

# 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, check out the schedule [here!](#)



## WEEK IN REVIEW



**Q&A**  
WITH  
**SALVADOR PEREZ**  
PRICE CHOPPER

### IN MEMORIAM OFFICER MIKE MOSHER

The Royals posted a virtual moment of silence for Overland Park, Ks., police officer Michael Mosher Monday at 7 p.m. Officer Mosher died in the line of duty the day before. 7pm CT marked the usual time, right before the National Anthem, the Club would have had the opportunity to ask the crowd at the previously scheduled game to observe a moment of silence.



This week, Chef Johnny has prepared the Blue Moon Brat recipe for your home enjoyment.

## 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 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 5/10	MONDAY 5/11	TUESDAY 5/12	WEDNESDAY 5/13	THURSDAY 5/14	FRIDAY 5/15	FRIDAY 5/8	SATURDAY 5/9
2014 ALDS Game 3  12:00 pm CT	2015 ALCS Game 1  7:00 pm CT	2015 ALCS Game 2  7:00 pm CT Justin Maxwell Walkoff Grand Slam  7:00 pm CT	2015 ALCS Game 4  7:00 pm CT	Yordano Ventura's First Home Win  7:00 pm CT	1980 ALCS Game 3 Royals    12:00 pm CT 2015 ALCS Game 6  7:00 pm CT	1980 ALCS Game 2  6:00 pm CT	2014 ALCS Game 1  6:00 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 their respective seats.



**CAPTAIN  
CARL E.  
BOLTE**

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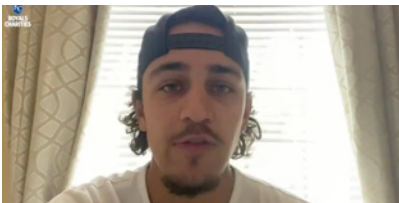
**KEVIN  
MARTIN**

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PRESENTED BY 

## THANK YOU

**THIS PAST WEEK, THE ROYALS SUPPORTED THE UNIVERSITY OF KANSAS HEALTH SYSTEM AND THE ESSENTIAL WORKERS THROUGH A FEW DIFFERENT EVENTS.**



Infielder Nicky Lopez bought 450 Papa John's pizzas for healthcare workers at the Indian Creek Campus.

[WATCH](#)



General Manager Dayton Moore answered baseball questions and thanked healthcare workers for their courage with gift cards from Dunkin and its "Dunkin Coffee Break" to honor those on the front lines of COVID-19.

[WATCH](#)



Fanatics donated Royals-colored masks to KU to give to patients who might need them in the cancer clinic and those riding shuttles on campus. The masks are made from the same material as Royals jerseys and came in royal blue and powder blue.

[WATCH](#)



# BLUE MOON BRAT

**DIFFICULTY:** ★ ★ ★ ★

**NUMBER OF SERVINGS:** 4 LOADED BRATS

**PREP TIME:** BRAISED RED CABBAGE: 1 HOUR 20 MINUTES | BLUE MOON GOUDA SAUCE: 10-15 MINUTES  
APPLE BUTTER MUSTARD: 1 MINUTE

**COOK TIME:** 5 MINUTES

**TOOLS & UTENSILS:** HEAVY BOTTOMED SAUCE POT, WHISK, SAUTE PAN, WOODEN SPOON/RUBBER SPATULA, SMALL BOWL, TONGS, SMALL LADLE

## BRAISED RED CABBAGE

YIELD: 8 OZ

### INGREDIENTS

- **2 Each** Bacon strips, chopped
- **1/4 cup** Yellow Onion, chopped
- **8 ounces** Red Cabbage, shredded
- **1-2/3 Tbsp** Red Wine Vinegar
- **1 Tbsp** Sugar, granulated
- **1 tsp** Salt, kosher
- **3 Tbsp +** As needed Water

### PROCEDURE

- Heat saute pan over medium heat, render bacon.
- Add onions, cook until translucent, about 5 minutes.
- Add cabbage, cook with onions and bacon for 2 minutes, stirring with wooden spoon or rubber spatula.
- Add vinegar, sugar, salt, and water. Bring to a near simmer. Cook for approximately 45 minutes to an hour, until cabbage is fork tender. Add water occasionally if needed during cooking.
- Turn off heat and pour off excess liquid and fat. Reserve warm.

## APPLE BUTTER MUSTARD

YIELD: 6 OZ

### INGREDIENTS

- **1/3 Cup** Apple Butter
- **1/3 Cup** Whole Grain Mustard

### PROCEDURE

- Mix apple butter and mustard together in a small bowl with rubber spatula until fully combined.

## BLUE MOON SMOKED GOUDA CHEESE SAUCE

YIELD: 12 OZ

### INGREDIENTS

- **2 Tbsp** Butter
- **2 Tbsp** All Purpose Flour
- **1 Cup** Blue Moon
- **1/2 Cup** Whole Milk
- **1 1/2 tsp** Whole Grain or Dijon Mustard
- **2 Cups** Smoked Gouda, grated
- **To Taste** Salt, kosher
- **To Taste** Black Pepper, ground

### PROCEDURE

- In a heavy-bottomed sauce pot, melt butter over medium heat.
- Sprinkle flour over butter, stir in creating a roux\*, whisk until smooth and fully incorporated.
- Stir in beer, milk, and mustard, bring to a boil. Reduce heat, let simmer until thick, about 5 minutes, whisking constantly to avoid scorching.
- Add grated cheese, whisking until fully melted and smooth.
- Season with salt and pepper. Reserve warm.

*\*Roux- a classic French cooking method: combination of fat and flour used to thicken sauces or soups.*

## BLUE MOON BRAT

YIELD: 4 BRATS

### INGREDIENTS

- **4 each** Bratwurst
- **4 each** Hot Dog or Brats Buns
- **8 ounces** Blue Moon Smoked Gouda Cheese Sauce
- **8 ounces** Braised Red Cabbage
- **6 ounces** Apple Butter Mustard

### PROCEDURE

- Cook brats in your preferred method (grill, braising with Blue Moon, saute pan, microwave) to an internal temperature of 165°F. Place in buns.
- Spread Apple Butter mustard on either side of brat in buns.
- Using tongs spread Braised Red Cabbage over each brat.
- Ladle Blue Moon Cheese on top.
- Enjoy!!!!