

FROM HOME

WE'VE GOT YOU ALL COVERED

PRESENTED BY  KONICA MINOLTA

Join Konica Minolta for this "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 help to embrace our "new normal" 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



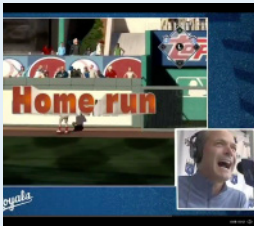
OPERATION BBQ

Earlier this week, Royals Charities partnered with Operation BBQ to provide boxed lunches prepared by Fiorella's Jack Stack Barbeque and Brancato's Catering to 2,500 first responders in KCMO and KCK. The gesture was a thank you for their hard work during the COVID-19 pandemic.

[WATCH](#)



Chef Johnny has put together a fried favorite from across the pond. Enjoy this favorite from The K with a pint of Boulevard Pale Ale.



MLB THE SHOW PRESENTED BY EVERGY

Thanks to the efforts of our Event Presentation staff, the Club was able to air a simulated MLB The Show game on our social channels, presented by Evergy. With commentary by broadcaster Ryan Lefebvre, you can watch the game on our Royals YouTube channel.

[WATCH](#)

ROYALS RESPOND

[VISIT](#)

You can bid on exclusive Royals items to support the Royals Respond Fund benefitting Kansas City area non-profits who care for those affected by the COVID-19 pandemic. The auction starts at 9 am on June 1 and ends June 7. To bid on items, click the button.

STEP UP BIG With Hunter Dozier! #17

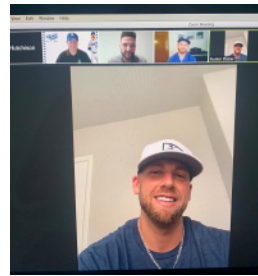


Hunter Dozier has donated time to Big Brothers and Big Sisters of Kansas City, but this year he's taking it virtual. Throughout the last few weeks, he's joined Bigs and Littles for a few different online events.



COOKING WITH DOZIER

[WATCH](#)



DOZIER MEETS BIGS AND LITTLES

[WATCH](#)



JOEL GOLDBERG JOINS DOZIER

[READ](#)

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!

FROM HOME

WE'VE GOT YOU ALL COVERED

PRESENTED BY  KONICA MINOLTA

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.



**SERGEANT
JUAN
MARTINEZ**



**COLONEL
TONY
HOFMANN**

PRESENTED BY  



**SEARCHBAR
SHAKEDOWN**

WATCH



**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, call 816-504-4045, or send a direct message to @RoyalsTeamStore on Twitter or Instagram.













SHOP

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 5/29	SATURDAY 5/30
 Royals Clinch Spot in 2014 Post-Season Royals    12:00 pm CT	2014 World Series Game 2  6:00 pm CT
Royals Classics: Solor HR Record  7:00 pm CT	

SUNDAY 5/31	MONDAY 6/1	TUESDAY 6/2	WEDNESDAY 6/3	THURSDAY 6/4	FRIDAY 6/5	SATURDAY 6/6
2014 World Series Game 6  12:00 pm CT	Rays at Royals (5/1/19) Game 1  7:00 pm CT & 9:00 pm CT	ALCS Ring Presentation Ceremony CWS at Royals  7:00 pm CT	Rays at Royals (5/1/19) Game 2  7:00 pm CT & 9:00 pm CT	Royals Take Over 1st in Division (6/9/15)  7:00 pm CT	 2014 ALCS Game 4 Royals    12:00 pm CT	Johnny Cueto Royals Debut (8/10/15)  6:00 pm CT
Rangers at Royals (5/14/19)  7:00 pm CT & 9:00 pm CT					Yankees at Royals (5/26/19)  7:00 pm CT & 9:00 pm CT	



BOULEVARD PALE ALE FISH AND CHIPS

DIFFICULTY: ★ ★ ★ ★

NUMBER OF SERVINGS: 4 6 OZ PORTIONS

PREP TIME: PALE ALE BATTER: 5 MINUTES | APPLE COLESLAW: 5 MINUTES
OLD BAY TARTAR SAUCE: 5 MINUTES | CHIPS: 20 MINS

COOK TIME: 5-10 MINUTES

TOOLS & UTENSILS: MIXING BOWLS, WIRE WHISK, CUTTING BOARD, CHEF'S KNIFE, RUBBER SPATULA, VESSEL FOR FRYING (HIGH SIDED POT, DUTCH OVEN, DEEP FRYER), METAL BASKET STRAINER/SPIDER, PAPER TOWELS

PALE ALE FISH BATTER

YIELD: 18 OZ

INGREDIENTS

- **1 Cup** All Purpose Flour
- **2 Tbsp** Garlic Powder
- **2 Tbsp** Paprika
- **1 Tbsp** Salt, kosher
- **2 tsp** Pepper, black, ground
- **1 each** Egg, beaten
- **1 Bottle** Boulevard Pale Ale

PROCEDURE

- Mix flour, garlic powder, paprika, salt, and pepper together in a bowl.
- Stir beaten egg into dry mixture.
- Whisk in Boulevard Pale Ale until a batter is formed. Reserve covered, under refrigeration.

APPLE COLESLAW

YIELD: 4 PORTIONS

INGREDIENTS

- **7 ounces** Coleslaw Mix w/ Red Cabbage and Carrots
- **.25 cup** Mayonnaise
- **1 Tbsp** Granulated sugar
- **2 tsp** White Vinegar
- **1/8 tsp** Salt, kosher
- **1/8 tsp** Black Pepper, ground
- **1/2 Each** Granny Smith Apple, cored, small diced

PROCEDURE

- Whisk mayonnaise, sugar, vinegar, salt, and pepper together until fully incorporated.
- Cut cored apple into a small dice or matchsticks, keeping the skin on for color and texture.
- Combine wet mixture with shredded vegetables and apples.
- Let sit at least one hour before serving. Hold under refrigeration.

OLD BAY TARTAR SAUCE

YIELD: 1 CUP

INGREDIENTS

- **1 Cup** Mayonnaise
- **1/2 tsp** Dijon Mustard
- **1 Tbsp** Capers, chopped
- **1/2 Each** Lemon, Juiced
- **2 Tbsp** Dill Pickles, chopped
- **1 Tbsp** Dill, fresh, chopped
- **2 tsp** Old Bay Seasoning
- **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.



BOULEVARD PALE ALE FISH AND CHIPS

DIFFICULTY: ★ ★ ★ ★

NUMBER OF SERVINGS: 4 6 OZ PORTIONS

PREP TIME: PALE ALE BATTER: 5 MINUTES | APPLE COLESRAW: 5 MINUTES
OLD BAY TARTAR SAUCE: 5 MINUTES | CHIPS: 20 MINS

COOK TIME: 5-10 MINUTES

TOOLS & UTENSILS: MIXING BOWLS, WIRE WHISK, CUTTING BOARD, CHEF'S KNIFE, RUBBER SPATULA, VESSEL FOR FRYING (HIGH SIDED POT, DUTCH OVEN, DEEP FRYER), METAL BASKET STRAINER/SPIDER, PAPER TOWELS

CHIPS (FRIES)

YIELD: 4 PORTIONS

INGREDIENTS

- **4 Each** Russet Potato, large, cut into ¼ inch strips
- **To Taste** Salt, kosher
- **To Taste** Pepper, black, ground
- **As Needed** Vegetable or Canola Oil for Frying

PROCEDURE

- Cut potatoes into ¼ inch strips, skin can be left on or removed, dealer's choice!! Reserve in water to avoid oxidation.
- Add oil to dry high sided pot, between 2"-2.5", enough so potatoes will be submerged when being fried.
- Heat oil to 325°F, using a high temperature thermometer to check progress.
- ***Before frying potatoes, pat dry on paper towels to remove any water, excess water will cause oil to "pop", possibly causing burns.***
- Depending on size of pot, you fry potatoes in batches. Avoid overcrowding oil, as this will lower temperature and slow cooking times.
- Fry the potatoes for 3-4 mins. Make sure to flip them over with metal spoon while cooking so all sides have made contact with the oil. Remove with wire basket, slotted spoon or spider, allow excess oil to drip back into pot. Place onto paper towels.
- Raise temperature of oil to 375°F. Fry the potatoes again for 2-3 mins, until golden brown. Remove in same manner as first cook, season with salt and pepper, reserve hot.
- ***Oil can remain at 375°F for the fish***

BOULEVARD PALE ALE FISH AND CHIPS

YIELD: 4 PORTIONS

INGREDIENTS

- **1 Recipe** Pale Ale Beer Batter
- **1 Recipe** Apple Coleslaw
- **1 Recipe** Old Bay Tartar Sauce
- **1 Recipe** Chips
- **1 ½ Lbs.** Cod Filet, skinned, cut into 8-3 ounce portions

PROCEDURE

- Using oil from chip frying, heat to 375°F.
- Place cod portions into batter, coating completely. Remove one at a time, allowing excess batter to fall back into bowl before gently placing fish into frying oil. Avoid overcrowding oil, as this will lower temperature and slow cooking times. Depending on size of cooking vessel only fry 2-3 portions at a time.
- Cook until golden brown, internal temperature of 150°F, approximately 3-5 minutes, remembering to flip over fish in oil to ensure proper cooking. Remove with wire basket, slotted spoon or spider, allow excess oil to drip back into pot. Place onto paper towels.
- Repeat until all fish has been fried.
- Serve with chips, coleslaw and tartar sauce. Enjoy!!