

FROM HOME

WE'VE GOT YOU ALL COVERED

PRESENTED BY  KONICA MINOLTA

Join Konica Minolta in the upcoming weeks for the “We’ve got you all covered” virtual series that demonstrates, discusses, and addresses business professionals questions surrounding the coronavirus pandemic. The tools provided in the series will help to embrace the “new normal” as we know it and keep businesses top of mind for their customers. Events are taking place every Tuesday and Thursday, so check out the schedule [here!](#)



WEEK IN REVIEW




SEASON TICKET MEMBERS
TOWN HALL WITH BOB KENDRICK

GIVING TUESDAY

Join Royals Charities in supporting those who are suffering from hunger due to the COVID-19 pandemic. On Tuesday, May 5, fans can support the cause by donating on the webpage for Harvesters - The Community Food Network. Royals Charities will match donations up to \$200,000.

[VISIT](#)



There's nothing quite like a hot dog at a baseball game. With this week's recipe, you can get a little closer to having a true ballpark classic. Keep reading for the recipe for a Sunrise Hot Dog!



Brancato's Catering & Events is here to make sure Mother's Day is special with a delicious brunch menu. It's a great deal and gets even better by ordering from the special link: You get 10% off.

[VISIT](#)

ROYALS SOCIAL

Fans can find something new on the Royals social media channels every day:

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 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 5/3	MONDAY 5/4	TUESDAY 5/5	WEDNESDAY 5/6	THURSDAY 5/7	FRIDAY 5/8	FRIDAY 5/1	SATURDAY 5/2
2014 ALDS Game 1  12:00 pm CT	2015 ALDS Game 1  7:00 pm CT	Salvy's 1st Career Walkoff HR  7:00 pm CT 2015 ALDS Game 4  7:00 pm CT	2015 ALCS Game 5  7:00 pm CT	BBQ Sauce Game  7:00 pm CT	1980 ALCS Game 2 Royals    12:00 pm CT	PRICE CHOPPER 1980 ALCS Game 1 Royals    12:00 pm CT	2014 Wild Card Game  6:00 pm CT 2014 ALDS Game 2  6:00 pm CT



SUNRISE DOG

DIFFICULTY: ★ ★ ★ ★

NUMBER OF SERVINGS: 4 LOADED HOT DOGS

PREP TIME: SAUSAGE GRAVY: 20-30 MINUTES | FRIED EGGS: 2 MINUTES

COOK TIME: 3-5 MINUTES

TOOLS & UTENSILS: MEDIUM SKILLET, WOODEN SPOON/RUBBER SPATULA, SMALL BOWL, SAUTE PAN (PREFERABLY NON-STICK), TONGS

SAUSAGE GRAVY

YIELD: 8 OZ

INGREDIENTS

- **1/2 Pound** Ground Pork or Italian Sausage out of Casing
- **2 Tbsp** All Purpose Flour
- **2 Cups** Whole Milk
- **1 tsp** Salt, Kosher
- **1 tsp** Black Pepper, ground
- **Pinch** Cayenne

PROCEDURE

- In a medium skillet, over medium heat, cook sausage until no pink remains, about 8-10 mins.
- Sprinkle flour over cooked sausage and fat, stir in creating a roux.
- Stir in milk and bring to a boil. Reduce heat, let simmer until thick, about 5 minutes.
- Season with salt, pepper, and cayenne. Reserve warm.

FRIED EGG

YIELD: 4 EACH

INGREDIENTS

- **4 each** Egg, large
- **4 tsp** Butter, unsalted
- **As needed** Salt & pepper

PROCEDURE

- Crack an egg carefully into small pour, making sure yolk stays intact.
- Heat 1 tsp of butter in a sauté pan over medium heat. Once the pan is fully heated, carefully pour in the egg, season with salt and pepper to your taste, and let it cook to your liking:

Sunny-Side Up: the whites are completely set but the yolks are still soft.

Over-Easy: flip the egg over and cook for an additional 10-30 seconds, or

Over-Medium: 30-60 seconds, or

Over-Hard: 1-2 minutes for over-hard eggs.

- Repeat for each egg.
- Hold warm while preparing hot dogs.

SUNRISE DOG

YIELD: 4 DOGS

INGREDIENTS

- **4 each** Hot Dogs
- **4 each** Hot Dog Buns
- **8 each** Bacon Strips, cooked
- **8 ounces** Sausage Gravy
- **2 ounces** Cheddar Cheese, shredded
- **4 each** Fried Eggs

PROCEDURE

- Cook hot dogs in your preferred method (grill, boiling, saute pan, microwave) to an internal temperature of 165°F. Place in buns.
- Place a piece of bacon on either side of hot dog in buns.
- Top each dog with 2 ounces of sausage gravy.
- Sprinkle cheese equally amongst 4 dogs on top of gravy.
- Place fried egg on top of cheese.
- Indulge!!!