1 Thursday
8pm Martha Stewart's Cooking School
Rice
Martha creates a fabulous Paella that's brimming with tender Chicken, Pork, Seafood and Vegetables.
8:30pm America's Test Kitchen from Cook's Illustrated
Spring Dinner for Company
Roasted Whole Side of Salmon is served and a recipe for Buttery Spring Vegetables is shared.
9pm Nick Stellino: Storyteller in the Kitchen
The Ocean
Dishes include Swordfish "Agrodolce" and Scallop with Red Pepper Zucchini Cream Sauce.
9:30pm Jamie's Quick & Easy Food
Beef/Rice/Salmon/Plum Tarte
Mustardy beef, baked saffron rice, steamed salmon Nicoise and plum tarte tatin are prepared.
10pm Craftsman's Legacy
The Bicycle Maker
Master bicycle maker Stephen Bilenky brazes bikes and has made a living at it for over 30 years.
10:30pm Travelscope
Istanbul - at the Crossroads of History
Joseph investigates the city's past and explores bazaars and Istanbul's many historic neighborhoods.
11pm Born to Explore with Richard Wiese
Nashville: Beyond The Music
Richard Wiese meets songwriters and delves into Nashville's thoroughbred horse breeding past.
11:30pm Martha Stewart's Cooking School
Rice
Martha creates a fabulous Paella that's brimming with tender Chicken, Pork, Seafood and Vegetables.
12am America's Test Kitchen from Cook's Illustrated
Spring Dinner for Company
Roasted Whole Side of Salmon is served and a recipe for Buttery Spring Vegetables is shared.
12:30am The Great British Baking Show
Biscuits and Traybakes
The technical challenge is a French classic-tuiles. A biscuit towers of epic proportions is created.

2 Friday
8pm Lidia's Kitchen
A Cheesy Craving
Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables.
8:30pm Cook's Country
Pub-Style Seafood
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served.

9pm Pati's Mexican Table
Chachi's Champoton Kitchen
Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon.
9:30pm Jamie's Quick & Easy Food
Lamb Kofta/Broad Bean Salad/Alaska
Jamie prepares spicy aromatic lamb kofta flatbreads and broad bean and Manchego cheese salad.
10pm This Old House
Jamestown | A Charleston Family Home Is Reborn
New apprentices join the team in Rhode Island as the roof goes up and the house gets sheathed.
10:30pm Richard Bangs' Adventures with Purpose
Norway: Quest for the "Viking Spirit"
The adventurer seeks the modern-day "Viking Spirit" in Norway's cities and forbidding Arctic north.
11:30pm Lidia's Kitchen
A Cheesy Craving
Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables.
12am America's Test Kitchen from Cook's Illustrated
Spring Dinner for Company
Roasted Whole Side of Salmon is served and a recipe for Buttery Spring Vegetables is shared.
12:30am Simply Ming
On The Road - Amsterdam II
Simply Ming goes On the Road to Europe to enjoy culinary experiences along the Rhine River.

3 Saturday
8pm Samantha Brown's Places to Love
Huntsville, Alabama
Samantha visits Space Camp and the U.S Space and Rocket Center in Huntsville, Alabama.
8:30pm Samantha Brown's Places to Love
Lafayette and Cajun Country, La
Samantha visits he Breaux Bridge Crawfish Festival, Martin Accordion and Glide Studios.
9pm Samantha Brown's Places to Love
Greater Palm Springs, Ca
Samantha visits the Living Desert Zoo and Gardens, golfs and gets a tutorial in stunt driving.
9:30pm Samantha Brown's Places to Love
Cape Cod: The Birthplace of America
Samantha visits Cape Cod, including Provincetown, Chatham and Harwichport, where she explores the region's history and cultural landmarks.
Places to Love
Houston, Texas
From art cars to craft beer to soul-inspiring music, Samantha explores Houston’s unique offerings.
10pm Samantha Brown’s Places to Love
Baltimore, Maryland
Samantha tours the American Visionary Art Museum and visits the Sunday farmers’ market.
10:30pm Samantha Brown’s Places to Love
Big Sur and Monterey, California
Samantha visits the Monterey Bay Aquarium and explores the historic California State Route 1.
11pm Samantha Brown’s Places to Love
Santa Fe, Nm
Samantha hikes to the peak of Dale Ball Trail number 9 and meets renowned cartoonist Ricardo Cate.
11:30pm Samantha Brown’s Places to Love
Brooklyn, New York
Samantha visits the Brooklyn Navy Yard to sample whiskey at New York City’s oldest distillery.
12am America’s Test Kitchen from Cook’s Illustrated
Brunch Favorites
Coffee Cake with Pecan-Cinnamon Streusel is prepared and Broccoli and Feta Frittata is served.
12:30am Growing a Greener World
Bats: Unsung Heroes for Gardeners & Growers (Austin and San Antonio, TX)
Bats could be the farmer’s most powerful ally and the home gardener’s best friend.
4 Sunday
8pm Martha Stewart’s Cooking School
Know Your Vegetables
Tasty dishes include Steamed Artichokes with Tarragon Butter, Braised Leeks and Fried Okra.
8:30pm America’s Test Kitchen from Cook's Illustrated
How to Braise Everything
Braised Oxtails with White Beans, Tomatoes and Aleppo Pepper is made and Dutch ovens are featured.
9pm Nick Stellino: Storyteller in the Kitchen
Funny Farm
Chicken Scallopini with Mushrooms and Marsala and Chicken Scallopini with Mortadella Cream Sauce.
9:30pm Jamie's Quick & Easy Food
Asian tuna steak salad, hearty ale barley lamb shanks sweet and sour chicken noodles are served.
10pm Ask This Old House
Crown Molding, Strip Wallpaper
Tom installs crown molding on cabinets with full overlay doors and Richard discusses toilet seats.
10:30pm Rick Steves’ Europe
France’s Dordogne
The dramatic castles, pre-historic cave paintings and cuisine of this river valley are featured.
11pm Samantha Brown’s Places to Love
Bern Region, Switzerland
Samantha visits iconic places in Switzerland including an Alpine Garden on an idyllic mountaintop.
11:30pm Martha Stewart’s Cooking School
Know Your Vegetables
Tasty dishes include Steamed Artichokes with Tarragon Butter, Braised Leeks and Fried Okra.
12am America’s Test Kitchen from Cook's Illustrated
How to Braise Everything
Braised Oxtails with White Beans, Tomatoes and Aleppo Pepper is made and Dutch ovens are featured.
12:30am Steven Raichlen’s Project Smoke
Bbq’s Trinity
Cherry-glazed baby back ribs, BBQ brisket and Korean pulled pork with KB BBQ sauce are prepared.
5 Monday
8pm Lidia’s Kitchen
Eggs All Day
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico.
8:30pm Cook’s Country
Ultimate Comfort Foods
Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake.
9pm Pati’s Mexican Table
Merida - Exploring with the Locals
Pati gets an inside look at Merida, the capital of Yucatan, and enjoys chaya empanadas.
9:30pm Mexico -- One Plate at a Time with Rick Bayless
A Tour of Tacos Al Pastor
Mexico city taco culture is explored. Tacos al pastor and grill-roasted black cod al pastor are made.
10pm This Old House
Jamestown | Ramp Up The R Value
Insulation is crucial to a net zero house. Kevin finds Jeff and the apprentices starting the work.
10:30pm Richard Bangs’ Adventures with Purpose
Pearl River Delta: Ho
The adventurer explores the Pearl River Delta of South China in search of the roots of harmony.
11:30pm Lidia’s Kitchen
Eggs All Day
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico.
12am Cook's Country
Ultimate Comfort Foods
Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake.

12:30am Simply Ming
On The Road - Rhine
Simply Ming goes On the Road to Europe to enjoy culinary experiences along the Rhine River.

6 Tuesday
8pm Martha Stewart's Cooking School
Grains
Mushroom Barley Soup, Couscous Royale and Grits with Broiled Tomatoes and Cheddar Cheese are made.

8:30pm America's Test Kitchen from Cook's Illustrated
A Taste of Brazil
Shrimp and Fish Stew (Moqueca) and Brazilian Cheese Bread (Pao de Queijo) are prepared.

9pm Nick Stellino: Storyteller in the Kitchen
Tails' from the Gridiron
Shrimp Salad with Cannellini Beans and Sicilian Salad with Shrimp and Calamari are prepared.

9:30pm Lidia's Kitchen
Party Favorites
Stewed savory peppers, a delicious antipasto, pear bellini and fried balls of rice are served.

10pm Ask This Old House
Crown Molding, Strip Wallpaper
Tom installs crown molding on cabinets with full overlay doors and Richard discusses toilet seats.

10:30pm Rick Steves' Europe
Greece's Peloponnesse
The ruins of Olympia, the charming old port town of Nauplio and the Rock of Gibraltar are explored.

11pm Samantha Brown's Places to Love
Brooklyn, New York
Samantha visits the Brooklyn Navy Yard to sample whiskey at New York City's oldest distillery.

7 Wednesday
8pm Lidia's Kitchen
Party Favorites
Stewed savory peppers, a delicious antipasto, pear bellini and fried balls of rice are served.

8:30pm Cook's Country
Ballpark Classics
Bridget Lancaster and Julia Collin Davison grill sausage and peppers. Ballpark pretzels are made.

9pm Nick Stellino: Storyteller in the Kitchen
Crown Molding, Strip Wallpaper
Tom installs crown molding on cabinets with full overlay doors and Richard discusses toilet seats.

8 Thursday
8pm Martha Stewart's Cooking School
Sauces
Martha creates a Bearnaise Sauce, Kansas City Barbecue Sauce, Tartar Sauce and Salsa Verde.

8:30pm America's Test Kitchen from Cook's Illustrated
Classic Chinese at Home
Chinese Pork Dumplings and Beijing-Style Meat Sauce and Noodles (Zha Jiang Mian) are prepared.

9pm Nick Stellino: Storyteller in the Kitchen
Mexican Smoke
Ember-roasted salsa with grilled tortillas and chipotle-marinated pork tenderloin are served.
Soup for the Soul
Delicious dishes include Mussel Soup with Brandy and Saffron and Lentil Soup with Sausages.
9:30pm Mexico -- One Plate at a Time with Rick Bayless
Teaching Tortilla Soup
Rick prepares a tried-and-true sopa de tortilla and a meal-in-a-bowl lamb-pasilla caldo.
10pm Craftsman's Legacy
The Woodworker
Eric Gorges visits woodworker John Wilson at his home shop and learns how to make a shoulder plane.
10:30pm Travelscope
Switzerland - Scaling The Jungfrau Region
Explore Swiss mountain culture at local street fairs and festivals in the Grindelwald Valley.
11pm Born to Explore with Richard Wiese
Cayman Islands: The Deep Blue
Richard dives into the waters of the Cayman Islands to explore the Caribbean's coral reefs.
11:30pm Martha Stewart's Cooking School
Sauces
Martha creates a Bearnaise Sauce, Kansas City Barbecue Sauce, Tartar Sauce and Salsa Verde.
12am America's Test Kitchen from Cook's Illustrated
Classic Chinese at Home
Chinese Pork Dumplings and Beijing-Style Meat Sauce and Noodles (Zha Jiang Mian) are prepared.
12:30am Simply Ming
Pastry
Delicate choux buns filled with creme patissiere and three kinds of puffed pastries are made.
9 Friday
8pm Lidia's Kitchen
A Seaside Buffet
Today's menu includes swordfish skewers with a sweet and sour sauce and stuffed calamari.
8:30pm Cook's Country
A Trip to Tarheel Country
Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken.
9pm Pati's Mexican Table
Sunday Family Food
Robert Solis of Nectar restaurant in Merida invites Pati to his home for a traditional Sunday meal.
9:30pm Mexico -- One Plate at a Time with Rick Bayless
Picture-Perfect Pozole Party
Rick explores pozole in Mexico and creates seafood pozole verde, rich and lush with velvety broth.
10pm This Old House
Jamestown | Ramp Up The R Value
Insulation is crucial to a net zero house. Kevin finds Jeff and the apprentices starting the work.
10:30pm Richard Bangs' Adventures with Purpose
"Switzerland: Quest for The Matterhorn, waterfalls, glaciers, scenery and the origins of adventure travel are explored.
11pm Jacques Pepin: More Fast Food My Way
Seafood Tricks
Baked Clams Madison, Cod in Olive-Tomato Crust, Skillet Broccoli Bits and Mango with Nutella Sauce.
11:30pm Taste of Louisiana with Chef John Folse & Company: Hooks, Li
Saltwater Fishing - Gulf of Mexico
Europe to enjoy culinary experiences along the Rhine River.
10 Saturday
8pm Julie Tabouli's Lebanese Kitchen
Fish, Spice & Everything Nice
Julie prepares samak harrah, one of her special Lebanese fish dishes inspired by the Finger Lakes.
8:30pm P. Allen Smith's Garden to Table
Gone Fishing
Fresh fish is on the menu in this episode. Also tips on growing cabbage and creating Cole Slaw.
9pm Annabel Langbein: The Free Range Cook
Fish on the Menu
The Ultimate Chocolate Brownie, Sunshine Carrot Dip and Roasted Bell Pepper Boats are served.
9:30pm Joanne Weir's Plates and Places
The Seafood of Greece
Delicious recipes include fish and shellfish stew and herb roasted whole fish.
10pm America's Test Kitchen from Cook's Illustrated
A Taste of Brazil
Shrimp and Fish Stew (Moqueca) and Brazilian Cheese Bread (Pao de Queijo) are prepared.
10:30pm Pati's Mexican Table
Ensenada's Epic Seafood
Pati visits the port of Ensenada, a hub for seafood exportation, and the oldest bar in Baja.
11pm Jacques Pepin: More Fast Food My Way
Seafood Tricks
Baked Clams Madison, Cod in Olive-Tomato Crust, Skillet Broccoli Bits and Mango with Nutella Sauce.
Tuna steaks with a tangy garlic sauce and mouth-watering cippino with fresh seafood and toast.

12am America's Test Kitchen from Cook's Illustrated
A Taste of Brazil
Shrimp and Fish Stew (Moqueca) and Brazilian Cheese Bread (Pão de Queijo) are prepared.

12:30am Growing a Greener World
A Year in the Life of the Garden Farm, Part II (Atlanta, GA)
Joe Lamp'l takes you on his gardening journey in the GGW garden set through the fall and into winter.

11 Sunday
8pm Martha Stewart's Cooking School
Pork
Martha makes Porchetta, Glazed Ham and Pork and Plums using quick-cooking Pork Tenderloin.

8:30pm America's Test Kitchen from Cook's Illustrated
Middle Eastern Dinner
The secrets to making foolproof Falafel are shared and Moroccan Lentil and Chickpea Soup is served.

9pm Nick Stellino: Storyteller in the Kitchen
The Lobster Story
Pasta with Lobster Sauce, Langoustine Sliders and White Chocolate Pudding are served.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Beautifully Balanced Ceviche
Rick makes classic ceviche and dials it up with recipes for ceviches with coconut and a little booze.

10:30pm Rick Steves' Europe
The Czech Republic Off The Beaten Path
Take in a whirlwind of Art Nouveau, local pub music, cheese-tasting, river-rafting & peat-bathing.

11pm Samantha Brown's Places to Love
Shanghai, China
Samantha samples unique breakfast street food and visits the ancient water town of Fengjing.

11:30pm Martha Stewart's Cooking School
Pork
Martha makes Porchetta, Glazed Ham and Pork and Plums using quick-cooking Pork Tenderloin.

12am America's Test Kitchen from Cook's Illustrated
Middle Eastern Dinner
The secrets to making foolproof Falafel are shared and Moroccan Lentil and Chickpea Soup is served.

12:30am Steven Raichlen's Project Smoke
South American Smoke
Peruvian roast chicken with aji amarillo sauce and Brazilian churrasco with molho a campanha.

12 Monday
8pm Martha Stewart's Cooking School
Potatoes
Martha prepares Scalloped Potatoes, Potato Salad, perfect Pureed Potatoes and Smashed Potatoes.

8:30pm America's Test Kitchen from Cook's Illustrated
Better Breakfast
Easy Pancakes are prepared and Creamy French-Style Scrambled Eggs are served.

9pm Nick Stellino: Storyteller in the Kitchen
Meatballs for Life
Meatballs Ammugghiate and Chicken Meatballs in Parmesan Cream Sauce are prepared.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Choosing Chiles Rellenos
Rick demonstrates the tricky business of battering and frying chiles for classic chiles rellenos.

10pm Craftsman's Legacy
The Glassblower
Eric visits April Wagner, a glassblower working in abstract art, and learns how to make a glass cup.

10:30pm Travelscope
Guatemala’s Semana Santa - Easter Week
Throughout Guatemala, Easter Week is celebrated as the most significant and festive season.

11pm Born to Explore with Richard Wiese
Sri Lanka: Land of Wonder
Richard explores one of the oldest civilizations in the world in Sri Lanka, off the coast of India.

11:30pm Martha Stewart's Cooking School
Pasta Party
A quick ziti with kale pesto and crispy bacon and campanelle with shrimp and fennel are prepared.

12am America's Test Kitchen from Cook's Illustrated
Better Breakfast
Easy Pancakes are prepared and Creamy French-Style Scrambled Eggs are served.

12:30am The Great British Baking Show
Quarter Final
The bakers must master Meringue and Custard Dacquoise and create novelty Vegetable Cakes.

14 Wednesday
8pm Lidia's Kitchen

15 Thursday
8pm Martha Stewart's Cooking School
Salads
Martha serves Frisée Aux Lardons, Chopped Salad, Caesar Salad and Stacked Butter Lettuce.

8:30pm America's Test Kitchen from Cook's Illustrated
Updated Italian
An updated recipe for Chicken Piccata is shared and Chocolate Semifreddo is prepared.

9pm Nick Stellino: Storyteller in the Kitchen
The Inventor
Dishes include Salad Lyonnaise with Poached Egg and Pork Schnitzel with Jaeger Sauce.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Crispy Carnitas
Los Panchos, a Mexico City institution famous for carnitas, is visited and duck carnitas are made.

10pm Craftsman's Legacy
The Guitar Maker
Brain Galloup builds guitars and runs a school to teach others the craft of guitar making.

10:30pm Travelscope
Ireland - The West Is Best
Joseph visits the town of Shannon, the Dingle Peninsula and the Puck Festival in Killorglin.

11pm Born to Explore with Richard Wiese
Qatar: Pearl of the Arabian Sea
Richard Wiese dives below the surface to experience pearl diving aboard a traditional dhow boat.

11:30pm Martha Stewart's Cooking School

Project Smoke
Global Tailgate
Maple sriracha-smoked chicken legs, four bean salad and burgers three ways are made.
Salads
Martha serves Frisée aux Lardons, Chopped Salad, Caesar Salad and Stacked Butter Lettuce.

12am America's Test Kitchen from Cook's Illustrated
Updated Italian
An updated recipe for Chicken Piccata is shared and Chocolate Semifreddo is prepared.

12:30am The Great British Baking Show
French Week
The four semi-finalists must prepare savory canapes, a complex charlotte royale and an opera cake

16 Friday
8pm Lidia's Kitchen
Northern Italian Comforts
Beef and potato goulash, made with sweet Hungarian paprika, is a great recipe for family gatherings.

8:30pm Cook's Country
Tex-Mex Favorites
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo.

12:30am Simply Ming
On the Road - New York
Simply Ming goes to upstate New York to experience the captivating Hudson Valley.

17 Saturday
8pm New Scandinavian Cooking
A Taste of Winter
After a day of winter activities, Tina prepares a soup with Meatballs and a Chocolate Dessert.

8:30pm Best of the Joy of Painting
Winter Mountain
In this painting, Bob Ross' icy blue mountains capture the mood of a cold winter's day.

12am America's Test Kitchen from Cook's Illustrated
Better Breakfast
Easy Pancakes are prepared and Creamy French-Style Scrambled Eggs are served.

12:30am Growing a Greener World
Gardening for Butterflies & Other Beneficial Insects (Atlanta, GA, Phoenix, AZ)
National experts show ways we can all attract and help restore populations of butterflies.

18 Sunday
8pm Martha Stewart's Cooking School
Corn
Martha creates Corn Fritters, Corn Stock, a tasty Summer Corn Chowder and homemade Creamed Corn.

8:30pm America's Test Kitchen from Cook's Illustrated
Italian Classics
The secrets to making the perfect Pane Frangese are shared and Chicken Vesuvio is prepared.

9pm Nick Stellino: Storyteller in the Kitchen
8pm Lidia’s Kitchen
An Easy Holiday
Lidia makes marinated mushrooms that can be part of an antipasto spread or as a nibble with drinks.

8:30pm Cook’s Country
Pacific Northwest Supper
Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie.

9pm Pati’s Mexican Table
Valladolid - A Day to Explore
Pati explores the city of Valladolid and enjoys lomitos de Valladolid and longaniza de Valladolid.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Mole Is Mexico’s Mother Sauce
Rick leads a lesson in red mole making and prepares a herbacious mole verde with fish.

10pm This Old House
Jamestown | Modern Barn Raising
The electrician installs a load center. Tom and apprentices put up cedar roof shingles.

10:30pm Richard Bangs’ Adventures with Purpose
Basel and Lucerne: Qu
Follow the ancient trade routes from the Gotthard pass into central Switzerland, along Lake Lucerne.

11:30pm Lidia’s Kitchen
An Easy Holiday
Lidia makes marinated mushrooms that can be part of an antipasto spread or as a nibble with drinks.

12am Simply Ming
Jamie Bissonnette
Chef Bissonnette cooks up a chili beef stroganoff and Ming prepares a vegetarian tofu stroganoff.

20 Tuesday
8pm Martha Stewart’s Cooking School
Eat Your Greens
Delicate Sorrel Soup, a Pasta with Grilled Sardines and Bitter Greens and Swiss-chard Frittata.

8:30pm America’s Test Kitchen from Cook’s Illustrated
New Flavors on the Grill
The secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill are showcased.

9pm Nick Stellino: Storyteller in the Kitchen
Mis Amigos
Spicy Corn Salad, Poached Chicken Breast with Mole Sauce and Gazpacho "Stellino Style" are served.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
A Tour of Tacos Al Pastor
Mexico city taco culture is explored. Tacos al pastor and grill-roasted black cod al pastor are made.

10pm Craftsman’s Legacy
The Stone Carver
Walter Arnold, an accomplished stone carver, discusses what it takes to carve limestone and marble.

10:30pm Travelscope
Taiwan - The Culture of Tea
The majesty of tea is explored when Joseph spotlights the culture of this royal beverage on Taiwan.

11pm Born to Explore with Richard Wiese
South Dakota: Wild Buffalo
Richard Wiese visits South Dakota for the 50th annual Buffalo Round Up at Custer State Park.

11:30pm Martha Stewart’s Cooking School
Eat Your Greens
Delicate Sorrel Soup, a Pasta with Grilled Sardines and Bitter Greens and Swiss-chard Frittata.
Grilled Sardines and Bitter Greens and Swiss-chard Frittata.

12am America's Test Kitchen from Cook's Illustrated New Flavors on the Grill
The secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill are showcased.
12:30am The Great British Baking Show The Final
The finalists must create a picnic pie, perfectly shaped pretzels and a three-tiered wedding cake.

21 Wednesday
8pm Lidia's Kitchen Italian All Stars
Recipes include tomato and onion salad alla Calabrese and a leftover meatball panini.
8:30pm Cook's Country Summer Steak and Salad
Christie Morrison makes Bridget Lancaster the ultimate grilled thick-cut Porterhouse steaks.
9pm Pati's Mexican Table Isla Mujeres Inspired
Pati explores the gorgeous island of Isla Mujeres and enjoys the local delicacy, tikin xic.
9:30pm America's Test Kitchen from Cook's Illustrated Latin Summer Favorites
Grilled Mojo-Marinated Skirt Steak is prepared and the best Peruvian Ceviche recipe is shared.
12am Steven Raichlen's Project Smoke Smoking 101
Cold-Smoked Scallops with Smoked Tomatoes and Apple-Smoked Ribs are prepared.

22 Thursday
8pm Martha Stewart's Cooking School One-Pot Meals
A Stove-top Clambake, Risotto with Shrimp and Herbs and Poached Cod with Tomatoes are prepared.
8:30pm America's Test Kitchen from Cook's Illustrated Latin Summer Favorites
Grilled Mojo-Marinated Skirt Steak is prepared and the best Peruvian Ceviche recipe is shared.
9pm Nick Stellino: Storyteller in the Kitchen Breakfast In America
Dishes include Eggs Benedict "Stellino Style" and Poached Eggs over Chorizo Hash with Tequila Sauce.
9:30pm Mexico -- One Plate at a Time with Rick Bayless Chilaquiles, Comforting and Classic
Traditional chilaquiles get an elegant touch with fried butternut strips and a pasilla chile sauce.
10pm Ask This Old House Swap Door Swing, Tropical Yard
The team discusses tools that make good gifts and Jenna design a tropical landscape for a backyard.
10:30pm Rick Steves' Europe Andalucia, Gibraltar and Tangier
Enjoy Spain's whitewashed hill towns and roll down to the coast to the windsurfing mecca of Tarifa.
11pm Samantha Brown's Places to Love

The Goldsmith
Goldsmith Susan McDonough works in a small studio on her family's farm in the mountains.
10:30pm Travelscope Taiwan - Forgotten People
Joseph explores Green Island and samples the culture of the Tao people on Orchid Island.
11pm Born to Explore with Richard Wiese Maine: Beyond The Sea
Richard Wiese explores the coastline of Maine and sails into the Atlantic with a lobsterman.

23 Friday
8pm Lidia's Kitchen Italy's Heartland
Cannellini and pancetta bruschetta and beef and root vegetables braised in red wine are served.
8:30pm Cook's Country Reimagining Italian-American Classics
Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.
9pm Pati's Mexican Table Cancun: We Meet Again
Pati explores Cancun and enjoys
Alaskan wontons, tuna tartar Kibi and cold pork belly salad.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Teaching Tortilla Soup
Rick prepares a tried-and-true sopa de tortilla and a meal-in-a-bowl lamb-pasilla caldo.

10pm This Old House
Jamestown | Modern Barn Raising
The electrician installs a load center. Tom and apprentices put up cedar roof shingles.

10:30pm Richard Bangs' Adventures with Purpose Costa Rica: Quest For
Explore the beaches at Punta Islita and Tortuguero, a tropical rain forest on the Caribbean coast.

11:30pm Lidia's Kitchen
Italy's Heartland
Cannellini and pancetta bruschetta and beef and root vegetables braised in red wine are served.

12am Cook's Country
Reimagining Italian-American Classics
Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.

12:30am Simply Ming
Michael Schlow
Chef Schlow makes a fantastic spicy shrimp with Calabrian chiles, pastina and green vegetables.

24 Saturday
8pm Christopher Kimball's Milk Street Television
From Thailand with Love
Christopher Kimball travels to Chiang Mai, Thailand to get lessons in Thai cooking from Andy Ricker.

8:30pm Christopher Kimball's Milk Street Television
South African Bbq
A bright red piri piri chicken is packed with heat. Cape Malay chicken curry is also prepared.

9pm Christopher Kimball's Milk Street Television
Everyday Turkish Favorites
Turkish beans with pickled tomatoes, Turkish red lentil soup and Turkish scrambled eggs are served.

9:30pm Christopher Kimball's Milk Street Television
Tahini Rules!
Milk Street Cook Rayna Jhaveri shows how to make Turkish meatballs with lime-yogurt sauce.

10pm Christopher Kimball's Milk Street Television
Middle East Classics
Puffed pita bread, sumac-spiced chicken (musakhan) and a recipe for fattoush are highlighted.

10:30pm Christopher Kimball's Milk Street Television
A Trip to Senegal
Recipes include black-eyed pea and sweet potato stew and a mango and coconut rice pudding.

11pm Christopher Kimball's Milk Street Television
Chicken from Paris to the Middle East
The team elevates simple chicken recipes by using techniques and flavors from around the world.

11:30pm Christopher Kimball's Milk Street Television
Middle East Favorites
A vibrant salmon chraimeh and a bulgur-tomato salad with herbs and pomegranate molasses are served.

12am America's Test Kitchen
from Cook's Illustrated
New Flavors on the Grill
The secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill are showcased.

12:30am Growing a Greener World
Gardening in the Desert Southwest
Tips and tricks for mastering the art of gardening in the desert Southwest are explored.

25 Sunday
8pm Martha Stewart's Cooking School
Steakhouse
Martha prepares Baked Stuffed Clams and teaches a technique for searing a Porterhouse Steak.

8:30pm America's Test Kitchen
from Cook's Illustrated
Pork Two Ways
Test cook Becky Hays makes host Bridget Lancaster Perfect Pan-Seared Pork Tenderloin Steaks.

9pm Nick Stellino: Storyteller in the Kitchen
The Steak House
Reverse Sear Steak with Port Wine Sauce and Pan Fried Mushroom and Arugula are served.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Picture-Perfect Pozole Party
Rick explores pozole in Mexico and creates seafood pozole verde, rich and lush with velvety broth.

10pm Ask This Old House
Fireplace Makeover, Drip Edges
Mark replaces a chipped brick in a fireplace surround and Mauro updates it with a whitewashed look.

10:30pm Rick Steves' Europe
The Best of Slovenia
Visit the prosperous capital of Ljubljana, the mountain resort of Lake Bled and the Julian Alps.

11pm Samantha Brown's Places to Love
Big Sur and Monterey, California
Samantha visits the Monterey Bay Aquarium and explores the historic California State Route 1.

11:30pm Martha Stewart's Cooking School
Steakhouse
Martha prepares Baked Stuffed Clams and teaches a technique for searing a Porterhouse Steak.

12am America’s Test Kitchen from Cook’s Illustrated
Pork Two Ways
Test cook Becky Hays makes host Bridget Lancaster Perfect Pan-Seared Pork Tenderloin Steaks.

12:30am Steven Raichlen’s Project Smoke
Shoulders and Bellies
Barbecued Pork Belly, House-Cured Pastrami and Barbecued Lamb Shoulder are prepared.

26 Monday
8pm Lidia’s Kitchen
Soups On
Spicy Italian soup, Calabria’s version of vegetable soup and butternut squash soup are prepared.

8:30pm Cook’s Country
Southern Specialties
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made.

9pm Pati’s Mexican Table
Turkey Day
Pati cooks for and hosts a Jinich family traditional Thanksgiving dinner with all of the essentials.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Beautifully Balanced Ceviche
Rick makes classic ceviche and dials it up with recipes for ceviches with coconut and a little booze.

10pm Craftsman’s Legacy
The Potter
Potter and musician Akira Satake discusses the serendipity that leads craftsmen to their craft.

10:30pm Travelscope
Greece - Cruising The Isles
There’s plenty of ancient history and beautiful scenic bays to explore on this island cruise.

11pm Born to Explore with Richard Wiese
Canada: Spirit Land
Richard Wiese explores the wilds of Alberta, Canada and comes face to face with black bears.

27 Tuesday
8pm Martha Stewart’s Cooking School
Mushrooms
Martha fills Buckwheat Crepes with a creamy Mushroom mixture and makes French Mushroom Soup.

8:30pm America’s Test Kitchen from Cook’s Illustrated
Summer Picnic Party
The ultimate Grilled Chicken Thighs recipe is shared and foolproof Italian Pasta Salad is made.

9pm Nick Stellino: Storyteller in the Kitchen
The Vegetarian
Chilled Cantaloupe Soup and Salmon with Spinach and Pancetta Cream Sauce are prepared.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
Tried & True Tamales
Rick explores classic Central-style tamales and at home prepares a surprising sweet corn tamale.
Pati makes a few simple, inexpensive recipes that any college kid can do and gives cooking tips.

**9:30pm Mexico -- One Plate at a Time with Rick Bayless**

Choosing Chiles Rellenos

Rick demonstrates the tricky business of battering and frying chiles for classic chiles rellenos.

**10pm Ask This Old House**

Fireplace Makeover, Drip Edges

Mark replaces a chipped brick in a fireplace surround and Mauro updates it with a whitewashed look.

**10:30pm Rick Steves’ Europe**

Galicia and the Camino De Santiago

Follow the trail pilgrims have trod for centuries, from the French border to Santiago de Compostela.

**11pm Samantha Brown’s Places to Love**

Xi’an, China

Samantha bikes atop the ancient City Wall in Xi’an and visits the site of the Terracotta Warriors.

**11:30pm Lidia’s Kitchen**

A Meal for the Grandkids

A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.

**12am Cook’s Country**

Tri-State Treats

Hosts Julia Collin Davison and Bridget Lancaster make the ultimate New Jersey Crumb Buns.

**12:30am Steven Raichlen’s Project Smoke**

Surf Meets Turf

Smoked Shrimp Cocktail, Smoked Planked Trout and Reverse Seared Tri-Tip are prepared.

**29 Thursday**

**8pm Martha Stewart’s Cooking School**

Sandwiches

A juicy Roasted Chicken Club and an iconic New Orleans Po’boy piled high with Oysters are prepared.

**8:30pm America’s Test Kitchen from Cook’s Illustrated**

Latin Comfort Food

Test cook Elle Simone makes Julia the best Braised New Mexico-Style Pork in Red Chile Sauce.

**9pm Nick Stellino: Storyteller in the Kitchen**

Sundays

Dishes include Potatoes with Sun Dried Tomatoes and Rosemary and Pork Chop with Pizzaiola Sauce.

**9:30pm Mexico -- One Plate at a Time with Rick Bayless**

You Don’t Know The Whole Enchilada

Rick makes show-stopping dishes of classic green chile enchiladas and red chile shrimp enchiladas.

**10pm Craftsman’s Legacy**

The Saddle Maker

Host Eric Gorges visits the ranch of Charon and Tom Caldwell and learns about making horse saddles.

**10:30pm Travelscope**

San Antonio, Texas - More Than The Alamo

Joseph explores the Alamo, Riverwalk, fine dining, music, art and San Antonio’s diverse cultures.

**11pm Born to Explore with Richard Wiese**

India: Sacred Elephant

Explorer Richard Wiese travels to the mystical land of India to discover its exotic traditions.

**11:30pm Martha Stewart’s Cooking School**

Sandwiches

A juicy Roasted Chicken Club and an iconic New Orleans Po’boy piled high with Oysters are prepared.

**12am America’s Test Kitchen from Cook’s Illustrated**

Latin Comfort Food

Test cook Elle Simone makes Julia the best Braised New Mexico-Style Pork in Red Chile Sauce.

**12:30am The Great British Baking Show**

Masterclass 3

Get Paul and Mary’s tips for biscuits and pastry. Mary shares recipes for ginger spiced traybake.

**30 Friday**

**8pm Lidia’s Kitchen**

A Meal for the Grandkids

A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.

**8:30pm Cook’s Country**

Holiday Roast and Potatoes

A classic recipe for Boneless Rib Roast is streamlined with Yorkshire Pudding and Jus.

**9pm Pati’s Mexican Table**

Jose Andres Takes Over

Spanish-influenced recipes that would be a hit on any family dinner table are prepared.

**9:30pm Mexico -- One Plate at a Time with Rick Bayless**

Crispy Carnitas

Los Panchos, a Mexico City institution famous for carnitas, is visited and duck carnitas are made.

**10pm This Old House**

Jamestown | Air Tight House

The home is sealed against air leaks and Jeff fabricates pieces for porch columns and rails.

**10:30pm Richard Bangs’ Adventures with Purpose**

Greece: Que

The adventurer explores Greek mythology by visiting Athens, Olympia, Ithaca and Mt. Olympus.

**11:30pm Lidia’s Kitchen**

A Meal for the Grandkids

A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.
Holiday Roast and Potatoes
A classic recipe for Boneless Rib Roast is streamlined with Yorkshire Pudding and Jus.

12:30am Simply Ming Fatima Ali
A mustard seed shrimp with chickpea "chaat" salad and a chickpea tofu curry stew are served.

31 Saturday
8pm Steven Raichlen's Project Fire Secret Steaks
A flavorful steak cut from a hog's belly and a brisket steak with shallot sage butter are featured.

8:30pm Steven Raichlen's Project Fire Primal Grill
Ember-grilled bread and ember-roasted vegetable salad and amaretti-stuffed pears are served.

9pm Steven Raichlen's Project Fire Tex Meets Mex
Snapper en pipian in a grilled vegetable and pumpkin seed sauce and pork shoulder pibil are served.

9:30pm Steven Raichlen's Project Fire The Best Bbq You've Never Heard Of
Cornell chicken, Baltimore pit beef and sweet, smoky barbecued salmon are highlighted.

10pm Steven Raichlen's Project Fire So-Cal Grill
Grilled tuna tacos, Santa Barbara lobsters with orange mint mojo and grilled artichokes are made.

10:30pm Steven Raichlen's Project Fire Wine Country Grill
Grapevine-grilled chicken breasts, wine-marinated flank steak and bourbon-aged strip loin are made.

11pm Steven Raichlen's Project Fire One Good Turn
Peruvian game hens with creamy salsa verde, Huli-huli spare ribs and Brazilian rotisserie pineapple.

11:30pm Steven Raichlen's Project Fire Steak and Beyond
Dueling beef rib steaks, dry-brined ribeyes and grilled lamb steaks with Moroccan charmoula.

12am America's Test Kitchen from Cook's Illustrated Summer Picnic Party
The ultimate Grilled Chicken Thighs recipe is shared and foolproof Italian Pasta Salad is made.

12:30am Growing a Greener World
The Green Bronx Machine: The Power of a Classroom Farm (Bronx, NY)
Volunteer teacher Stephen Ritz has committed his life’s work to teaching kids to grow real food.