Monday 12/4/2023

Breakfast

Tater Tots

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

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F.

3. Fry from frozen for 2 minutes, or until golden brown and crispy

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/4/2023 Breakfast

500 1/2 cup

JHU Hopkins Cafe

Root

Monday 12/4/2023

Breakfast

Kale Sauteed with Garlic

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Kale 24 CT	50 Pound
- Extra Virgin Olive Oil	3 Cup
* Chopped Garlic	3 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/2 Cup
- Dairy-Free Margarine	2 Cup

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

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

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

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

5. Toss lightly with margarine.

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/4/2023 Breakfast

200 1/2 cup

6 1/4 Gallon

JHU Hopkins Cafe
Monday 12/4/2023

Salad Bar
Breakfast

Eggs Boiled

Cooking Time:	Serving Pan:	Yield: 20 serving
Cooking Temp:	Serving Utensil:	Portions: 20 Each
Internal Temp:		

Ingredients & Instructions...

- Peeled Hard Cooked Egg	20 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast	20 Each	20 serving

JHU Hopkins Cafe

Soup

Monday 12/4/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

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

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

* Water	8 Gallon
- Quick Rolled Oatmeal	9 Pound

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/4/2023 Breakfast	100 4 oz ladle	25 Pound

JHU Hopkins Cafe

Waffle Bar

Monday 12/4/2023

[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
12/4/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Breakfast

Congee

Cooking Time: 30 min Cooking Temp: 225° Internal Temp: 212	Serving Pan: Serving Utensil:	Yield: 1 1/2 Gallon 1 Cup Portions: 50 4 oz Portion
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Ingredients & Instructions...

- Jasmine Rice	1.31 Pound
* Water	1 1/2 Gallon 2 1/4 Cup

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

2. Add water and salt to large pot on stove top or to a kettle. Bring to a boil.

3. Add rice using a whisk, stirring constantly. Decrease the heat to low, and simmer until the rice has become a creamy like consistency and thick like porridge about 25-30 minutes. Add additional water with whisk if gets too thick.

Service:

Hold and serve at 140 °F or higher {CCP} Add additional water with whisk if gets too thick.

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

[None]

Tuesday 12/5/2023

Breakfast

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 12/5/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe
Tuesday 12/5/2023

Broth & Bowl
Breakfast

Stockpot Tofu

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Carvery

Tuesday 12/5/2023

Breakfast

Peppers & Onions Sauteed

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...

- Jumbo Yellow Onion	30 Pound
- Green Bell Pepper	30 Pound
- Dairy-Free Margarine	3 Cup

1. Slice onions and green peppers and sauté in margarine until soft.

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
12/5/2023 Breakfast

300 1/2 cup

JHU Hopkins Cafe

Desserts

Tuesday 12/5/2023

Breakfast

Rolls Cinnamon 3 oz

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Dough Cinnamon Roll Raw Frozen 3 oz	200 3 Oz
- Cream Cheese Icing	25 Pound

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- 1. Preheat oven to 300 degrees F.
- 2. Place frozen cinnamon rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 20 to 24 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/5/2023 Breakfast

200 3 oz

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Breakfast

Bacon Turkey

Cooking Time: 6-10 minutes	Serving Pan:	Yield: 300 1 slice
Cooking Temp: 400	Serving Utensil:	Portions: 300 1 slice
Internal Temp:		

Ingredients & Instructions...

- Turkey Bacon 300 1 Slice

1. Gather all ingredients

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

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

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

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

Hopkins Cafe
12/5/2023 Breakfast

300 1 slice

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 78.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 420 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	10 1/4 Gallon 1 3/4 Cup
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground Black Pepper	1 Teaspoon

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

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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
Hopkins Cafe 12/5/2023 Breakfast	420 3 oz	78.75 Pound

JHU Hopkins Cafe
Tuesday 12/5/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast		50 serving

JHU Hopkins Cafe
Tuesday 12/5/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast		50 serving

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Breakfast

Potatoes Breakfast

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

Ingredients & Instructions...

- Idaho Potato	46.9 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	3 1/2 Quart
- Canola Oil	2 1/4 Quart 1/4 Cup
- Coarse Kosher Salt	3 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	1/4 Cup 2/3 Tablespoon

1. Peel and dice potatoes. Dice onions.

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

3. Season fried potatoes with salt and pepper.

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
12/5/2023 Breakfast	300 1/2 cup	4.69 2" Hotel Pan

JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

Breakfast

Toast French Cinnamon

Cooking Time:	Serving Pan:	Yield: 10 Batch
Cooking Temp:	Serving Utensil:	Portions: 500 Slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Liquid Whole Egg	1 3/4 Gallon 2 Cup
- Milk 2% .5 GAL	3 3/4 Gallon
- Sugar	1 1/4 Quart
- Ground Cinnamon	1/2 Cup 2 Tablespoon
- Texas Toast Bread	500 Slice

1. Gather all ingredients

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

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

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

5. Bake at 350 degrees F. for 10-12 minutes or until golden brown.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast	500 Slice	10 Batch

JHU Hopkins Cafe
Tuesday 12/5/2023

Salad Bar
Breakfast

Eggs Boiled

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

Ingredients & Instructions...

- Peeled Hard Cooked Egg	50 Ea.
--------------------------	--------

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Tuesday 12/5/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|-----------|
| * Water | 4 Gallon |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/5/2023 Breakfast	50 4 oz ladle	12.5 Pound

JHU Hopkins Cafe

Waffle Bar

Tuesday 12/5/2023

[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
12/5/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Congee

Cooking Time: 30 min Cooking Temp: 225° Internal Temp: 212	Serving Pan: Serving Utensil:	Yield: 1 1/2 Gallon 1 Cup Portions: 50 4 oz Portion
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Ingredients & Instructions...

- Jasmine Rice	1.31 Pound
* Water	1 1/2 Gallon 2 1/4 Cup

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

2. Add water and salt to large pot on stove top or to a kettle. Bring to a boil.

3. Add rice using a whisk, stirring constantly. Decrease the heat to low, and simmer until the rice has become a creamy like consistency and thick like porridge about 25-30 minutes. Add additional water with whisk if gets too thick.

Service:

Hold and serve at 140 °F or higher {CCP} Add additional water with whisk if gets too thick.

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 133.36 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	13.34 Pound
- Red Bell Pepper Sliced Thin	13.34 Pound
- Jumbo Yellow Onion	10.67 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 12/6/2023 Breakfast	For Use In Morning Tofu Scramble	133.36 1/2 cup

JHU Hopkins Cafe

Wednesday 12/6/2023

[None]

Breakfast

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 12/6/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Wednesday 12/6/2023

Breakfast

Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 16.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 Gallon
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Firm Tofu	100.02	14 Oz Block
Cubed		
- Garlic Cloves	50.01	Clove
Chopped		
- Canola Oil		1 Quart 2 2/3 Tablespoon
* Stock Vegetable		2 Quart 1/4 Cup
- Onion Powder		1 Cup 2/3 Tablespoon
- Coarse Kosher Salt		1 Cup 2/3 Tablespoon
- Ground Turmeric		1/2 Cup 3 Tablespoon
- Ground Black Pepper		2 Cup 1 1/3 Tablespoon
* Fajita Blend Veggies	33.34	Pound

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

Stir in tofu with oil and garlic.

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

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

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe		
12/6/2023 Breakfast	12 1/2 Gallon	16.67 Batch

JHU Hopkins Cafe
Wednesday 12/6/2023

Broth & Bowl
Breakfast

Stockpot Tofu

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Breakfast

Bacon Canadian

Cooking Time: 10-20 min	Serving Pan:	Yield: 400 1 slice
Cooking Temp: 350	Serving Utensil:	Portions: 400 1 slice
Internal Temp:		

Ingredients & Instructions...

- Canadian Bacon 400 Slice

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Arrange in a single layer on baking sheets
4. Bake in oven for 10-20 minutes, or until done

-

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 Breakfast

400 1 slice

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 93.75 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 500 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	12 1/4 Gallon 1 Cup
- Coarse Kosher Salt	2 1/2 Teaspoon
- Ground Black Pepper	1 1/4 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast	500 3 oz	93.75 Pound

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		50 serving

JHU Hopkins Cafe
Wednesday 12/6/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		50 serving

JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

Breakfast

Potatoes Hashbrown Patty

Cooking Time: 30 minutes	Serving Pan:	Yield: 500 Each
Cooking Temp: 375	Serving Utensil:	Portions: 500 Each
Internal Temp:		

Ingredients & Instructions...

- Hashbrown Patty	500 Ea.
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	3 1/3 Tablespoon

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

-

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast		500 Each

JHU Hopkins Cafe

Hot

Wednesday 12/6/2023

Breakfast

Pancakes Apple

Cooking Time:	Serving Pan:	Yield: 4.5 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 450 Pancake
Internal Temp:		

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

- Unbleached All Purpose Flour	20.3 Pound
- Baking Powder	1.13 Pound
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Sugar	3.38 Pound
- Ground Cinnamon	1 1/3 Tablespoon
- Liquid Whole Egg	2 1/2 Quart
- Milk 2% .5 GAL	3 3/4 Gallon 3 Cup
- Canola Oil	1 1/2 Quart 3/4 Cup
- Gala Apples	4.5 Pound

1. Gather all ingredients
2. Preheat griddle to 350 degrees F
3. Place flour, baking powder, salt, sugar, and cinnamon in a mixer bowl. Mix on low speed until well blended, using flat beater
4. In a separate bowl, beat eggs until light
5. Add milk and oil to eggs. Add to dry ingredients. Mix on low speed for 30 seconds. Fold in apples
6. Use a #16 scoop to place batter on griddle set to 350 degrees F
7. Cook until surface of pancake is full of bubbles and golden brown. Turn pancake and finish cooking

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

Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast	450 Pancake	4.5 Batch

JHU Hopkins Cafe

Root

Wednesday 12/6/2023

Breakfast

Squash Medley

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...*

- Zucchini	25 Pound
Sliced, Diced	
- Yellow Squash	25 Pound
* Water	2 1/2 Gallon
- Dairy-Free Margarine	2 1/2 Cup

1. Slice squash into 1/2" thick pieces.**2. Steam or boil squash until tender. Drain off excess liquid.****3. Toss lightly with margarine.**

-

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F (60 degree C).****Distribution...****Portions****Yield**

Hopkins Cafe

12/6/2023 Breakfast

250 1/2 cup

JHU Hopkins Cafe
Wednesday 12/6/2023

Salad Bar
Breakfast

Eggs Boiled

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

Ingredients & Instructions...

- Peeled Hard Cooked Egg	50 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 12/6/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Wednesday 12/6/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|-----------|
| * Water | 4 Gallon |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

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

JHU Hopkins Cafe

Waffle Bar

Wednesday 12/6/2023

[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
12/6/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Congee

Cooking Time: 30 min Cooking Temp: 225° Internal Temp: 212	Serving Pan: Serving Utensil:	Yield: 1 1/2 Gallon 1 Cup Portions: 50 4 oz Portion
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Ingredients & Instructions...

- Jasmine Rice	1.31 Pound
* Water	1 1/2 Gallon 2 1/4 Cup

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

2. Add water and salt to large pot on stove top or to a kettle. Bring to a boil.

3. Add rice using a whisk, stirring constantly. Decrease the heat to low, and simmer until the rice has become a creamy like consistency and thick like porridge about 25-30 minutes. Add additional water with whisk if gets too thick.

Service:

Hold and serve at 140 °F or higher {CCP} Add additional water with whisk if gets too thick.

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Croissant Buttered Baked

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

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

- | | |
|--|---------|
| - 1 oz Straight All Butter Croissant Dough
Thawed | 150 Ea. |
|--|---------|
-
1. Thaw croissants for 30 minutes
 2. Pre-heat oven to 360 degrees F (convection) or 375 degrees F (deck or rack oven)
 3. Bake croissants for 15 minutes or until golden brown
 4. Remove pan from oven and cool for 15 minutes

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

Hopkins Cafe
12/7/2023 Breakfast

150 Each

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

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 12/7/2023 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe

[None]

Thursday 12/7/2023

Breakfast

Quesadilla Breakfast

Cooking Time:	Serving Pan:	Yield: 400 Quesadilla
Cooking Temp:	Serving Utensil:	Portions: 400 1 Quesadilla
Internal Temp:		

Ingredients & Instructions...

- | | |
|----------------------------------|--------------|
| - Liquid Whole Egg | 6 Gallon |
| - Milk 2% .5 GAL | 1 Gallon |
| - Fthr Shrd Monterey Jack Cheese | 76 Pound |
| - Pepper Chili Green Diced | 1 1/4 Gallon |
| - Jumbo Yellow Onion | 10.75 Pound |
| Diced | |
| - 6" Flour Tortilla | 400 Ea. |
1. Gather all ingredients. Preheat oven to 350 degrees F
 2. Pour liquid egg and milk into steam table pans and mix well with wire whisk. Steam or bake in oven at 350 degrees F until egg sets, stirring occasionally
 3. Set oven to 400 degrees F
 4. Combine shredded cheese, green chilies, and diced onions together
 5. Portion a #8 scoop each of both the cheese mixture and the egg mixture into the center of each tortilla. Fold tortilla in half
 6. Bake in oven at 400 degrees F for 20 minutes
-
- CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Hopkins Cafe		
12/7/2023	Breakfast	400 1 Quesadilla
		400 Quesadilla

JHU Hopkins Cafe
Thursday 12/7/2023

Broth & Bowl
Breakfast

Stockpot Tofu

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Desserts

Thursday 12/7/2023

Breakfast

Rolls Cinnamon 3 oz

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

- Dough Cinnamon Roll Raw Frozen 3 oz	200 3 Oz
- Cream Cheese Icing	25 Pound

-
- 1. Preheat oven to 300 degrees F.
- 2. Place frozen cinnamon rolls on parchment lined sheet pans.
- 3. Bake in preheated oven for 20 to 24 minutes or until done.
- 4. Add 2 oz of icing on top of each roll while still warm
-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/7/2023 Breakfast

200 3 oz

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 93.75 Pound Portions: 500 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	12 1/4 Gallon 1 Cup
- Coarse Kosher Salt	2 1/2 Teaspoon
- Ground Black Pepper	1 1/4 Teaspoon

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

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast	500 3 oz	93.75 Pound

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Breakfast

Fried Potatoes with Peppers & Onions

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

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 1/8"	3 Quart
- Red Bell Pepper Diced 1/8"	3 Quart
- Canola Oil	1 Gallon
- Diced Red Potatoes	80 Pound
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground Spanish Paprika	1/2 Cup

1. Heat oil in large frying pan.

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

3. Season with salt and paprika.

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		400 1/2 cup

JHU Hopkins Cafe
Thursday 12/7/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		50 serving

JHU Hopkins Cafe
Thursday 12/7/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		50 serving

JHU Hopkins Cafe
Thursday 12/7/2023

Grill
Breakfast

Sausage Chicken Apple Link

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

Ingredients & Instructions...

-	Chicken & Apple Sausage Link	10.82 3 Lb Bag
-		
	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Drain off excess fat.	
-		
	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast		200 2 links

JHU Hopkins Cafe

Grill

Thursday 12/7/2023

Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 50 serving
Cooking Temp:	Serving Utensil:	Portions: 50 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage 12.5 Pound

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast	50 2 patties	50 serving

JHU Hopkins Cafe

Root

Thursday 12/7/2023

Breakfast

Spinach Wilted with Tomatoes

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

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

- Spinach	50 Pound
- Extra Virgin Olive Oil	3 Cup
* Chopped Garlic	3 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1/2 Cup
- Red Grape Tomatoes	12 Pound
- Dairy-Free Margarine	2 Cup

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.
2. In a large pot, heat olive oil and sauté minced garlic over medium heat for about 1 minute, but do not brown.
3. Add spinach, salt, and pepper to pot and toss with garlic oil.
4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.
5. Cut tomatoes in half. Toss spinach lightly with margarine and cherry tomatoes.

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

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

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

200 1/2 cup

JHU Hopkins Cafe
Thursday 12/7/2023

Salad Bar
Breakfast

Eggs Boiled

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

Ingredients & Instructions...

- Peeled Hard Cooked Egg	50 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Thursday 12/7/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|-----------|
| * Water | 4 Gallon |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
 -
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/7/2023 Breakfast	50 4 oz ladle	12.5 Pound

JHU Hopkins Cafe

Waffle Bar

Thursday 12/7/2023

[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
12/7/2023 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Ground Cinnamon	2 2/3 Tablespoon
- Light Amber Honey	1 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Chopped Garlic in Water	2 2/3 Tablespoon
- Ground Italian Seasoning	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dried Dill Weed	1 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.38 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.38 Pound
- Milk Whole Gallon	1/4 Cup 1/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/4 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast		4.38 Pound
Overproduction...	2 Ounce	2 Ounce

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Breakfast

Congee

Cooking Time: 30 min	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp: 225°	Serving Utensil:	Portions: 50 4 oz Portion
Internal Temp: 212		

Ingredients & Instructions...

- Jasmine Rice	1.31 Pound
* Water	1 1/2 Gallon 2 1/4 Cup

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

2. Add water and salt to large pot on stove top or to a kettle. Bring to a boil.

3. Add rice using a whisk, stirring constantly. Decrease the heat to low, and simmer until the rice has become a creamy like consistency and thick like porridge about 25-30 minutes. Add additional water with whisk if gets too thick.

Service:

Hold and serve at 140 °F or higher {CCP} Add additional water with whisk if gets too thick.

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast	50 4 oz Portion	1 1/2 Gallon 1 Cup

JHU Hopkins Cafe

[None]

Friday 12/8/2023

Breakfast

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 Breakfast	7 8 oz	3 1/2 Quart

JHU Hopkins Cafe
Friday 12/8/2023

Broth & Bowl
Breakfast

Stockpot Tofu

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast	50 3 oz	9.38 Pound

JHU Hopkins Cafe

Grill

Friday 12/8/2023

[All Meals]

Hand-Breaded Chicken Tenders

Cooking Time: 5-7 min	Serving Pan:	Yield: 56.25 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Pre-Prep Instructions...

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

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Chicken Tenderloin Halal	11.25 5 Lb
- Buttermilk	5 1/4 Gallon
- Unbleached All Purpose Flour	3 1/2 Gallon
- Garlic Powder	3 1/2 Cup
- Onion Powder	3 1/2 Cup
- Ground Spanish Paprika	2 Cup 2 Tablespoon
- Coarse Kosher Salt	2 Cup 2 Tablespoon
- Ground Black Pepper	2 Cup 2 Tablespoon
- Sauce Hot Cholula	1 1/4 Quart 1/2 Cup
- Fryer Oil Susquehanna Mills	5.63 Pound

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

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

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

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

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

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Breakfast	For Use In Chicken & Waffle Slider	56.25 Pound

JHU Hopkins Cafe

Friday 12/8/2023

Grill
Breakfast

Biscuits Classic Southern Buttermilk

Cooking Time: 15 min	Serving Pan:	Yield: 300 Biscuit
Cooking Temp: 325°	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough300 Ea.
-
1. Preheat oven 375 degrees F.

2. Line sheet tray with parchment paper.

3. Arrange in a clustered honey comb pattern of 50 biscuits per sheet tray.

4. Bake for 21-25 minutes or until golden brown.

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/8/2023 Breakfast	For Use In Sausage Pork Gravy & Biscuits	300 Biscuit

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 98.44 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 525 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	12 3/4 Gallon 3 1/4 Cup
- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	1 1/4 Teaspoon

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

-

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

Hopkins Cafe		
12/8/2023	Breakfast	525 3 oz
		98.44 Pound

JHU Hopkins Cafe
Friday 12/8/2023

Grill
Breakfast

Oatmeal Bar Brown Sugar

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

Ingredients & Instructions...

- Light Brown Sugar	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast		50 serving

JHU Hopkins Cafe
Friday 12/8/2023

Grill
Breakfast

Oatmeal Bar Granola

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

Ingredients & Instructions...

- Oat & Honey Granola Cereal	3 Gallon 2 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast		50 serving

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Breakfast

Pancakes Chocolate Chip

Cooking Time:	Serving Pan:	Yield: 5 Batch
Cooking Temp:	Serving Utensil:	Portions: 500 Pancake
Internal Temp:		

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

- Unbleached All Purpose Flour	22.5 Pound
- Baking Powder	1.25 Pound
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Sugar	3.75 Pound
- Liquid Whole Egg	2 3/4 Quart 1/4 Cup
- Milk 2% .5 GAL	4 1/4 Gallon 2 Cup
- Canola Oil	1 3/4 Quart 1/2 Cup
- Semi Sweet Chocolate Chips	2 1/2 Quart

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

Hopkins Cafe

12/8/2023 Breakfast

500 Pancake

5 Batch

JHU Hopkins Cafe

Grill

Friday 12/8/2023

Breakfast

Sausage Pork Gravy & Biscuits

Cooking Time: 30 min	Serving Pan:	Yield: 300 5.5 oz Portion
Cooking Temp: Med H	Serving Utensil:	Portions: 300 5.5 oz Portion
Internal Temp: 158		

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

- Pork Sausage	18.42 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	9.2 Pound
- Canola Oil	2.8 Pound
- Unbleached All Purpose Flour	2.8 Pound
- Milk 2% .5 GAL	5 1/2 Gallon 3 Cup
- Ground Black Pepper	3 2/3 Tablespoon
- Coarse Kosher Salt	3/4 Cup 3 Tablespoon
- Hot Sauce Texas Pete	1 2/3 Tablespoon
* Classic Southern Buttermilk Biscuit	300 Biscuit

1. Gather all ingredients

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

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

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

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

-

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

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

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

Hopkins Cafe
12/8/2023 Breakfast

300 5.5 oz Portion

JHU Hopkins Cafe
Friday 12/8/2023

Grill
Breakfast

Sausage Pork Patty

Cooking Time:	Serving Pan:	Yield: 50.96 serving
Cooking Temp:	Serving Utensil:	Portions: 500 1 patty
Internal Temp:		

Ingredients & Instructions...

-	Pork Sausage Patty	50.96 Pound
-		
1.	Gather all ingredients	
2.	Preheat oven to 375 degrees F	
3.	Lay sausage patties on baking sheet	
4.	Bake in oven at 375 degrees F for 20-25 minutes, or until done	
-		
CCP:	Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP:	Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast	500 1 patty	50.96 serving

JHU Hopkins Cafe

Root

Friday 12/8/2023

Breakfast

Root Mushrooms & Onions Sauteed

Cooking Time:	Serving Pan:	Yield: 150 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 150 1/2 cup
Internal Temp:		

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

- | | |
|------------------------------------|-----------|
| - Medium White Mushrooms
Sliced | 30 Pound |
| - Jumbo Yellow Onion | 9 Pound |
| - Dairy-Free Margarine | 1 1/2 Cup |

1. Slice mushrooms, then wash. Do not wash until after slicing.**2. Thinly slice onions and sauté with mushroom slices in margarine until tender.**

-

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

-

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

150 1/2 cup

JHU Hopkins Cafe
Friday 12/8/2023

Salad Bar
Breakfast

Eggs Boiled

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

Ingredients & Instructions...

- Peeled Hard Cooked Egg	50 Ea.
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Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast	50 Each	50 serving

JHU Hopkins Cafe

Soup

Friday 12/8/2023

Breakfast

Oatmeal Bar Cereal Oatmeal

Cooking Time: 10-12 minutes	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz ladle
Internal Temp:		

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

- | | |
|------------------------|-----------|
| * Water | 4 Gallon |
| - Quick Rolled Oatmeal | 4.5 Pound |
1. Gather all ingredients
 2. Boil water
 3. Stir oats into briskly boiling water. Cook for 10 to 12 minutes
 4. Remove from heat and cover. Let stand for 5 minutes. If oatmeal thickens, add boiling water to obtain a thick pouring consistency
 -
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/8/2023 Breakfast	50 4 oz ladle	12.5 Pound

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 Breakfast

35 Waffle

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cake Tiramisu T&S

Cooking Time:	Serving Pan:	Yield: 12.5 Cake
Cooking Temp:	Serving Utensil:	Portions: 150 Slice
Internal Temp:		

Ingredients & Instructions...

- Cake Tiramisu Dusted 9x12 Unsliced Fzn 12.5 75 Oz

-

1. Thaw frozen cake in refrigeration for approximately 12 hours

2. Slice into 12 portions and serve

3. Do not hold thawed cake for more than 5 days

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	150 Slice	12.5 Cake

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cake Two Layer Chocolate Iced T&S

Cooking Time:	Serving Pan:	Yield: 7.15 Cake
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

Ingredients & Instructions...

- Chocolate Cake 7.15 Ea.
Thawed

-

1. Thaw frozen cake in refrigeration for approximately 12 hours

2. Slice into 14 portions and serve

3. Do not hold thawed cake for more than 5 days

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	100 Slice	7.15 Cake

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cake Two Layer Red Velvet Iced T&S

Cooking Time:	Serving Pan:	Yield: 7.15 Cake
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

Ingredients & Instructions...

- Two Layer Red Velvet Cake	7.15 64 Oz Cake
Thawed	
-	
1. Thaw frozen cake in refrigeration for approximately 12 hours	
2. Slice into 14 portions and serve	
3. Do not hold thawed cake for more than 5 days	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	100 Slice	7.15 Cake

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cauliflower Tri-Color Steamed

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

Ingredients & Instructions...

- Cauliflower Tri-Color	48 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 12/9/2023 Breakfast		200 1/2 cup

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.75 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.69 Pound
- Milk Whole Gallon	1/4 Cup 2/3 Tablespoon
- Light Brown Sugar	2 1/4 Cup 2 Tablespoon
- Ground Cinnamon	3 Tablespoon 3/8 Teaspoon
- Light Amber Honey	1 Cup 3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		4.69 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.75 Pound
Internal Temp:		

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

- Plain Cream Cheese	4.69 Pound
- Milk Whole Gallon	1/4 Cup 2/3 Tablespoon
- Chopped Garlic in Water	3 Tablespoon 3/8 Teaspoon
- Ground Italian Seasoning	1/2 Cup 1 1/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Dried Dill Weed	1 2/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		4.69 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.75 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.69 Pound
- Milk Whole Gallon	1/4 Cup 2/3 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		4.69 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.75 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	4.69 Pound
- Milk Whole Gallon	1/4 Cup 2/3 Tablespoon
- Strawberry Sauce Topping	1 Quart 1/2 Cup

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		4.69 Pound
Overproduction...	1 Ounce	1 Ounce

JHU Hopkins Cafe
Saturday 12/9/2023

[None]
Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 15 slice
Cooking Temp:	Serving Utensil:	Portions: 15 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	15 Slice
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		15 slice

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Honey Butter

Cooking Time: 10 min	Serving Pan:	Yield: 2 1/4 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

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

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

Cut into cubes

- Fresh Sage	77.29 Leaf
-	

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	6.25 Pound	2 1/4 Quart 1/2 Cup
Overproduction...	2 Ounce	2 2/3 Tablespoon

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 37 1/2 Gallon
Cooking Temp:	Serving Utensil:	Portions: 300 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	18.75 14 Oz Pouch
- Syrup Blue Curacao	9.38 1 LT
- Water Tap	37 1/2 Gallon

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	300 8 oz	37 1/2 Gallon

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

Sauce Tiger

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 2 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Ingredients & Instructions...

- Light Mayonnaise	1 1/4 Quart
- Prepared Horseradish	3/4 Cup 1 1/3 Tablespoon
- Apple Cider Vinegar	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon
- Coarse Kosher Salt	1 5/8 Teaspoon

1. Whisk together the mayonnaise, horseradish, apple cider vinegar, black pepper, and salt

2. Chill the sauce for 30 minutes, stir again and serve

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	100 2 oz	1 1/2 Gallon 2 3/4 Cup

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

SE Avocado Toast Bar

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

Ingredients & Instructions...

- Avocado	125 Ea.
- Onion Red Pickled	15.63 Pound
- Everything Bagel Seasoning	2 1/2 Quart 1/4 Cup
- Crushed Red Pepper	2 1/2 Quart 1/4 Cup
- Baby Arugula	15.63 Pound
- Cucumber	15.63 Pound
-sliced	
- Tomatoes 6X6 25#	15.63 Pound
-sliced	
- Watermelon Radish	15.63 Pound
-sliced	
- Alfalfa Sprouts	15.63 Pound

Choice of Bread:

- Honey Wheat
- Sourdough
- English Muffin
- Plain Bagel
- Everything Bagel
- Gluten-Free Bread

1. In a large bowl, use a spoon to scoop out the flesh of the avocado. Add salt and mash with fork or whisk until all large chunks are broken down.

2. Toast customers choice of bread, spread evenly with avocado mixture, and top with desired ingredients.

1/2 of an avocado for every slice of bread.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		250 Slice

JHU Hopkins Cafe

[None]

Saturday 12/9/2023

Breakfast

SE Charcuterie Board

Cooking Time:	Serving Pan:	Yield: 3 Board
Cooking Temp:	Serving Utensil:	Portions: 300 Serving
Internal Temp:		

Ingredients & Instructions...

- Assorted Cheese Wedges	3 12.5 LBA
- Mild Hickory Smoked Cheddar Cheese	3 5 Lb Avg Loaf
-cubed	
- Chevre Goat Cheese	3 10.5 Oz Log
- Havarti Dill Cheese	3 9 LBA
-cubed	
- Ciliegine Mozzarella Cheese Balls	3 3 Lb Tub
-drained	
- 2.75" Pork Beef Pepperoni Stick	3 4.2 Lb Avg
-sliced	
- Genoa Salami Stick	3 6.75 Lb Avg
-sliced	
- Assorted Entertainment Crackers	3 40 Oz Box
- Everything Flatbread Crackers	3 1.25 Lb

1. Slice pepperoni and salami to desired thickness.

2. Cube Havarti and cheddar.

3. Arrange cheese, crackers, and meats on a board evenly and artfully.

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	300 Serving	3 Board

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Cream Sour

Cooking Time:	Serving Pan:	Yield: 50 2 oz Portion
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	1.8 Pound
1. Serve Chilled	
-	
CCP: COLD FOOD SERVICE: HOLD and SERVE food at 40 °F or lower {CCP}	

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Breakfast	For Use In Potato Bar Sour Cream	50 2 oz Portion

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Potato Bar Bacon

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Ingredients & Instructions...

- Bacon	2.5 5 Lb Bag
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	100 2 oz	12.5 Pound

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Potato Bar Brown Sugar

Cooking Time:	Serving Pan:	Yield: 3 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: 3 Cup 2 Tablespoon
Internal Temp:		

Ingredients & Instructions...

- Light Brown Sugar	3 Cup 2 Tablespoon
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		3 Cup 2 Tablespoon

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Potato Bar Green Onion

Cooking Time:	Serving Pan:	Yield: 1.56 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.56 Pound
Internal Temp:		

Ingredients & Instructions...

- Green Onion	1.56 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		1.56 Pound

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Potato Bar Mild Cheddar Cheese

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

Ingredients & Instructions...

- Shredded Mild Cheddar Cheese	6.25 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		6.25 Pound

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Potato Bar Sour Cream

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

Ingredients & Instructions...

* Sour Cream	50 2 oz Portion
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		6.25 Pound

JHU Hopkins Cafe
Saturday 12/9/2023

Broth & Bowl
Breakfast

Potato Bar Whipped Salted Butter

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:		

Ingredients & Instructions...

- Salted Whipped Butter	1 1/2 Quart 1/4 Cup
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		1 1/2 Quart 1/4 Cup

JHU Hopkins Cafe
Saturday 12/9/2023

Carvery
Breakfast

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 300 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 300 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	42 Pound
- Extra Virgin Olive Oil	3/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.	
2. Serve warm.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		300 3 Oz

JHU Hopkins Cafe

Carvery

Saturday 12/9/2023

Breakfast

Mashed Sweet Potatoes

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

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

- | | |
|-----------------------------------|--------------|
| - Milk 2% .5 GAL | 1 1/4 Gallon |
| - Cnd Ckd Cut Yams Sweet Potatoes | 8 #10 Can |
| - Dairy-Free Margarine | 2 Cup |
| - Sugar | 2 Cup |
| - | |
1. Gather all ingredients. Preheat oven to 325 degrees F
 2. Combine milk and sweet potatoes. Beat at low speed for 2 minutes or until smooth
 3. Add salt, margarine, and sugar. Blend at medium speed
 4. Scrape down sides of bowl and beat at medium speed for 2 minutes
 5. Lightly spray each steam table pan with non-stick cooking spray. Place potatoes sprayed pans. Cover pans
 6. Bake at 325 degrees F for 30 minutes
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

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

200 1/2 cup

JHU Hopkins Cafe

Carvery

Saturday 12/9/2023

Breakfast

Nourish Honey Ginger Carrots

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

Ingredients & Instructions...

- Water Tap	3 Gallon 2 Cup
- Rainbow Carrots	31.3 Pound
* Water	2 1/4 Gallon 1 1/2 Cup
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Maple Flavored Pancake Syrup	1 1/2 Cup 1 Tablespoon
- Fresh Ginger Minced	2 Tablespoon 1/4 Teaspoon

1. Steam rainbow carrots with water until just tender. Drain.

2. Toss carrots lightly with oil, salt, maple syrup and ginger.

3. Cook over low heat for 3-4 minutes, or until honey dissolves.

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 Breakfast	200 1/2 cup	3.13 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Saturday 12/9/2023

Breakfast

Potatoes Mashed

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

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

- | | |
|-------------------------------------|--------------|
| - Idaho Potato | 50 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| - Dairy-Free Margarine | 2 1/2 Cup |
| - Milk 2% .5 GAL | 2 1/2 Gallon |

1. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water.**2. Mix potatoes in a mixer until soft. Add margarine and whip on high for 5 minutes.****3. Add milk and whip an additional 5 minutes.**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	300 1/2 cup	5 2" Hotel Pan
Overproduction...	20 1/2 cup	0.5 2" Hotel Pan

JHU Hopkins Cafe

Carvery

Saturday 12/9/2023

Breakfast

Sauce Au Jus Sweet

Cooking Time:	Serving Pan:	Yield: 6.25 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Ingredients & Instructions...

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

1. Gather all ingredients

2. Bring water to a boil

3. Dissolve soup base into boiling water

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 Breakfast	100 2 oz	6.25 Batch

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Bacon

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 250 2 slice
Internal Temp:		

Ingredients & Instructions...

- Bacon 500 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
Hopkins Cafe 12/9/2023 Breakfast	250 2 slice	12.5 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Burger Brunch

Cooking Time: 10 min	Serving Pan:	Yield: 450 1 burger
Cooking Temp:	Serving Utensil:	Portions: 450 1 burger
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- English Muffin	450 Each
- Fz 4 oz Beef Patty	450 4 Oz Patty
- American Cheese	450 Slice
- Canadian Bacon	450 Slice
- Large Egg	450 Ea.

1. Slice Canadian bacon on deli slicer. Place evenly on parchment lined sheet pans. Bake at 350 degrees F for 10 minutes. Set aside.

2. Grill burger patties on flattop until 160 degrees F internal temperature, flipping once, and seasoning both sides with salt and pepper. Set aside.

3. Apply even layer of cooking oil on flattop, crack eggs and cook 3-5 minutes, flipping once, and seasoning both sides with salt and pepper. Place one slice of American cheese on each egg until melted. Set aside.

4. Split English muffins in half and toast on flattop grill. Set aside.

5. Assemble sandwich starting with bottom half of English muffin, burger patty, Canadian bacon, fried egg/cheese, and lastly the top half of English muffin.

*Have hot sauce, jelly, mayonnaise, mustard, ketchup nearby as topping options

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/9/2023 Breakfast

450 1 burger

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Chicken & Waffle Slider

Cooking Time:	Serving Pan:	Yield: 450 Slider
Cooking Temp:	Serving Utensil:	Portions: 450 Slider
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

Ingredients & Instructions...

* Waffles	225 Waffle
* Hand-Breaded Chicken Tenders	450 Tender
* Honey Butter	3 1/2 Gallon

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

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/9/2023 Breakfast

450 Slider

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 145.31 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 775 3 oz
Internal Temp: 155		

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

- Liquid Whole Egg	19 Gallon 2 Cup
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon

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

-

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

Hopkins Cafe		
12/9/2023	Breakfast	775 3 oz 145.31 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 250 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 250 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-----------------------------------|------------|
| - Straight Cut Sweet Potato Fries | 62.5 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 6.25 Pound |
| - | |

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

2. Season with salt and serve

-

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

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

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

Hopkins Cafe
12/9/2023 Breakfast

250 1/2 cup

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 75 slice
Cooking Temp:	Serving Utensil:	Portions: 75 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	75 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		75 slice

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 38 Burger
Cooking Temp:	Serving Utensil:	Portions: 38 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 38 Ea.

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/9/2023 Breakfast

38 Burger

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 75 slice
Cooking Temp:	Serving Utensil:	Portions: 75 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	75 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		75 slice

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 188 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 188 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	47 Pound
- Extra Virgin Olive Oil	1 3/4 Quart
- Garlic Cloves	14.1 Clove
Minced	
- Ground Italian Seasoning	1/2 Cup 1 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2/3 Tablespoon
- Ground Black Pepper	1/4 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 12/9/2023 Breakfast		188 4 oz

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 375 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 375 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	375 Ea.
- Small Potato Bun	375 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 Breakfast		375 Burger

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 75 leaf
Cooking Temp:	Serving Utensil:	Portions: 75 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	75 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		75 leaf

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill Pickle Chips

Cooking Time:	Serving Pan:	Yield: 4.69 Pound
Cooking Temp:	Serving Utensil:	Portions: 4.69 Pound
Internal Temp:		

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	4.69 Pound
---	------------

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		4.69 Pound

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 38 4 oz
Cooking Temp:	Serving Utensil:	Portions: 38 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 38 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 Breakfast		38 4 oz

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill Swiss Cheese

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

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese	38 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		38 slice

JHU Hopkins Cafe
Saturday 12/9/2023

Grill
Breakfast

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 75 slice
Cooking Temp:	Serving Utensil:	Portions: 75 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	75 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast		75 slice

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 75 Burger
Cooking Temp:	Serving Utensil:	Portions: 75 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 75 5.33 Oz |
| - Small Potato Bun | 75 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 Breakfast		75 Burger

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Honey Butter

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

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

- Light Amber Honey	2 1/4 Gallon 1 1/2 Cup
- Dairy-Free Margarine	1 Gallon 1/4 Cup

Cut into cubes

- Fresh Sage	450 Leaf
-	

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

Distribution...	Portions	Yield
JHU Hopkins Cafe 12/9/2023 Breakfast	For Use In Chicken & Waffle Slider	3 1/2 Gallon

JHU Hopkins Cafe

Grill

Saturday 12/9/2023

Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 15 serving
Cooking Temp:	Serving Utensil:	Portions: 15 2 patties
Internal Temp:		

Ingredients & Instructions...

- Vegan Breakfast Sausage 3.75 Pound

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	15 2 patties	15 serving

JHU Hopkins Cafe

Root

Saturday 12/9/2023

Breakfast

Tofu Steaks Grilled

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

Pre-Prep Instructions...

Allergens: Sesame, Soy

Ingredients & Instructions...

- Firm Tofu	37.5 Pound
- Cubed	
- Roasted Sesame Oil	3/4 Cup 1/3 Tablespoon
- Roasted Sesame Oil	1 1/2 Cup 1 Tablespoon
- GF Tamari Soy Sauce	3 Cup 2 Tablespoon
- Cnd Tomato Paste	1 1/2 Cup 1 Tablespoon
- Maple Flavored Pancake Syrup	3 Cup 2 Tablespoon
* Chopped Garlic	1/2 Cup 1/3 Tablespoon
- Liquid Smoke Seasoning	1/4 Cup 1/2 Teaspoon
- Garlic Powder	1/4 Cup 1/2 Teaspoon
- Onion Powder	1/4 Cup 1/2 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon

1. Gather all ingredients

2. Press the tofu for 30 minutes

3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan

4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes

5. Heat grill to medium heat and brush with first-listed sesame oil

6. Cook steaks 3 minutes per side, for a total of 6 minutes

7. Brush grilled steaks lightly with leftover marinade

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 Breakfast

100 Steak

JHU Hopkins Cafe

Soup

Saturday 12/9/2023

Breakfast

Soup Tomato In House Vegan

Cooking Time:	Serving Pan:	Yield: 3.62 Batch
Cooking Temp: 400	Serving Utensil:	Portions: 200 8 oz
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25#	18.1 Pound
- Jumbo Yellow Onion Diced Medium	9.05 Pound
- Carrot Jumbo 50# Cut 1"	12.67 Pound
* Chopped Garlic	1 1/2 Cup
- Fresh Basil	3.62 Pound
- Canned Diced Tomatoes	5.43 #10 Can
- Extra Virgin Olive Oil	2 1/4 Quart
* Stock Vegetable	3 1/2 Gallon 2 Cup
- Coarse Kosher Salt	1 Cup 3 1/3 Tablespoon
- Ground Black Pepper	1 Cup 3 1/3 Tablespoon

1. Preheat oven to 400 degrees F.

2. Line four large sheet pans with parchment paper and place halved tomatoes, garlic, onion and carrots on the baking sheet. Drizzle vegetables with oil and sprinkle with salt and pepper. Bake the vegetables in the oven for 30-45 minutes or until carrots are fork tender and garlic is golden brown.

3. Add vegetable mixture to a large stock pot or steam jacketed kettle, along with canned tomatoes, basil, salt and pepper, put on medium heat. Add enough vegetable stock to cover vegetable. Bring just to a boil and then turn down to a simmer for 30-40 minute. Remove pot from heat.

4. Using an immersion blender to carefully blend to desired smoothness. (Can also put in blender in batches to purée)

-

CCP: Reheat to internal temperature of 165 degrees F for at least 15 seconds

CCP: Heat until soup reaches 165 degrees F for 15 seconds.

Distribution...	Portions	Yield
Hopkins Cafe 12/9/2023 Breakfast	200 8 oz	3.62 Batch

JHU Hopkins Cafe

Waffle Bar

Saturday 12/9/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 263 Waffle
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Mix Waffle and Pancake	4 Gallon 1 3/4 Cup
- Large Egg	65.75 Ea.
* Water	2 1/2 Gallon 1 Cup
- Dairy-Free Margarine Melted	1 Quart 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 Breakfast		38 Waffle
JHU Hopkins Cafe 12/9/2023 Breakfast	For Use In Chicken & Waffle Slider	225 Waffle

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Cheese Cream Cinnamon Brown Sugar Whipped

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	2.5 Pound
- Milk Whole Gallon	2 1/3 Tablespoon
- Light Brown Sugar	1 1/4 Cup
- Ground Cinnamon	1 2/3 Tablespoon
- Light Amber Honey	1/2 Cup 2 Tablespoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		2.5 Pound

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Cheese Cream Garlic Herb Whipped

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergen : Dairy

Ingredients & Instructions...

- Plain Cream Cheese	2.5 Pound
- Milk Whole Gallon	2 1/3 Tablespoon
- Chopped Garlic in Water	1 2/3 Tablespoon
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Ground Black Pepper	2 1/2 Teaspoon
- Dried Dill Weed	2 1/2 Teaspoon

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

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

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		2.5 Pound

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Cheese Cream Plain Whipped

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Plain Cream Cheese	2.5 Pound
- Milk Whole Gallon	2 1/3 Tablespoon
-	

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

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

-

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

Distribution...

Portions

Yield

Hopkins Cafe
12/10/2023 Breakfast

2.5 Pound

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Cheese Cream Strawberry Whipped

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

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

- Plain Cream Cheese	2.5 Pound
- Milk Whole Gallon	2 1/3 Tablespoon
- Strawberry Sauce Topping	2 1/2 Cup

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

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

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

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

Hopkins Cafe
12/10/2023 Breakfast

2.5 Pound

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Donut Holes

Cooking Time:	Serving Pan:	Yield: 100 Donut Holes
Cooking Temp:	Serving Utensil:	Portions: 100 Donut Holes
Internal Temp:		

Ingredients & Instructions...

- Donut Hole Plain Fzn 100 Ea.

-

1. Spread evenly (single layer) onto lined sheet pan
2. Thaw for 60 minutes at room temperature
3. Deep fry at 375 degrees F for approximately 1 minute or until golden on each side
4. Toss immediately in coating (if using) until thoroughly coated.
2. Serve immediately.

Distribution...

Portions

Yield

Hopkins Cafe
12/10/2023 Breakfast

100 Donut Holes

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Fajita Blend Veggies

Cooking Time:	Serving Pan:	Yield: 133.36 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Green Bell Pepper	13.34 Pound
- Red Bell Pepper Sliced Thin	13.34 Pound
- Jumbo Yellow Onion	10.67 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 12/10/2023 Breakfast	For Use In Morning Tofu Scramble	133.36 1/2 cup

JHU Hopkins Cafe

Sunday 12/10/2023

[None]

Breakfast

Grill Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 8 slice
Cooking Temp:	Serving Utensil:	Portions: 8 slice
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese8 Slice
-
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		8 slice

JHU Hopkins Cafe
Sunday 12/10/2023

[None]
Breakfast

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Quart
Cooking Temp:	Serving Utensil:	Portions: 4 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.25 14 Oz Pouch
- Syrup Blue Curacao	0.13 1 LT
- Water Tap	2 Quart
-	
1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast	4 8 oz	2 Quart

JHU Hopkins Cafe

[None]

Sunday 12/10/2023

Breakfast

Morning Tofu Scramble

Cooking Time:	Serving Pan:	Yield: 16.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 12 1/2 Gallon
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Firm Tofu	100.02	14 Oz Block
Cubed		
- Garlic Cloves	50.01	Clove
Chopped		
- Canola Oil		1 Quart 2 2/3 Tablespoon
* Stock Vegetable		2 Quart 1/4 Cup
- Onion Powder		1 Cup 2/3 Tablespoon
- Coarse Kosher Salt		1 Cup 2/3 Tablespoon
- Ground Turmeric		1/2 Cup 3 Tablespoon
- Ground Black Pepper		2 Cup 1 1/3 Tablespoon
* Fajita Blend Veggies	33.34	Pound

1. Heat oil in skillet over medium heat. In a large bowl, crumble tofu with your clean, gloved hands

breaking apart any big pieces. Add garlic to oil and let cook for 2 minutes or until soft but not browned.

Stir in tofu with oil and garlic.

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

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

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

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/10/2023 Breakfast

12 1/2 Gallon

16.67 Batch

JHU Hopkins Cafe
Sunday 12/10/2023

Desserts
Breakfast

Muffins Lemon Cranberry

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

Ingredients & Instructions...

- Lemon Cranberry Muffin	100 4 Oz Muffin
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Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		100 serving

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Casserole Hashbrown

Cooking Time: 45 Min	Serving Pan:	Yield: 4 2" Hotel Pan
Cooking Temp: 325	Serving Utensil:	Portions: 200 1/2 Cup
Internal Temp:		

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

- Fz Shrd Hash Browns	40 Pound
- Jumbo Yellow Onion	1 Quart
- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Dairy-Free Margarine	2 Cup

Melted

- Milk 2% .5 GAL	1 Quart
- Sour Cream	2 Quart
- Shredded Mild Cheddar Cheese	4 Pound

-

1. Gather all ingredients. Preheat oven to 325 degrees F**2. Steam potatoes until tender. Drain off excess liquid****3. Mix all ingredients together and pour into greased baking pans****4. Bake in oven at 325 degrees F for 45 minutes, or until done**

-

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

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast	200 1/2 Cup	4 2" Hotel Pan

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155	Serving Pan: Serving Utensil:	Yield: 82.5 Pound Portions: 440 3 oz
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Pre-Prep Instructions...**Allergens:** Egg**Ingredients & Instructions...**

- Liquid Whole Egg	10 3/4 Gallon 2 Cup
- Coarse Kosher Salt	2 1/8 Teaspoon
- Ground Black Pepper	1 1/8 Teaspoon

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

-

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

Hopkins Cafe 12/10/2023 Breakfast	440 3 oz	82.5 Pound
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JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill American Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- American Cheese	40 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		40 slice

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 20 Burger
Cooking Temp:	Serving Utensil:	Portions: 20 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub	20 Ea.
-	
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		20 Burger

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Mild Cheddar Cheese	40 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		40 slice

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

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

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

-

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

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

Distribution...

Portions

Yield

Hopkins Cafe
12/10/2023 Breakfast

100 4 oz

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 200 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 200 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	200 Ea.
- Small Potato Bun	200 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 Breakfast		200 Burger

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Lettuce

Cooking Time:	Serving Pan:	Yield: 40 leaf
Cooking Temp:	Serving Utensil:	Portions: 40 leaf
Internal Temp:		

Ingredients & Instructions...

- Green Leaf Lettuce	40 Leaf
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Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		40 leaf

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Pickle Chips

Cooking Time:	Serving Pan:	Yield: 2.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 2.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips	2.5 Pound
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Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		2.5 Pound

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 20 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 Breakfast		20 4 oz

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Swiss Cheese

Cooking Time:	Serving Pan:	Yield: 20 slice
Cooking Temp:	Serving Utensil:	Portions: 20 slice
Internal Temp:		

Ingredients & Instructions...

- 1.75 oz Sldd Swiss Cheese	20 Slice
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Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		20 slice

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Grill Tomato

Cooking Time:	Serving Pan:	Yield: 40 slice
Cooking Temp:	Serving Utensil:	Portions: 40 slice
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	40 slice
Sliced	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast		40 slice

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 40 Burger
Cooking Temp:	Serving Utensil:	Portions: 40 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 40 5.33 Oz |
| - Small Potato Bun | 40 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 Breakfast		40 Burger

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Ham Steaks

Cooking Time: Cooking Temp: 145 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 4 Ham Portions: 200 3 Oz Slice
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Ingredients & Instructions...

- Ham Smoked Deli 48 Pound

-

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

-

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

Distribution...

Portions

Yield

Hopkins Cafe
12/10/2023 Breakfast

200 3 Oz Slice

4 Ham

JHU Hopkins Cafe

Grill

Sunday 12/10/2023

Breakfast

Sandwich Breakfast Croissant

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- Croissant	250 Ea.
- Pork Sausage Patty	250 Ea.
- Hashbrown Patty	250 Ea.
- Scrambled Egg Patty	250 Ea.
- Mild Cheddar Cheese	250 Slice
- Dairy-Free Margarine	1 3/4 Gallon 3 1/4 Cup

Melted

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1. Preheat oven to 375 degrees F.**2. Split croissant in half and roll in the melted margarine. Toast on flattop grill until evenly browned.****3. Bake sausage in preheated 375 degree F oven for 10 minutes. Keep warm and set aside.****4. Lower the oven temperature to 250 degrees F and bake egg patties for 10 to 20 minutes, or until done. Keep warm and set aside.****5. Fry hashbrown patties for 3 to 5 minutes or until crispy. Keep warm and set aside.****5. Assemble sandwich: Bottom of croissant, sausage, egg, hashbrown, cheese. Wrap in foil, keep warm and set aside.**

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

Hopkins Cafe

12/10/2023 Breakfast

250 Sandwich

JHU Hopkins Cafe
Sunday 12/10/2023

Grill
Breakfast

Sausage Sub Breakfast Vegan

Cooking Time:	Serving Pan:	Yield: 8 serving
Cooking Temp:	Serving Utensil:	Portions: 8 2 patties
Internal Temp:		

Ingredients & Instructions...

-	Vegan Breakfast Sausage	2 Pound
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	1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.	
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	CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
	CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast	8 2 patties	8 serving

JHU Hopkins Cafe

Root

Sunday 12/10/2023

Breakfast

Asparagus Grilled with Roasted Tomatoes

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

Ingredients & Instructions...

- Jumbo Asparagus	56 Pound
- Red Grape Tomatoes	18 Pound
- Extra Virgin Olive Oil	1 Cup
- Balsamic Vinaigrette Dressing	1 1/2 Quart
1. Cut tomatoes in half. Cut or trim asparagus as appropriate. 2. Toss tomatoes with oil; spread onto bottom of parchment paper-lined sheet pan. Bake in 300 degree F oven 30-40 minutes or until roasted. 3. Grill asparagus 2 minutes on each side. Toss with tomatoes and dressing. 4. Serve warm. - CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C). CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Hopkins Cafe 12/10/2023 Breakfast	200 1/2 cup	6 1/4 Gallon

JHU Hopkins Cafe

Waffle Bar

Sunday 12/10/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 20 Waffle
Cooking Temp:	Serving Utensil:	Portions: 20 Waffle
Internal Temp:		

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

- Mix Waffle and Pancake	1 1/4 Quart
- Large Egg	5 Ea.
* Water	3 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1/4 Cup 1 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 Breakfast

20 Waffle