1 Sunday
8pm Martha Stewart's Cooking School
*Turkey*
Martha shows how to braise Turkey Legs and prepares Roasted Rolled Turkey Breast with herbs.

8:30pm America's Test Kitchen from Cook's Illustrated
*Pork Chops and Oven Fries*
Test cook Elle Simone makes the ultimate deviled pork chops. Thick-cut oven fries are prepared.

9pm Nick Stellino: Storyteller in the Kitchen
*The Ocean*
Dishes include Swordfish "Agrodolce" and Scallop with Red Pepper Zucchini Cream Sauce.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
*Always Time for Tacos*
Steak tacos al carbon, bistec tacos a la plancha and stewed tacos de guisado are prepared.

10pm Ask This Old House
*Swing Set, Robotic Construction*
Tom travels to Colorado to help a couple build a DIY swing set for their young son.

10:30pm Rick Steves' Europe
*Stockholm*
Experience the city’s cultural highlights, visit gilded royal staterooms sample gourmet reindeer.

11pm Samantha Brown's Places to Love
*Ireland's Northwest Coast*
Samantha hikes up the sea cliffs of Slieve League, frequents a Gastropub and visits County Sligo.

11:30pm Martha Stewart's Cooking School
*Turkey*
Martha shows how to braise Turkey Legs and prepares Roasted Rolled Turkey Breast with herbs.

12am America's Test Kitchen from Cook's Illustrated
*Pork Chops and Oven Fries*
Test cook Elle Simone makes the ultimate deviled pork chops. Thick-cut oven fries are prepared.

12:30am Steven Raichlen's Project Smoke
*Ribs Rock The Smoker*
Recipes include Big Bad Beef Ribs, Jamaican Jerk Spare Ribs and Spice-Smoked Lamb Ribs.

2 Monday
8pm Lidia's Kitchen
*Starring Olive Oil*
Lidia uses olive oil to prepare cannellini bean and lentil soup along with olive oil cake.

8:30pm Cook's Country
*Pub-Style Seafood*
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served.

9pm Nick Stellino: Storyteller in the Kitchen
*One Day In Oaxaca*
Tasajo torta with smokey guacamole and nopalitos salad with pickled chipotle are served.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
*All In for Albondingas*
Meatball torta and traditional versions of albondingas in the old-school Bar Mancera are featured.

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 Richard Bangs' Adventures with Purpose Hong Kong: Quest for
Explore the dazzling Chinese New Year festival and streets beneath the Central District skyscrapers.

11:30pm Lidia's Kitchen
*Starring Olive Oil*
Lidia uses olive oil to prepare cannellini bean and lentil soup along with olive oil cake.

12am Cook's Country
*Pub-Style Seafood*
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served.

12:30am Simply Ming
*Carla Hall*
Ming and Carla Hall prepare fragrant calaloo, cassava in coconut sauce and watercress soup.

3 Tuesday
8pm Martha Stewart's Cooking School
*French Bistro Classics*
A robust Stew with seasonal Vegetables called Lamb Navarin and Nicoise Salad are prepared.

8:30pm America's Test Kitchen from Cook's Illustrated
*Chocolate Delights*
Bridget and Julia uncover the secrets to making all-butter pie dough and chocolate cream pie.

9pm Pati's Mexican Table
*One Day In Oaxaca*
Tasajo torta with smokey guacamole and nopalitos salad with pickled chipotle are served.

9:30pm Mexico -- One Plate at a Time with Rick Bayless
*Funny Farm*
Chicken Scallopini with Mushrooms and Marsala and Chicken Scallopini with Mortadella Cream Sauce.

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 Craftsman's Legacy
The Gun Maker
Gunsmith Mike Brooks builds long rifles based on designs more than 100 years old.

10:30pm Travelscope
Port Aransas, Texas - Fun on the Texas' Coa
Joseph enjoys a cooling and relaxing stay among the gentle gulf breezes of the South Texas Coast.

11pm Born to Explore with Richard Wiese
South Carolina: A Taste of the South
Richard Wiese explores the Lowcountry charm of Charleston and harvests oysters in Bulls Bay.

11:30pm Martha Stewart's Cooking School
French Bistro Classics
A robust Stew with seasonal Vegetables called Lamb Navarin and Nicoise Salad are prepared.

12am America's Test Kitchen from Cook's Illustrated
Chocolate Delights
Bridget and Julia uncover the secrets to making all-butter pie dough and chocolate cream pie.

12:30am The Great British Baking Show
Masterclass 4
A wheat-free crusty rye loaf, sweet and savory pretzels and Sussex Pond pudding are re-created.

4 Wednesday
8pm Lidia's Kitchen
Spice It Up
Recipes include mussels with fennel and saffron, spicy stuffed clams and chicken and zucchini salad.

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
History of Oaxaca Cuisine
Sweet potato and black bean tamales and avocado, watercress and pecan salad are prepared.

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 Ask This Old House
Swing Set, Robotic Construction
Tom travels to Colorado to help a couple build a DIY swing set for their young son.

10:30pm Rick Steves' Europe
Rome: Back-Street Riches
Explore the Trastevere district and the back lanes and unheralded corners of this grand metropolis.

11pm Samantha Brown's Places to Love
Orange County, California
Samantha travels to Orange County in Southern California and meets legendary surfer PT Townend.

11:30pm Martha Stewart's Cooking School
The Grind
Sweet and tangy glazed Meatloaf and sweet and hot Italian-style Pork Sausage are served.

8:30pm America's Test Kitchen from Cook's Illustrated
Roast Chicken and Sprouts
Julia and Bridget unlock the secrets to the ultimate roast chicken with warm bread salad.

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 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 Craftsman's Legacy
The Blacksmith
Lorelei Sims, a talented blacksmith working in a mostly male-dominated trade, is visited.

10:30pm 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.

11pm Born to Explore with Richard Wiese
Canada: Spirit Bear
Richard Wiese travels to British Columbia and explores the remote islands of Haida Gwaii.

11:30pm Martha Stewart's Cooking School
The Grind
Sweet and tangy glazed Meatloaf
and sweet and hot Italian-style Pork Sausage are served.

12am America's Test Kitchen from Cook's Illustrated
Roast Chicken and Sprouts
Julia and Bridget unlock the secrets to the ultimate roast chicken with warm bread salad.

12:30am The Great British Baking Show
Christmas Masterclass
Stollen, mincemeat streusel and a gingerbread house and more Christmas classics are served.

6 Friday
8pm Lidia's Kitchen
A Perfect Roast
A salad of warm greens with bacon and mushrooms and roasted pork loin with cabbage are served.

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

9pm Pati's Mexican Table
A Queen in the Land of the Gods
Oaxacan chicken with oregano and garlic, grilled corn salad and burnt milk ice cream are served.

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 Ask This Old House
Concrete Walkway, Jimmy Diresta
A concrete walkway is replaced with brick pavers. Richard explains how gas piping is installed.

10:30pm Steven Raichlen's Project Fire
So-Cal Grill
Grilled tuna tacos, Santa Barbara lobsters with orange mint mojo and grilled artichokes are made.

11pm Samantha Brown's Places to Love
Montreal, Canada
Samantha takes an evening walking tour of Old Montreal and celebrates the city's history.

8 Sunday
8pm Martha Stewart's Cooking School
Cooking with Wine
Richly flavored Beef Bourguignon, a Tomato-and-Wine-based Fish Stew and Chicken Marsala are served.

8:30pm America's Test Kitchen from Cook's Illustrated
The Perfect Cake
Bridget and Julia reveal the secrets to making the perfect gingerbread layer cake at home.

9pm Nick Stellino: Storyteller in the Kitchen
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 Ask This Old House
Concrete Walkway, Jimmy Diresta
A concrete walkway is replaced with brick pavers. Richard explains how gas piping is installed.

10:30pm Steven Raichlen's Project Fire
So-Cal Grill
Grilled tuna tacos, Santa Barbara lobsters with orange mint mojo and grilled artichokes are made.
Cooking School
Cooking with Wine
Richly flavored Beef Bourguignon, a Tomato-and-Wine-based Fish Stew and Chicken Marsala are served.
12am America's Test Kitchen
from Cook's Illustrated
The Perfect Cake
Bridget and Julia reveal the secrets to making the perfect gingerbread layer cake at home.
12:30am Steven Raichlen’s Project Smoke
Big Bad Beef
Sriracha Beef Jerky and Whole Smoked Beef Tenderloin with Horseradish Cream are served.

9 Monday
8pm Lidia's Kitchen
Southern Italian Salads
Lidia makes a bruschetta with 'nduja followed by a raw and cooked salad for summer with green beans.
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.
12am Cook's Country
A Trip to Tarheel Country
Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken.
12:30am Simply Ming
Aaron Sanchez
Aaron Sanchez and Ming prepare albondigas tacos and beef and salted watercress scallion pancakes.

10 Tuesday
8pm Martha Stewart's Cooking School
Italian Favorites
A decadent eight-layer Pork Ragu and Bechamel-filled Lasagna and Chicken Parmesan are prepared.
12am America's Test Kitchen
from Cook's Illustrated
Chinese Favorites
Flat hand-pulled noodles with chili oil vinaigrette and Chinese-style barbecued spareribs are made.
12:30am The Great British Baking Show
Cake
Madeira cake is the Signature challenge. Mary Berry's frosted walnut cake must be duplicated.
11 Wednesday
8pm Lidia's Kitchen
Everything Rice
Lidia makes risotto with mushrooms, red onions stuffed with rice and fried risotto using leftovers.
8:30pm Cook's Country
New Recipes for the Grill
Bridget Lancaster makes fried chicken wings on the grill! Grilled pork burgers are also prepared.
9pm Pati's Mexican Table
From Pueblo to City
Delicious dishes include meatballs in guajillo sauce and arroz con chepil.
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.
10pm Ask This Old House
Concrete Walkway, Jimmy Diresta
A concrete walkway is replaced with brick pavers. Richard explains how gas piping is installed.
10:30pm Rick Steves' Europe
London: Historic and Dynamic
Visit Westminster Abbey, explore the British Library and enjoy the vibrant evening scene in Soho.
11pm Samantha Brown's Places to Love
Oregon Rv Trip
An RV road trip throughout the state of Oregon takes Samantha to Hood River and Fossil to Bend.
12am Martha Stewart's Cooking School
On The Bone
Sumptuous Oxtail, slow-roasted Beef Ribs, Cowboy Steak and Korean Short-Rib Kebabs are served.
8:30pm America's Test Kitchen from Cook's Illustrated
The Perfect Cookie
Test cook Dan Souza makes Julia a festive recipe for easy holiday sugar cookies.
9pm Nick Stellino: Storyteller in the Kitchen
Meatballs for Life
Meatballs Ammugghiate and Chicken Meatballs in Parmesan Cream Sauce are prepared.
10pm Craftsman's Legacy
The Book Maker
Chad Pastotnik, a maker fine art books, discusses 400-year-old printing and binding techniques.
10:30pm Travelscope
Rwanda - In Search of Chimpanzees
Chimpanzee, Olive Baboons and Black and White Colobus Monkeys are found in Nyungwe National Park.
11pm Lidia's Kitchen
Chocolate and Dinner
Lidia shares some of her favorite chocolate desserts and one deliciously creamy risotto recipe.
8:30pm Cook's Country
Spaghetti House Classics
Test cook Christie Morrison makes host Julia Collin Davison the perfect hearty beef lasagna.
9pm Pati's Mexican Table
Women of Oaxaca
Coloradito chicken, mashed potato cazuela, almond and chocolate leche cake are prepared.
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 This Old House
Jamestown | Powering Net Zero
Tom discusses difference between blueboard and drywall and Jeff and Tom install a wood ceiling.
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
Chocolate and Dinner
Lidia shares some of her favorite chocolate desserts and one deliciously creamy risotto recipe.

12am **Cook's Country**
**Spaghetti House Classics**
Test cook Christie Morrison makes host Julia Collin Davison the perfect hearty beef lasagna.

12:30am **Simply Ming**
**Barbara Lynch**
Ricotta ravioli and ginger edamame ravioli with a Chinese vinegar and brown butter sauce are made.

**14 Saturday**

8pm **This Old House**
**Jamestown | Net Zero Blanket**
Rooftop insulation is next step at the net zero house. The apprentices install and flash windows.

8:30pm **This Old House**
**Jamestown | Modern Barn Raising**
The electrician installs a load center. Tom and apprentices put up cedar roof shingles.

9pm **This Old House**
**Jamestown | Air Tight House**
The home is sealed against air leaks and Jeff fabricates pieces for porch columns and rails.

9:30pm **This Old House**
**Jamestown | Designing Their Dream Home**
Richard demonstrates how a heat pump works and Mark watches as stone veneer is applied.

10pm **This Old House**
**Jamestown | Powering Net Zero**
Tom discusses difference between blueboard and drywall and Jeff and Tom install a wood ceiling.

10:30pm **This Old House**
**Jamestown | Roger's Nod to Sod**
Richard inspects the HVAC installation and a gas fireplace goes in the living room.

11pm **This Old House**
**Jamestown | Net Zero Comes Together**
The Net Zero house is complete. Kevin and Tom discuss challenges and Richard reviews mechanicals.

12am **America's Test Kitchen**
**from Cook's Illustrated**
**Chinese Favorites**
Flat hand-pulled noodles with chili oil vinaigrette and Chinese-style barbecued spareribs are made.

12:30am **Growing a Greener World**
**Urban Farm, Country Town - The Spark in Sparta (Sparta and Atlanta, GA)**
The Currey’s are changing many lives in Sparta, Georgia with their backyard vegetable garden.

**15 Sunday**

8pm **Martha Stewart's Cooking School**
**Cheese**
Martha prepares fluffy, homemade Ricotta, heavenly Cheese Fondue and Fettuccine Alfredo.

8:30pm **America's Test Kitchen**
**from Cook's Illustrated**
**Elegant Dinner Party**
The secrets to the ultimate Braised Brisket with Pomegranate, Cumin, and Cilantro are uncovered.

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 **Ask This Old House**
**Seismic Retrofit, Dryer Vent**
Kevin visits Portland, Oregon to learn how to protect homes from earthquakes. Mark stains concrete.

10:30pm **Rick Steves' Europe**
**Paris: Regal and Intimate**
Explore the Seine River, Napoleon’s tomb and the Louvre and experience a patriotic Bastille Day.

11pm **Samantha Brown's Places to Love**
**Houston, Texas**
From art cars to craft beer to soul-inspiring music, Samantha explores Houston's unique offerings.

11:30pm **Martha Stewart's Cooking School**
**Cheese**
Martha prepares fluffy, homemade Ricotta, heavenly Cheese Fondue and Fettuccine Alfredo.

12am **Steven Raichlen's Project Smoke**
**Hog Wild**
Smoke-tisserie Pork Loin Roast and Pulled Pork Shoulder with West Virginia Barbecue Sauce are made.

**16 Monday**

8pm **Lidia's Kitchen**
**The Fresh Catch**
Shrimp spiedini with zucchini and tomato salsa is served with seared salmon paillards.

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

9pm **Pati’s Mexican Table**
**The Art of Mole**
Recipes include mole verde with pork and white beans and Almendrado with chicken.
9:30pm **Mexico -- One Plate at a Time with Rick Bayless**
*Always Time for Tacos*
Steak tacos al carbon, bistec tacos a la plancha and stewed tacos de guisado are prepared.

10pm **This Old House**
*Jamestown | Roger's Nod to Sod*
Richard inspects the HVAC installation and a gas fireplace goes in the living room.

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**
*A Bright Summer Feast*
Shrimp over zucchini is made with a sauce of garlic, butter, white wine, bread crumbs and parsley.

12am **Cook's Country**
*Pacific Northwest Supper*
Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie.

12:30am **Simply Ming**
*Bread*
The remaining 10 bakers prepare to brave bread, including quick breads in the Signature challenge.

17 Tuesday
8pm **Martha Stewart's Cooking School**
*Lamb*
Martha prepares butterflied, rolled and roasted Leg of Lamb and Yogurt-marinated Lamb-Kebab.

8:30pm **America's Test Kitchen from Cook's Illustrated**
*Sous Vide for Everybody*
Test cook Dan Souza makes Bridget Sous Vide Seared Steaks. Soft-Poached Eggs are prepared.

9pm **Nick Stellino: Storyteller in the Kitchen**
*The Love of Pasta*
Ravioli in Wild Mushroom Sauce, Pasta Fagioli and Pasta with White Meat Sauce are served.

9:30pm **Mexico -- One Plate at a Time with Rick Bayless**
*All In for Albondingas*
Meatball torta and traditional versions of albondingas in the old-school Bar Mancera are featured.

10pm **Craftsmans' Legacy**
*The Boat Maker*
John Yothers talks about the proper way to blueprint and build a very functional wooden boat.

10:30pm **Travelscope**
*CROSSING THE SWISS ALPS*
From cosmopolitan Geneva to the UNESCO heritage Aletsch Glacier, Joseph travels through Switzerland.

11pm **Born to Explore with Richard Wiese**
*Nashville: Beyond The Music*
Richard Wiese meets songwriters and delves into Nashville's thoroughbred horse breeding past.

18 Wednesday
8pm **Lidia's Kitchen**
*A Bright Summer Feast*
Shrimp over zucchini is made with a sauce of garlic, butter, white wine, bread crumbs and parsley.

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

12am **Steven Raichlen's Project Smoke**
Thanksgiving Comes Early
Recipes include Whiskey-Smoked Turkey with Cranberry Salsa and Smoked Creamed Corn.

19 Thursday
8pm Martha Stewart's Cooking School
Perfect Roast
Roasting techniques are showcased with a rib roast, crown roast of pork and stuffed turkey breast.
12am America's Test Kitchen from Cook's Illustrated
Chicken and Biscuits
Test cook Becky Hays and host Julia Collin Davison make the perfect Indoor Pulled Chicken.
12:30am The Great British Baking Show
Desserts
The Signature challenge is a creme brulee. In the Technical, bakers take on spanische windtorte.

20 Friday
8pm Lidia's Kitchen
What's Baking
A leek and prosciutto gratin with gruyere and walnuts and roasted chicken with pomegranate are made.
8:30pm Cook's Country
Summer Steak and Salad
Christie Morrison makes Bridget Lancaster the ultimate grilled thick-cut Porterhouse steaks.
12am Simply Ming
Amanda Freitag
Pork chops with crispy pancetta in a cast-iron skillet and a pork scaloppin are prepared.

21 Saturday
8pm Chef's Life
The Fish Episode, Y'all
Vivian presents a few of the many ways fish makes its appearance in southern cooking.
8:30pm Chef's Life
Pretty In Peach
Vivian learns the secrets of Gramma Hill's canned Peaches. A mix-up leaves the team scrambling.
9pm Chef's Life
A Casserole Says Plenty
The Boiler Room welcomes a new manager. A family reunion features home-cooked Casseroles.
9:30pm Chef's Life
What's Your Beef?
Vivian's whole-cow program finds its groove. Mrs. Scarlett makes a classic cubed steak.
10pm Chef's Life
My Watermelon Baby
After a summer away from the restaurant, Vivian returns and goes in the living room.
10:30pm Richard Bangs' Adventures with Purpose
"Switzerland: Quest for the Matterhorn, waterfalls, glaciers, scenery and the origins of adventure travel are explored.
11:30pm Lidia's Kitchen
What's Baking
A leek and prosciutto gratin with gruyere and walnuts and roasted chicken with pomegranate are made.

12am Cook's Country
Summer Steak and Salad
Christie Morrison makes Bridget Lancaster the ultimate grilled thick-cut Porterhouse steaks.
12:30am Simply Ming
Amanda Freitag
Pork chops with crispy pancetta in a cast-iron skillet and a pork scaloppin are prepared.
works to build camaraderie.  

10:30pm Chef's Life
Stand By Your Cabbage
Vivian's summer itinerary includes a 14-day photoshoot as she preps for a trip to Feast Portland.

11pm Chef's Life
Two-Mato
Vivian seeks the wisdom of Ms. Mary and Ms. Lillie to prepare an old-school tomato dish.

11:30pm Chef's Life
King Cornbread
Vivian visits a Kinston institution that uses cornbread to make "pig and a puppy."

12am America's Test Kitchen from Cook's Illustrated
Sous Vide for Everybody
Test cook Dan Souza makes Bridget Sous Vide Seared Steaks. Soft-Poached Eggs are prepared.

12:30am Growing a Greener World
Changing The Way America Eats (Pocantico Hill, Ny)
Stone Barns Center revolutionizes the model for growing sustainable food on 80 acres of farmland.

22 Sunday
8pm Martha Stewart's Cooking School
Stewing
Martha shares recipes for beef stew, veal stew and coq au vin, a famously rich bistro favorite.

8:30pm America's Test Kitchen from Cook's Illustrated
Cooking at Home with Bridget and Julia
Hearty Beef and Vegetable Stew and Cod Baked in Foil with Leeks and Carrots are served.

9pm Jamie's Quick & Easy Food Scallops/Steak/Pastry Puff
Jamie cooks up his super-fast sizzling seared scallops, with a cool hack for speedy spuds.

9:30pm Steven Raichlen's Project Fire
Gulf Coast Grill
Blackened redfish, Florida shrimp boil, oysters and clams are prepared in Steinhatchee, Florida.

10pm Ask This Old House
Soft Close Cabinets, Secret Garden
Nathan upgrades a kitchen to have soft close cabinets and Jenn cleans up an overgrown garden.

10:30pm Rick Steves' Europe
Venice and Its Lagoon
Sample the splendid art treasures of Venice, explore its backstreet wonders and cruise its lagoon.

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.

11:30pm Martha Stewart's Cooking School
Stewing
Martha shares recipes for beef stew, veal stew and coq au vin, a famously rich bistro favorite.

12am America's Test Kitchen from Cook's Illustrated
Cooking at Home with Bridget and Julia
Hearty Beef and Vegetable Stew and Cod Baked in Foil with Leeks and Carrots are served.

12:30am Simply Ming Rick Bayless
Mexican street corn tacos with corn tortillas and an egg omelet wrap with a corn are served.

23 Monday
8pm Lidia's Kitchen
Summertime Fun
Corn and zucchini minestrre, shrimp and mixed bean salad and polenta with honey and berries are made.

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
How I Got to Now
Delicious dishes include Sopes, Caramelized pasilla brisket and Tiger pound cake.

9:30pm Steven Raichlen's Project Fire
Green Meets Grill
A squash, black bean and queso fresco pizza and portobello mushrooms with grilled bread are served.

10pm This Old House
10:30pm Richard Bangs' Adventures with Purpose Assam India: Quest fo
Discover rushing rivers, strapping monsoons and the elusive one-horned rhinoceros in Assam, India.

11:30pm Lidia's Kitchen
Summertime Fun
Corn and zucchini minestrre, shrimp and mixed bean salad and polenta with honey and berries are made.

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 Rick Bayless
Mexican street corn tacos with corn tortillas and an egg omelet wrap with a corn are served.

24 Tuesday
8pm Martha Stewart's Cooking School
Soups
Martha makes a nourishing chicken soup, minestrone and veloute for a
creamy spinach soup.

**8:30pm America's Test Kitchen from Cook's Illustrated**  
**Mexican Fare**  
Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared.

**9pm Jamie's Quick & Easy Food**  
**Tuna/Meatballs/Cookies**  
Jamie cooks up his snappy sesame seared tuna, messy meatball buns and chocolate rye cookies.

**9:30pm 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.

**10pm Craftsman's Legacy**  
**The Clockmaker**  
Host Eric Gorges and young clockmaker Nate Bowers create a beautiful exposed gear clock.

**10:30pm Travelscope**  
**Tasmania, Australia**  
Cradle Mountain and Tasman National Parks and the harbor and neighborhoods of Hobart are visited.

**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**  
**Soups**  
Martha makes a nourishing chicken soup, minestrone and veloute for a creamy spinach soup.

**12am America's Test Kitchen from Cook's Illustrated**  
**Mexican Fare**  
Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared.

**12:30am The Great British Baking Show**  
**Alternative Ingredients**  
The bakers create a variety of sugar-free cakes. Gluten-free pitas are in store for the Technical.

**25 Wednesday**

**8pm Lidia's Kitchen**  
**Quick and Delicious**  
Green beans with mint pesto, chunky cherry bread pudding and marmalade-style steak are served.

**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**  
**Juju's Chocolate-Covered Life**  
Chocolate chocolate chunk banana bread and Chocolate crepe tower are prepared.

**9:30pm Steven Raichlen's Project Fire**  
**Primal Grill**  
Ember-grilled bread and ember-roasted vegetable salad and amaretti-stuffed pears are served.

**10pm Ask This Old House**  
**Soft Close Cabinets, Secret Garden**  
Nathan upgrades a kitchen to have soft close cabinets and Jenn cleans up an overgrown garden.

**10:30pm Rick Steves' Europe**  
**Paris Side-Trips**  
Versailles, Europe's palace of palaces, Chartres cathedral and exquisite Vaux le Vicomte are visited.

**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 Lidia's Kitchen**  
**Quick and Delicious**  
Green beans with mint pesto, chunky cherry bread pudding and marmalade-style steak are served.

**12:30am Steven Raichlen's Project Smoke**  
**Smoking The Competition-Our Tailgating Show**  
Delicious recipes include Smoked Chicken Nachos, Smokehouse Wings and Hickory-Smoked Burgers.

**26 Thursday**

**8pm Martha Stewart's Cooking School**  
**Vegetables**  
Martha shows the simple methods of blanching, steaming and roasting to prepare perfect vegetables.

**8:30pm America's Test Kitchen from Cook's Illustrated**  
**Weeknight Italian**  
Test cook Dan Souza makes Bridget the quickest One-Hour Pizza. Beef Short Rib Ragu is prepared.

**9pm Jamie's Quick & Easy Food**  
**Chops/Linguine/Fish Cakes**  
Jamie prepares his quick Asian fishcakes with a brilliant tip for a sweet and spicy glaze.

**9:30pm 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.

**10pm Craftsman's Legacy**  
**The Metal Engraver**  
Host Eric Gorges and metal engraver David Riccardo create a breathtaking metal engraving.

**10:30pm Travelscope**
Swiss Roots
Joseph’s wife Julie searches for her roots in Lucerne. Mount Pilatus and Lake Lucerne are explored.

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
Vegetables
Martha shows the simple methods of blanching, steaming and roasting to prepare perfect vegetables.

12am America's Test Kitchen from Cook's Illustrated
Weeknight Italian
Test cook Dan Souza makes Bridget the quickest One-Hour Pizza. Beef Short Rib Ragu is prepared.

12:30am The Great British Baking Show
Pastry
The bakers prove their pastry skills with frangipane tarts, flaouna and bite-sized vol-au-vents.

27 Friday
8pm Lidia's Kitchen
A Colorful Party
Mussels with zucchini salsa verde and grilled corn, apricots and portobellols are prepared.

8:30pm Cook's Country
Tri-State Treats
Hosts Julia Collin Davison and Bridget Lancaster make the ultimate New Jersey Crumb Buns.

9pm Pati's Mexican Table
Cheesy
Senor breakfast sandwich, Tres quesos chicken pasta and Bacon cheese dogs with avocado relish.

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 This Old House
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
A Colorful Party
Mussels with zucchini salsa verde and grilled corn, apricots and portobellols 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 Simply Ming
Tiffani Faison
Grilled Tandoori Chicken with a Tomato and Herb Salad and Tea-Smoked Whole Chicken are served.

28 Saturday
8pm Pati's Mexican Table
New York
Pati is invited to cook a Cinco de Mayo dinner at the prestigious James Beard House in New York.

8:30pm Pati's Mexican Table
Ancient Yucatan with My Boys
Pati’s three sons climb the ancient ruins of Uxmal enjoy delicious tamales and cochinita pibil.

9pm Pati's Mexican Table
From Pueblo to City
Delicious dishes include meatballs in guajillo sauce and arroz con chepil.

9:30pm Pati's Mexican Table
La Paz: The Heart of Baja Sur
Pati swims with whale sharks and enjoys local food in La Paz, Baja Sur's breathtaking capital.

10pm Pati’s Mexican Table
10:30pm Pati's Mexican Table
The Art of Mole
Recipes include mole verde with pork and white beans and Almendrado with chicken.

11pm Pati’s Mexican Table
Chachi's Champoton Kitchen
Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon.

11:30pm Pati's Mexican Table
The Godmother of Cabo Cuisine
Pati spends the day in Los Cabos and enjoys the traditional dishes of the small town of Miraflores.

12am America's Test Kitchen from Cook's Illustrated
Mexican Fare
Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared.

12:30am Growing a Greener World
Cemetery Gardens (Atlanta, Ga)
Downtown Atlanta's historic Oakland Cemetery leads the modern renaissance of the cemetery garden.

29 Sunday
8pm Martha Stewart's Cooking School
Pasta
Martha and chef and restaurateur Michael White explore the art of making fresh pasta from scratch.

8:30pm 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.

9pm Jamie’s Quick & Easy Food
Chops/Linguine/Fish Cakes
Jamie cooks up his tender lamb shoulder, super green spaghetti and apple crumble cookies.

9:30pm Steven Raichlen's
**Project Fire**

*Florida Tailgate Party*

Pork shooters stuffed with shrimp, cheese and sausage, Miami wings and smoky hamburgers are served.

**10pm Ask This Old House**

*Closet Door, Bathroom Paint*

Tom replaces a bi-fold closet door in Pittsburgh with one that is more appropriate for the house.

**10:30pm Rick Steves' Europe**

*Central Turkey*

Rick Steves explores the capital Ankara and marvels at the fascinating landscape of Cappadocia.

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

*Huntsville, Alabama*

Samantha visits Space Camp and the U.S Space and Rocket Center in Huntsville, Alabama.

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

*Pasta*

Martha and chef and restaurateur Michael White explore the art of making fresh pasta from scratch.

**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 Steven Raichlen's Project Smoke**

*You Can Smoke What?! Extreme Smoking*

Smoked Deviled Eggs and Hay-Smoked Steak with Chipotle Salsa are prepared.

**30 Monday**

**8pm Lidia's Kitchen**

*Crowd Pleasers*

Lidia cooks up sausages and apples, a flavorful one-pot meal that is great for family-style dining.

**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**

*More Than Just A Meal*

Chipotle goat cheese spread and Cesina and creamy slaw ciabatta sandwich are served.

**9:30pm Steven Raichlen's Project Fire**

*Shoulder On*

The shoulder, the richest, meatiest, most flavorful cut you find in the meat department, is explored.

**10pm This Old House**

*Jamestown | Net Zero Comes Together*

The Net Zero house is complete. Kevin and Tom discuss challenges and Richard reviews mechanicals.

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

*Geneva and the Matter*

The adventurer explores the Rhone River, Lake Geneva and the Matterhorn regions of Switzerland.

**11:30pm Lidia's Kitchen**

*Crowd Pleasers*

Lidia cooks up sausages and apples, a flavorful one-pot meal that is great for family-style dining.

**12am Cook’s Country**

*Holiday Roast and Potatoes*

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

**12:30am Simply Ming**

*Mathew Peters*

Chicken and crayfish and surf-and-turf dark chicken and shrimp stir fry with snap peas are served.