

# FROM HOME

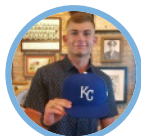
## POST PANDEMIC PLANNING - ADAPTING TO THE NEW NORMAL

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



Pick 4  
LHP  
**Asa Lacy**  
Texas A&M



Pick 32  
SS  
**Nick Loftin**  
Baylor

Wednesday night the Royals welcomed the two newest members to the organization. To see the picks from day two click [here](#).



Learn how to make one of Chef Johnny's favorites from Craft and Draft. Enjoy The K staple of Street Tacos and wash them down with a Builders Margarita.

American Heart Association®



### VIRTUAL GO RED FOR WOMEN LUNCHEON

Each year, the Royals support the American Heart Association through the Go Red for Women Luncheon. This year, you can too by supporting their virtual luncheon on Wednesday, June 17 at noon. In the meantime, you can participate in the online auction.

Register for the luncheon webinar [REGISTER](#)

Register for the virtual auction [REGISTER](#)

PRESENTED BY POPULOUS

**SAVE THE DATE!**

TV BROADCAST ON FRIDAY, JUNE 12  
7PM | 41 ACTION NEWS

ENCORE PRESENTATION SATURDAY, JUNE 13  
1PM | 41 ACTION NEWS  
7PM | 38 THE SPOT

KCSPORTSAWARDS.ORG



As we all start to travel again, our partners at National Car Rental want you to feel confident and safe when it's time to hit the road. That's why they've introduced the Complete Clean Pledge, their commitment to clean and sanitize every vehicle. Visit [Nationalcar.com](#) to learn more.

[VISIT](#)

### ROYALS SOCIAL

**MONDAY**  
Kids Activities

[VISIT](#)

**TUESDAY**  
Trivia

[VISIT](#)

**WEDNESDAY**  
Phone Wallpapers

[VISIT](#)

**THURSDAY**  
YouTube content

[VISIT](#)

And don't forget to tag us in your photos!

## 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.

FRIDAY 6/12	SATURDAY 6/13
<p>2015 ALCS Game 6 Royals    12:00 pm CT</p> <p>Royals at Tigers (8/10/2019)  <b>KANSAS CITY.</b> 7:00 pm CT rear 8:30 pm CT</p>	<p>KC's 7-Run, 9th Inning Comebacks (5/28/16)</p> <p>6:00 pm CT</p>

SUNDAY 6/14	MONDAY 6/15	TUESDAY 6/16	WEDNESDAY 6/17	THURSDAY 6/18	FRIDAY 6/19	SATURDAY 6/20
<p>Yost's 500th Career Win with KC (6/12/16)</p> <p>12:00 pm CT</p> <p>1985 All-Star Game  <b>KANSAS CITY.</b> 5:30 pm CT</p> <p>2016 All-Star Game  <b>KANSAS CITY.</b> 8:30 pm CT</p>	<p>Simulated Game ('85 Royals vs '15 Royals) Royals    7:00 pm CT</p>	<p>Whit's First Triple &amp; HR (6/13/16)</p> <p>7:00 pm CT</p> <p>2015 ALDS Game 2 (Astros at Royals)  <b>KANSAS CITY.</b> 7:00 pm CT</p>	<p>2015 ALDS Game 4 (Royals at Astros)  <b>KANSAS CITY.</b> 7:00 pm CT</p>	<p>Duffy Strikeout Record (8/1/16)</p> <p>7:00 pm CT</p> <p>2015 ALDS Game 5 (Astros at Royals)  <b>KANSAS CITY.</b> 7:00 pm CT</p>	<p>7:00 pm CT rear 8:30 pm CT</p>	<p>Yordano Ventura's First Complete Game (9/19/16)</p> <p>6:00 pm CT</p>

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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.



**FIRST  
LIEUTENANT  
STEVE BROSZY**



**DANNY &  
ANGELA  
TORRES**

PRESENTED BY  **KANSAS CITY**



**ROYALS  
RUSHMORE**

WATCH



### 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! 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



PAIRED WELL WITH



# GIN & JUICE STREET TACOS

**DIFFICULTY:** ★ ★ ★ ★

DRINK  SMART®

**NUMBER OF SERVINGS:** 12-16 STREET TACOS

**PREP TIME:** GIN & JUICE PORK: APPROX. 2 HOURS | SRIRACHA LIME SOUR CREAM: 5 MINUTES

| AVOCADO CHIMICHURRI: 5 MINUTES

**TACO BUILD TIMES:** 3-5 MINUTES

**TOOLS & UTENSILS:** BLENDER, CUTTING BOARD, CHEF'S KNIFE, SMALL BOWL(S), RUBBER SPATULA, MICROPLANE OR BOX GRATER, DUTCH OVEN OR DEEP HIGH SIDED PAN FOR BRAISING

## GIN & JUICE PORK

YIELD: APPROX. 40 OZ PORK + BRAISING LIQUID

### INGREDIENTS

- **5 Lbs** Pork Shoulder, boneless
- **2 Tbsp** Oil, Canola
- **1 Ea** Bay Leaf
- **½ Bunch** Cilantro
- **2 Ounces** Garlic, fresh, chopped
- **1 Tbsp** Onion Powder
- **1 tsp** Cumin, ground
- **2 Tbsp** Ancho Chili Powder
- **2 Tbsp** Salt, kosher
- **1 tsp** Pepper, black, ground
- **1 ½ Cup** Restless Spirits Gin
- **3 ½ Cup** Orange Juice

### PROCEDURE

- Cut pork into 4-6 smaller pieces to speed up cooking process, season pieces with salt and pepper.
- Heat oil in Dutch oven or high sided pan, over medium heat
- Sear pork on all sides, don't be shy to get good color and let the pieces brown.
- Remove pork onto paper towels. Drain fat from pan, return to medium heat.
- Deglaze the pan with the gin (careful not to breathe in the steam) and orange juice.
- Add garlic, onion powder, cumin, bay leaf, cilantro, and ancho chili powder.
- Bring to a boil, add pork back to vessel. Reduce heat to a simmer.
- Cook covered for 1.5-2 hrs, occasionally flip pork over to ensure proper cooking, until fork tender. Remove fat from top of liquid during cooking process with a ladle.
- Remove bay leaf and cilantro.
- Shred pork, reserve in hot braising liquid

## SRIRACHA LIME SOUR CREAM

YIELD: 1 CUP

### INGREDIENTS

- **1 Cup** Sour Cream
- **1 Tbsp** Cilantro, chopped
- **½ Each** Lime. Zested, Juiced
- **1 Tbsp** Sriracha
- **To Taste** Salt, kosher
- **To Taste** Black Pepper, ground

### PROCEDURE

- Mix all ingredients in small bowl with rubber spatula, making sure to scrape down sides and incorporate fully.
- Reserve covered under refrigeration until use.



PAIRED WELL WITH



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## AVOCADO CHIMICHURRI

YIELD: 1 CUP

### INGREDIENTS

- **2 Each** Avocado
- **1 Tbsp** Cilantro, chopped
- **1 Tbsp** Parsley, chopped
- **1 Each** Garlic, chopped
- **½ Each** Lime, juiced
- **½ Each** Jalapeno, minced
- **½ tsp** White Wine Vinegar
- **½ tsp** Oil, Canola
- **To Taste** Salt, kosher
- **To Taste** Pepper, black, ground

### PROCEDURE

- Remove avocado pulp from skin, remove pit. Mash with fork in small bowl.
- Fold in remaining ingredients.
- Reserve covered under refrigeration until use.

## GIN & JUICE STREET TACOS

YIELD: 4 PORTIONS (12-16 TACOS)

### INGREDIENTS

- **12-16 Each** Flour Tortillas, 3.5"
- **1 Recipe** Gin & Juice Pork
- **4 Ounces** Queso Fresco or Cotija Cheese, crumbled
- **½ Ounce** Cilantro, Picked
- **1 Recipe** Avocado Chimichurri
- **1 Recipe** Sriracha Lime Sour Cream
- **2 Each** Limes, halved, grilled/seared

### PROCEDURE

- Lay out tortillas.
- Portion meat equally amongst all tortillas.
- Top meat with cheese, avocado chimichurri, and sour cream.
- Finish with fresh cilantro.
- Serve with grilled limes on side to add extra citrus when needed. ENJOY!!!



PAIRED WELL WITH



# THE BUILDERS MARGARITA

DIFFICULTY: ★ ★ ★ ★

DRINK  SMART®

## INGREDIENTS

- **1.5 ounces** Builders Botanical Gin
- **3 ounces** margarita mix (The best, and our personal favorite, is Tres Agaves Margarita Mix)
- Garnish with a lime wedge