

# FROM HOME

## POST PANDEMIC PLANNING - ADAPTING TO THE NEW NORMAL

PRESENTED BY  **KONICA MINOLTA**

Konica Minolta has evolved its existing virtual events series, "We've Got You All Covered," which was developed primarily as a pandemic response and remote work enablement series, into a new program for business planning and returning to work in a post COVID-19 world. The new series, "Post Pandemic Planning - Adapting to the Next Normal," helps businesses plan for reopening and offers solutions for what the "next normal" looks like for businesses moving into the future. Click [here](#) for the series schedule.



# WEEK IN REVIEW

## BASEBALL!

Check out the 2020 and 2021 schedule below.

[VIEW](#)



## ROYALS BLOOD DRIVE WEEK

Through July 10, fans who donate blood at area Community Blood Centers will receive a special Rally Towel. To schedule an appointment, click the button.

[VISIT](#)



PRESENTED BY  
Chef has prepared the recipe for this a sandwich to crush on a hot summer day as we await the return of baseball.



This year, Royals Charities is taking their run/walk virtual! With registration, you'll get a KC Together t-shirt, bib, cooling headband, and more mailed to you. Proceeds benefit the Royals Charities grant program.

## INTRASQUAD GAME

Our boys in blue were back at it at The K - against each other.

[WATCH](#)














# TUNE-IN

## ROYALS KC PLAYBACK


## SCHEDULE

Classic Royals games will air on Royals Radio Network partners across the six-state region. As we wait for the 2020 season, relive the following games listed below.

SUNDAY 7/12	MONDAY 7/13	TUESDAY 7/14	WEDNESDAY 7/15	THURSDAY 7/16	FRIDAY 7/17	SATURDAY 7/18
Dyson triple and Grand Slam  12:00 pm CT		Hosmer walkoff HR vs. Greg Holland  7:00 pm CT	1985 World Series Game 5 - Royals at Cardinals  7:00 pm CT	The Complete Junis  7:00 pm CT	1985 World Series Game 7 - Cardinals at Royals  7:00 pm CT	1985 ALCS Game 5 - Blue Jays at Royals  6:00 pm CT
1985 ALCS Game 7 - Royals at Blue Jays  7:00 pm CT		1985 World Series Game 3 - Royals at Cardinals  7:00 pm CT		1985 World Series Game 6 - Cardinals at Royals  7:00 pm CT		1985 ALCS Game 6 - Royals at Blue Jays  7:00 pm CT
						Bubba 1st MLB Hit (7/13/2019)  6:00 pm CT

FRIDAY 7/10

SATURDAY 7/11

1985 ALCS Game 5 - Blue Jays at Royals  
  
7:00 pm CT

Yost achieves most Managerial wins in franchise history (7/18/2015)

  
6:00 pm CT

1985 ALCS Game 6 - Royals at Blue Jays  
  
7:00 pm CT



WEEK OF JULY 10, 2020

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## IN THE BALLPARK



Though we're not playing games, we still want to take a moment to honor those who are helping the community through two programs that are staples of the in-game experience at The K. Each Friday, we'll honor individuals on our social media channels until we can put them in the respective seats. We're also going to bring a little more of the ballpark experience to you at home with a weekly feature or two that are normally only shown on CrownVision.



**CAPTAIN  
JACOB  
ANDERSON**



**DOUG  
SHELTON**

PRESENTED BY  



**TEAM STORE PICKUP** If you want the latest Royals styles, you can now get curbside pickup outside of the Royals Team Store at The K! **Opening Monday, July 13.** To place your order, you can email [kcsports@aramark.com](mailto:kcsports@aramark.com), call 816-504-4045, or send a direct message to @RoyalsTeamStore on Twitter or Instagram.

[SHOP](#)



# CRAFT & DRAFT MEATLOAF SANDWICH

**DIFFICULTY:** ★ ★ ★ ★

**NUMBER OF SERVINGS:** 4 OPEN-FACED SANDWICHES

**PREP TIME:** MEATLOAF: 1 HOUR | MASHED POTATOES: 30 MIN | TANGY TOMATO SAUCE: 30 MIN

**TOOLS & UTENSILS:** OVEN, TABLETOP MIXER, POTATO RICER OR HAND MASHER, CUTTING BOARD, CHEF'S KNIFE, MEATLOAF/POUND CAKE PAN, MIXING BOWL(S), RUBBER SPATULA, VEGETABLE PEELER, MEDIUM SAUCE POT, SMALL SAUCE POT

## MEATLOAF

YIELD: 4-8 OUNCE SLICES

### INGREDIENTS

- 2 Pounds Ground Beef, 80/20 Blend
- 2 Each Eggs
- ½ Cup Oats, Rolled, Uncooked
- ¾ Cup Salsa
- 1 Tbsp. Salt, kosher
- 1 + ½ tsp Pepper, black, ground

### PROCEDURE

- Combine all ingredients together by hand in a mixing bowl or in tabletop mixer at low speed. Mix ingredients until well blended and protein is becoming stringy.
- Portion into baking vessel, preferably a loaf pan for perfect serving sizes. Press mixture into pan to remove air pockets.
- Bake in 350°F oven to an internal temperature of 165°F, approximately 45 minutes. \*\*Place sheet pan under meatloaf pan to catch any fat run-off\*\*
- Remove from oven, pour off fat, cool slightly. Remove loaf from pan and slice into 4 equal portions.
- Reserve hot.

## TANGY TOMATO SAUCE

YIELD: 1 CUP

### INGREDIENTS

- 1 Tbsp. Onion, yellow, small dice
- 1 tsp. Oil, canola or vegetable
- 1 Cup Ketchup
- 1 Tbsp. Brown Sugar
- ½ tsp. Mustard, dry
- ½ tsp. Worcestershire Sauce
- ½ tsp. Tabasco Sauce

### PROCEDURE

- Heat oil in small saute pan over medium heat.
- Saute onions in oil until translucent.
- Add remaining ingredients. Simmer over low heat, constantly stirring for 15 minutes, to develop flavor.
- Reserve warm.

## YUKON MASHED POTATOES

YIELD: 4 SERVINGS

### INGREDIENTS

- 1 Pounds Yukon Gold Potatoes, peeled, cut into large chunks
- As Needed Water, cold
- 2/3 Cup Heavy Cream
- 2 Tbsp. Butter, unsalted
- To Taste Salt, kosher
- To Taste Black Pepper, ground

### PROCEDURE

- Place potatoes in medium sauce pot and cover with cold water, about 1 inch over potatoes.
- Bring potatoes and water to a boil, lower to a simmer. Cook until potatoes are fork tender, approximately 15 minutes.
- Heat cream and butter over low heat in small saute pan, do not boil over or scorch.
- Drain potatoes. Place in mixing bowl and mash the potatoes. If using ricer, rice the potatoes back into the cooking pot.
- When potatoes are smooth to your liking, fold in the cream and butter. Season with salt and pepper.
- Reserve warm.

## MEATLOAF SANDWICH

YIELD: 4 OPEN-FACED SANDWICHES

### INGREDIENTS

- 1 Recipe Meatloaf Portions, held warm
- 1 Recipe Yukon Mashed Potatoes, held warm
- 1 Recipe Tangy Tomato Sauce, held warm
- 4 Slices Texas Toast, or thick sliced white bread
- 4 Ounces Butter, unsalted, melted
- 1 Ounce Green Onions, thin sliced

### PROCEDURE

- Heat saute pan over medium heat.
- Brush all four slices of bread with the melted butter on both sides. Griddle the bread on both sides. Remove from pan and place on plate.
- Place one portion of mashed potatoes on top of each piece of griddled bread.
- Add meatloaf slice on top of mashed potatoes.
- Drizzle tomato sauce evenly over each of the 4 sandwiches.
- Sprinkle green onions on top of each dish.
- ENJOY!!!!