

# 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

ROYALS CHARITIES Kansas City  
**DIAMOND OF DREAMS**  
 HELP US BRING A  
**FISHER HOUSE**  
 TO KANSAS CITY  
 AUCTION CLOSING AT 9:00 PM CT ON SUNDAY, JULY 26, 2020  
[ROYALS.COM/DIAMONDODREAMS](http://ROYALS.COM/DIAMONDODREAMS)

Even though the annual on-field gala was cancelled due to the pandemic, you can get awesome items and experiences through the virtual auction. All proceeds benefit Royals Charities and the mission to bring a Fisher House to Kansas City. To see more information and bid on items, click the image above.



This week's recipe is a sneak peak of a brand new recipe Chef Johnny has created for the Konica Minolta Diamond Club.

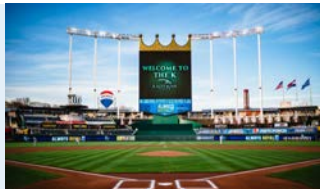
ROYALS CHARITIES **VIRTUAL 5K&10K RUN/WALK**  
 SATURDAY, AUGUST 1, 2020  
 RESERVE YOUR SPOT TODAY AT [ROYALS.COM/RUN](http://ROYALS.COM/RUN)  
 PRESENTED BY PRICE CHOPPER

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. To register or find out more information, click the image above.

### BASEBALL!

Check out the 2020 and 2021 schedule below.

[VISIT](#)









## TUNE-IN

### ROYALS 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 7/19	MONDAY 7/20	TUESDAY 7/21	WEDNESDAY 7/22	THURSDAY 7/23	FRIDAY 7/17	SATURDAY 7/18
Homerun Derby in Chicago (9/11/2019)  12:00 pm CT	Exhibition Game vs. Houston Astros  7:05 pm CT	Exhibition Game vs. Houston Astros  1:05 pm CT	Exhibition Game at St. Louis Cardinals  3:05 pm CT		1985 World Series Game 7 - Cardinals at Royals  7:00 pm CT	Bubba 1st MLB Hit (7/13/2019)  6:00 pm CT
					Royals at Indians 6:10 pm CT	Royals at Indians 4:10 pm CT

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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.



**LIEUTENANT COLONEL TONY LEE**



**SAM McNULTY**

PRESENTED BY  



THE TEAM STORE IS OPEN! AS THE BOYS IN BLUE HIT THE FIELD, YOU CAN STOP BY THE STORE AND GET THE NEWEST ROYALS GEAR.

[SHOP](#)

# ROYALS RESPOND PROVIDED OVER 500,000 MEALS

**122**

FRONT OFFICE ASSOCIATES VOLUNTEERED

**390**

TOTAL LABOR HOURS FOR VOLUNTEERING

aramark DONATED

**500 LBS**

OF FOOD TO A LOCAL FOOD BANK



LETTERS TO 11 ASSISTED LIVING FACILITIES

FED

**2,500**

KCMO AND KCK POLICE, FIRE & EMS

**450**

MEALS FOR HEALTHCARE WORKERS



**FOOD DISTRIBUTION AT KAUFFMAN**

**1,778 FAMILIES**  
**16 COUNTIES**

CLAY, DOUGLAS, FRANKLIN, JACKSON, JEFFERSON, JOHNSON, MARSHALL, MIAMI, NEMAHA, OSAGE, POTTAWATOMIE, RILEY, SHAWNEE, WABAUNSEE, WASHINGTON AND WYANDOTTE

<b>8,501</b>	<b>4,017</b>
TOTAL	ADULTS
<b>747</b>	<b>3,737</b>
SENIORS	CHILDREN

DONATED **2,500** MASKS

DISTRIBUTED **5,000** BOXES OF FRESH PRODUCE TO OUR COMMUNITY



**12** GRANTS DISTRIBUTED TO FIGHT FOOD INSECURITY



**192 LIVES**

IMPACTED THROUGH BLOOD DRIVE HOSTED AT KAUFFMAN STADIUM



2 MONTH SUPPLY OF DIAPERS FOR **333 KIDS**





# SPICY CHICKEN WAFFLE CONE

**DIFFICULTY:** ★ ★ ★ ★

**NUMBER OF SERVINGS:** 4 CONES

**PREP TIME:** CHICKEN TENDER IN MARINADE: 12-24 HOURS | HOMESTYLE SLAW: 3 MINUTES | HOT HONEY: 5 MINUTES

**COOK TIME:** 3-5 MINUTES

**TOOLS & UTENSILS:** CUTTING BOARD, CHEF'S KNIFE, SMALL BOWL(S), RUBBER SPATULA, SMALL POT, DUTCH OVEN OR DEEP HIGH-SIDED PAN FOR FRYING

## CHICKEN TENDER MARINADE

YIELD: 1 LB OR 4 PORTIONS

### INGREDIENTS

- 1 Lbs Chicken Tenders, fresh
- ½ Cup Buttermilk
- 1 Tbsp. Montreal Chicken Seasoning

### PROCEDURE

- Mix Buttermilk and Montreal seasoning together.
- Pour over chicken, mix so chicken is coated.
- Cover and store under refrigeration for 12-24 hours for maximum flavor.

## HOT HONEY

YIELD: ½ CUP OR 4 PORTIONS

### INGREDIENTS

- ½ Cup Honey
- 2 tsp. Tabasco Sauce
- 2 tsp. Sriracha

### PROCEDURE

- Warm honey in original bottle in a water bath so it is easier to use.
- Combine all ingredients in a small bowl, stirring until they are fully combined.
- Hold warm for easy application.

## TEMPURA BATTER

YIELD: ½ CUP OR 4 PORTIONS

### INGREDIENTS

- ¾ Cup Cornstarch
- ¼ Cup AP Flour
- 1 tsp. Baking Powder
- ½ tsp. Salt, kosher
- ¼ tsp. Pepper, black, ground
- 1 each Egg, beaten
- 1 Cup Water, cold

### PROCEDURE

- Mix cornstarch flour, baking powder, salt, and pepper together in a bowl.
- Stir beaten egg into dry mixture.
- Whisk in water until a batter is formed. Reserve covered, under refrigeration.

## HOMESTYLE SLAW

YIELD: 4 PORTIONS

### INGREDIENTS

- 12 Ounces Coleslaw Mix w/ Red Cabbage and Carrots
- ½ Cup Honey Mustard Dressing

### PROCEDURE

- Combine dressing and cabbage mix. Cover and hold under refrigeration. Make at least one hour before using.

## SEASONED FLOUR

YIELD: 1 CUP

### INGREDIENTS

- ½ Cup AP Flour
- 1/8 Cup Montreal Chicken Seasoning
- 1/8 Cup Salt, kosher
- 1/8 Cup Granulated Garlic
- 1/8 Cup Black Pepper, ground

### PROCEDURE

- Mix all ingredients in small bowl. Cover and hold at room temperature.



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## SPICY FRIED CHICKEN CONE

YIELD: 1 CUP

### INGREDIENTS

- As Needed Oil for Frying
- 1 Recipe Marinated Chicken Tenders
- 1 Recipe Seasoned Flour
- 1 Recipe Tempura Batter
- 1 Recipe Hot Honey
- 1 Recipe Homestyle Slaw
- 4 Each Waffle Cone
- 2 Tbsp. Green Onions, thin slice

### PROCEDURE

- Add oil to dry high sided pot, between 2"-2.5", enough so chicken will be submerged when being fried.
- Heat oil to 375°F, using a high temperature thermometer to check progress.
- Place marinated chicken into seasoned flour, shake off excess.
- Place dredged chicken into tempura batter, let excess drip off before placing in frying oil.
- Fry chicken to an internal temperature of 165°F. Place onto paper towels to remove excess oil.  
\*Chicken can be cut into smaller pieces after resting so they fit into cones better\*
- Portion slaw equally between the 4 waffle cones.
- Place chicken on top of slaw in cone.
- Drizzle hot honey over chicken.
- Sprinkle with green onion for garnish.

ENJOY!!!