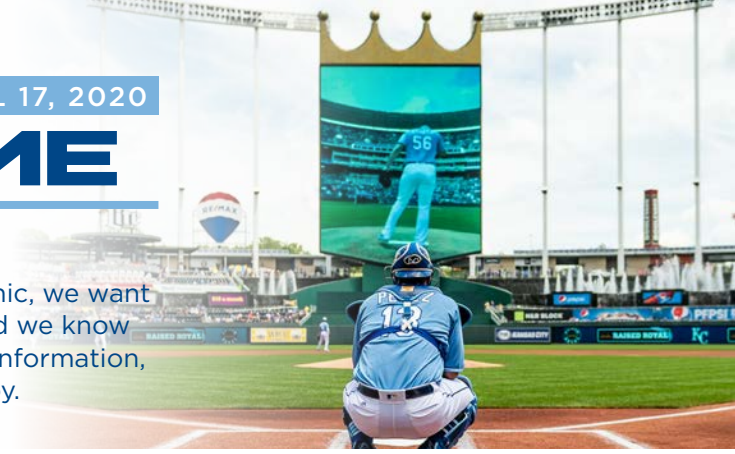


While the 2020 season is postponed due to the COVID-19 pandemic, we want to connect with you, our fellow Royals fans. We miss baseball, and we know you do, too. So while the sport is on hold, we're going to provide information, content, and fun videos and activities for our loyal fanbase to enjoy.



WEEK IN REVIEW

Q&A
WITH
BRAD KELLER

PRICE CHOPPER

STRONGER TOGETHER

GOODWILL STRONGER TOGETHER

Although funds typically generated by its retail operations have ceased with store closures, Goodwill has donated medical scrubs to healthcare workers and produced masks for RideKC bus drivers. Goodwill continues to deliver on its mission by providing virtual job and unemployment support services to thousands in our community. For job search assistance text 816-842-7425.

eat like ROYALTY
aramark

PRESENTED BY
PRICE CHOPPER

If you're missing ballpark food like the rest of us, we're here to provide you with a staple from The K. The Brisket-Acho takes time and a few different recipes to complete it, but trust us when we say it's worth it. Serve it up on a plate or in a helmet (not required but way more fun)!

ROYALS CHARITIES 50/50

PRESENTED BY EDELMAN & THOMPSON

Starting today, fans in both Missouri and Kansas can play in the online Royals Charities 50/50 Raffle presented by Edelman & Thompson! Half of the proceeds will go to the winner and half will go to the Royals Respond Fund focusing on food insecurity during the COVID-19 pandemic. The raffle will end on Friday, April 24 at 9:30 p.m., with the winner being announced at 10 p.m.



PRESENTED BY
EDELMAN & THOMPSON

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.

FRIDAY 4/17					SATURDAY 4/18								
<p>2015 WS Game 1</p> <p>7 pm CT + 9 pm CT</p>					<p>2015 ALCS Game 6</p> <p>6:00 pm CT</p>								
SUNDAY 4/19		MONDAY 4/20		TUESDAY 4/21		WEDNESDAY 4/22		THURSDAY 4/23		FRIDAY 4/24		SATURDAY 4/25	
<p>2014 AL Wildcard Game vs. A's</p> <p>7:00 pm CT</p>		<p>Holland first save (8/3/2011)</p> <p>7:00 pm CT</p>		<p>2014 ALDS Game 1</p> <p>7:00 pm CT</p>		<p>Saberhagen No-No vs White Sox (8/26/91)</p> <p>11 am CT</p>		<p>Salvy first HR (8/29/2011)</p> <p>7:00 pm CT</p>		<p>2014 ALDS Game 3</p> <p>7:00 pm CT</p>		<p>2015 WS Game 2</p> <p>6:00 pm CT</p>	



BRISKET-ACHO

PROTEIN

SMOKED BRISKET YIELD: 4 LBS/64 OZ

INGREDIENTS

- **8 lbs** Brisket, cleaned, ¼" fat cap remaining
- **1.5 Cups** BBQ Spice Rub (recipe right)
- **4-6 oz** Wood Chips(2 parts Apple or Cherry to 1 part Hickory)
- **As Needed** Water

PROCEDURE

- Soak wood chips in water at least 30 mins before using.
- Apply BBQ spice rub to entire brisket, cut into smaller pieces if the entire brisket will not fit into smoker can be done day before and left covered in refrigeration.
- Light wood chips in smoker (refer to smoker owner guide as all models are different).
- Add meat into smoker, smoke for 12 hours at 225°F, spritzing with water every 2-3 hours, adding wood chips as needed throughout smoke.
- Brisket is ready when it reaches 195°F, do not overcook as it will become chewy and dry.
- Remove brisket onto cutting board. Let rest 10-20 mins and begin to shred. This can be done with claws, forks, or by hand (be aware of temperature and protect hands with hot gloves).
- Cool properly, store covered under refrigeration.

BBQ RUB YIELD: 3 CUPS

INGREDIENTS

- **1 cup** Light Brown Sugar, packed
- **.5 cup** Granulated Sugar
- **.5 cup** Salt, kosher
- **.25 cup** Onion Powder
- **.25 cup** Chili Powder, light
- **.25 cup** Black Pepper, ground
- **.25 cup** Paprika, Hungarian
- **1 tsp** Cayenne, ground
- **1 Tbsp** Garlic, granulated
- **1 Tbsp** Coriander, ground

PROCEDURE

- Mix all ingredients together in bowl until fully incorporated.
- Store in airtight container.

TOPPINGS

CREAMY COLESLAW

YIELD: 4 PORTIONS

INGREDIENTS

- **1 Cup** Sour Cream
- **7 oz** Coleslaw Mix w/ Red Cabbage & Carrots
- **.25 cup** Mayonnaise
- **1 Tbsp** Granulated sugar
- **2 tsp** White Vinegar
- **1/8 tsp** Salt, kosher

PROCEDURE

- Whisk mayonnaise, sugar, vinegar, salt, and pepper together until fully incorporated.
- Combine wet mixture with shredded vegetables.
- Let sit at least one hour before serving. Hold under refrigeration.
- **1/8 tsp** Black Pepper, ground

CHEESY CORN

YIELD: 4 PORTIONS

INGREDIENTS

- **1 Cup** Salsa, drained
- **2 Tbsp** Ham, diced
- **1 Tbsp** Yellow Onion, diced
- **.25 cup** Milk, whole
- **1 oz.** Cream Cheese, softened
- **3 Tbsp** Cheese Sauce, bottled or canned
- **1/8 tsp** Garlic Powder
- Pinch White Pepper, ground
- **1 cup** Corn Kernels, cooked

PROCEDURE

- Heat saute pan over medium heat. Add diced ham.
- When ham has rendered slightly add onions and saute until translucent, 2-3 minutes.
- Add milk, lower heat and bring to a simmer.
- Whisk in cream cheese and cheese sauce, until smooth.
- Season with garlic powder and white pepper.
- Add corn, bring to simmer for 5-10 minutes. When mixture reaches 165°F remove from heat.
- Keep warm or chill and place under refrigeration until needed.

BBQ BAKED BEANS

YIELD: 4 PORTIONS



INGREDIENTS

- **1 cup** Baked Beans, canned
- **1 Tbsp** Bacon, chopped
- **2 Tbsp** Yellow Onion, diced
- **1 Tbsp** Brown Sugar, light
- **2 Tbsp** Ketchup
- **2 tsp** Honey
- **.5 tsp** Yellow Mustard
- **1 tsp** Molasses
- **2 tsp** Sweet Baby Ray's BBQ sauce

PROCEDURE

- Heat saute pan over medium heat. Add chopped bacon.
- When bacon has rendered slightly add onions and saute until translucent, 2-3 minutes.
- Lower heat and add all remaining ingredients into pan.
- Simmer for 5-10 minutes. When mixture reaches 165°F remove from heat.
- Keep warm or chill and place under refrigeration until needed.



BRISKET-ACHO

KAUFFMAN STADIUM BRISKET-ACHO

YIELD: 4 PORTIONS



INGREDIENTS

- **24 oz.** Corn Tortilla Chips
- **1 Recipe** Cheesy Corn
- **1 Recipe** Baked Beans
- **8 oz.** Brisket, shredded
- **8 oz.** Sweet Baby Ray's BBQ Sauce
- **1 Recipe** Creamy Coleslaw

PROCEDURE

- Heat cheesy corn, baked beans, and shredded brisket if not already being held hot.
- Place 4 equal portions of tortilla chips on $\frac{1}{4}$ sheet pans.
- Portion 2 oz. cheesy corn onto each bed of tortilla chips, making sure to cover as much area as possible.
- Portion 2 oz. of baked beans on top of each pan of chips and cheesy corn.
- Next place 2 oz. of shredded brisket on top of each pan of chips.
- Drizzle 2 oz. of BBQ sauce over each portion of chips, corn, beans, and brisket.
- Place a scoop of coleslaw onto each pan.
- Serve with a fork or dig in with your hands!!!