1 Wednesday
8pm 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
Comfort Food Done Right
Double-Crust Chicken Pot Pie and delicious First Lady specialty, Cowboy Cookies, are served.
12:30am 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.

2 Thursday
8pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
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 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.

3 Friday
8pm 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.
8:30pm Field Trip with Curtis Stone
Lombardy
At the base of the Italian Alps, Curtis travels to Lombardy and tours a prestigious vineyard.
9pm Lidia’s Kitchen
Love Your Vegetables
Salad of Warm Greens with Bacon and Mushrooms and Leek and Prosciutto Grain are prepared.
9:30pm Healthful Indian Flavors with Alamelu
Delightful vegetarian dishes include Pearl Onion and Tomato Sambhar and Eggplant and Potato Masala.

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

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

11pm Weekends with Yankee
The Next Generation
Mayfair Farm, a sustainable New Hampshire farm that’s cooking up incredible dinners, is visited.
11:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer’s cheese and creme fraiche and a ricotta-rich cannoli cake are made.
12am Field Trip with Curtis Stone
Margaret River
The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.
10:30pm The Jazzy Vegetarian
Salad for Supper
Jazzy Salad Nicoise features tender red potatoes, colorful green beans and baked tofu.

11pm P. Allen Smith’s Garden to Table
Celebrating New Beginnings
Allen shares tips on growing sweet peas and prepares healthy recipes with homegrown food.

11:30pm Classical Stretch: By Essentrics
Arthritis Workout
Relieve arthritis pain throughout your entire body with Miranda Esmonde-White.

12am Ellie’s Real Good Food
How to Fish
Tilapia Milanese and salmon wrapped in greens with walnut-yogurt-dill sauce are served.

12:30am Classical Stretch: The Esmonde Technique
Burn Calories & Lose Weight

4 Saturday
8pm The Great British Baking Show
The Final
The three remaining bakers attempt pastry perfection with a Pithivier. Chiffon sponge is prepared.

9pm Best of the Joy of Painting Bridge to Autumn
An American treasure, the covered bridge, is a perfect subject for today’s Bob Ross painting.

9:30pm Best of the Joy of Painting
Cabin in the Hollow
Bob Ross creates a snowy soft blue and purple oval shaped painting that features an old wooden home.

10pm Rudy Maxa’s World: Escape to French Polynesia
Experience the rich sea life and vibrant culture of Tahiti, Bora Bora and other atolls and islands.

11pm Joanne Weir Gets Fresh Corn - Get An Earful!
Corn and Crab Chowder, Crab Tacos with fresh Tortillas and Corn Salsa are prepared.

11:30pm Ciao Italia
Joy and Music on a Plate / Gioia e Musica su un Piatto
12am Kevin Belton’s New Orleans Celebrations
Catfish Fest
Smoked Catfish Dip and Potato Chip Crusted Catfish Nuggets with Creole Mayonnaise are prepared.

12:30am Ciao Italia
Catanian Cooking / Cucina Di Catania

5 Sunday
8pm The Great British Baking Show
Masterclass 1
Paul Hollywood and Mary Berry tackle treacle tarts, rum babas, creme caramels and hand-raised pies.

9pm Lidia’s Kitchen
Love Your Vegetables
Salad of Warm Greens with Bacon and Mushrooms and Leek and Prosciutto Grain are prepared.

9:30pm Healthful Indian Flavors with Alamelu
Delightful vegetarian dishes include Pearl Onion and Tomato Sambhar and Eggplant and Potato Masala.

10pm Rick Steves European Festivals
Rick celebrates the top 10 festivals in Europe, each one rich with tradition, great food and fun.

11pm My Greek Table with Diane Kochilas
A Bite of Greek Red Wine
Cheese and spice stuffed leg of lamb and pan-seared potatoes with red wine are served.

11:30pm tasteMAKERS
Out of the Box
The team at Freight Farms build self-contained hydroponic farms from cast-off shipping containers.

12am Nick Stellino: Storyteller in the Kitchen
The Vegetarian
Chilled Cantaloupe Soup and Salmon with Spinach and Pancetta Cream Sauce are prepared.

12:30am tasteMAKERS
In The Wild
Chris Hughes travels across the state, harvesting game on Texas ranches in a humane, sustainable way.

6 Monday
8pm 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.

8:30pm Field Trip with Curtis Stone
Umbria
Curtis takes a trip to Umbria in the heart of Italy and gets a tutorial from a master of porchetta.

9pm Yoga In Practice
Our Breath Is Our Conversation with the World
Breathing creates a conversation between ourselves and our surroundings, connecting us to the world.

9:30pm The Jazzy Vegetarian
Salad for Supper
Jazzy Salad Nicoise features tender red potatoes, colorful green beans and baked tofu.

10pm Weekends with Yankee New England Celebrities
Legendary chef Jacques Pepin is visited at his Connecticut home and Mount Monadnock is explored.

10:30pm Beyond Your Backyard
Laurel Highlands
Erik explores the Laurel Highlands of Pennsylvania, goes white water rafting and visits a resort.

11pm Rick Steves’ Europe Iran: Tehran and Side Trips
Dodging traffic in Tehran, while enjoying the tranquility of a nearby village.

11:30pm Best of the Joy of Painting
Trail’s End
Bob Ross paints a cloudy sky, a dense forest, leafless liner-brush trees and a surprise at the end!

12am Field Trip with Curtis Stone
Umbria
Curtis takes a trip to Umbria in the heart of Italy and gets a tutorial from a master of porchetta.

12:30am 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.

7 Tuesday
8pm 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.

8:30pm Field Trip with Curtis Stone
The Kimberley
A visit to the northern part of Western Australia finds Curtis in the quintessential Outback.

9pm P. Allen Smith’s Garden to Table
Celebrating New Beginnings
Allen shares tips on growing sweet peas and prepares healthy recipes with homegrown food.

9:30pm Classical Stretch: By Essentrics
Arthritis Workout
Relieve arthritis pain throughout your entire body with Miranda Esmonde-White.

10pm Bare Feet with Mickela Mallozzi
Croatia’s Dalmatian Coast (Dubrovnik, Croatia)
Dance and music traditions on the Adriatic coast in Dubrovnik’s 1,000-year-old city are explored.

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 Rick Steves’ Europe
Iran’s Historic Capitals
The monuments of Persepolis, the tombs of poets in Shiraz and the mosques of Esfahan are explored.

11:30pm Best of the Joy of Painting
Evergreen Valley
Layers, layers, layers. Bob Ross layers will make you want to paint this verdurous mountain scene.

12am Field Trip with Curtis Stone
The Kimberley
A visit to the northern part of Western Australia finds Curtis in the quintessential Outback.

12:30am 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.

8 Wednesday
8pm America’s Test Kitchen from Cook’s Illustrated
Elegant Dinner Party
with a Michelin-starred chef.

9pm Ellie’s Real Good Food
How to Fish
Tilapia Milanese and salmon wrapped in greens with walnut-yogurt-dill sauce are served.

9:30pm Classical Stretch: The Esmonde Technique
Burn Calories & Lose Weight

10pm Burt Wolf: Travels & Traditions
A History of Chocolate / Part One
Discover cacao bean’s role as the local money of the Maya and trace chocolate’s arrival in Europe.

10:30pm Samantha Brown’s Places to Love
Hong Kong, China
Samantha visits Yuen Po Street Bird Garden and the Kung Wo Beancurd Factory in Hong Kong.

11pm Rick Steves’ Europe
Croatia: Adriatic Delights
Explore the Dalmatian Coast, Plitvice Lakes National Park and the thriving capital city Zagreb.

11:30pm Best of the Joy of Painting
Balmy Beach
Bob Ross drops a tropical seascape onto the canvas just before revealing a charming seashell shape.

12am Field Trip with Curtis Stone
Rioja
Curtis visits the misty mountains of Spain and goes mushroom foraging with a Michelin-starred chef.

12:30am 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.

8 Thursday
8pm 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.

8:30pm Moveable Feast with Fine Cooking
Madrid Rooftop
A spectacular Spanish rooftop feast features delectable Ceps Tatin and a Whole Roasted Suckling Pig.

9pm Food Over 50
Heat Vs. Flavor
Chef David Jackson marinates plump chicken legs in a heady Jamaican jerk spice blend.

9:30pm Classical Stretch: By Essentrics
Stomach Flattening
This workout will stretch and strengthen every muscle needed to smooth out your tummy.

10pm In The Americas with David Yetman
The Blue Ridge Parkway: From Virginia to North Carolina
The 500 mile-long Blue Ridge Parkway winds through hardwood and coniferous forests.

10:30pm Travelscope
Taiwan - Forgotten People
Joseph explores Green Island and samples the culture of the Tao people on Orchid Island.

11pm Rick Steves’ Europe
Dubrovnik and Balkan Side-Trips
Venture into less-touristed corners of the former Yugoslavia and visit Mostar and Montenegro.

11:30pm Best of the Joy of Painting
In The Midst of Winter
Bob Ross paints a beautifully blue-toned cabin vista in this serene, winterscape painting.

12am Moveable Feast with Fine Cooking
Madrid Rooftop
A spectacular Spanish rooftop feast features delectable Ceps Tatin and a Whole Roasted Suckling Pig.

12:30am 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.

10 Friday
8pm 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.

8:30pm Moveable Feast with Fine Cooking
Cambridge, Uk
Charred Ricotta and Pickled Beetroot Toast, Cured Smoked Trout and Salt-Baked Kohlrabi are served.

9pm Christopher Kimball's Milk Street Television
The Oaxacan Kitchen
Oaxaca, Mexico is visited and Carnitas, Tlayudas, Green Chili and Tomatillo Hot Sauce are prepared.

9:30pm Christopher Kimball's Milk Street Television
The Joy of Cooking Lebanon
Lebanon is visited and Za’atar Flatbread. Pita and Chickpea Salad and Middle Eastern Rice are made.

10pm Christopher Kimball's Milk Street Television
Baking In Paris
Paris, France is visited and Lemon-Almond Pound Cake and Salted Peanut and Caramel Tart are made.

10:30pm Christopher Kimball’s Milk Street Television
The Secrets of S Tir-Fry
Vietnamese Shaking Beef and Stir-Fried Broccoli with Sichuan Peppercoms are served.

11pm Christopher Kimball's Milk Street Television
Greece Every Day
Greek White Bean Soup, Spicy Feta Dip and Tzatziki and Shrimp with Feta Cheese are served.

11:30pm Christopher Kimball’s Milk Street Television
Milk Street Italian Classics
Delicious recipes include Tuscan Beef and Black Pepper Stew, Pasta con Fagioli and Soft Polenta.

12am Christopher Kimball's Milk Street Television
Enchiladas and Molletes
Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served.

12:30am Christopher Kimball's Milk Street Television
On The Road: Portland, Maine
Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine.

11 Saturday
8pm The Great British Baking Show
Masterclass 2
Mary Berry and Paul Hollywood tackle chocolate tea cakes, jam doughnuts, Fraisier cake and more.

9pm Best of the Joy of Painting
In The Midst of Winter
Bob Ross paints a beautifully blue-toned cabin vista in this serene, winterscape painting.

9:30pm Best of the Joy of Painting
Trail's End
Bob Ross paints a cloudy sky, a dense forest, leafless liner-brush trees and a surprise at the end!

10pm Real Rail Adventures: Swiss Grand Tour
Jeff Wilson takes in the sights and sounds of Zurich, St. Gallen, Gstaad and Montreux by train.

11pm Joanne Weir Gets Fresh
Winter Squash
Pasta with Roasted Butternut Squash, Toasted Walnuts and Grana Padano and White Balsamic Vinaigrette.
11:30pm Ciao Italia
Hot and Hearty
12am Kevin Belton's New Orleans Kitchen
Pecans - Louisiana's Favorite Nut
Peach and spinach salad with toasted pecans and pecan crusted baked chicken are prepared.
12:30am Ciao Italia
All'onda
12 Sunday
8pm The Great British Baking Show
Masterclass 3
Mary Berry and Paul Hollywood show their signature sponge puddings, flat breads and Wellingtons.
9pm Christopher Kimball's Milk Street Television
The Oaxacan Kitchen
Oaxaca, Mexico is visited and Carnitas, Tlayudas, Green Chili and Tomatillo Hot Sauce are prepared.
9:30pm Christopher Kimball's Milk Street Television
The Joy of Cooking Lebanon
Lebanon is visited and Za'atar Flatbread, Pita and Chickpea Salad and Middle Eastern Rice are made.
10pm Rick Steves Cruising The Mediterranean
Rick Steves sails from Barcelona to Athens with exciting stops in the French Riviera, Rome and more.
11pm My Greek Table with Diane Kochilas
The Lesvos Spirit
Sardines roasted with a spritz of ouzo and braised octopus and black olives are featured.
11:30pm tasteMAKERS
Soy to the World
Host Cat Neville heads to Chicago to meet Jenny Yang, the woman behind Phoenix Bean Tofu.
12am Nick Stellino: Storyteller in the Kitchen
Sundays
Dishes include Potatoes with Sun Dried Tomatoes and Rosemary and Pork Chop with Pizzaiola Sauce.
12:30am tasteMAKERS
Grounded
Tom Edwards of Louismill and MozzaPi stone grinds heat, rye and corn into flour and grits.
13 Monday
8pm 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.
8:30pm Moveable Feast with Fine Cooking
The Algarve
A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.
9pm Christopher Kimball's Milk Street Television
Baking In Paris
Paris, France is visited and Lemon-Almond Pound Cake and Salted Peanut and Caramel Tart are made.
9:30pm Christopher Kimball's Milk Street Television
The Secrets of S Tir-Fry
Vietnamese Shaking Beef and Stir-Fried Broccoli with Sichuan Peppercorns are served.
10pmWeekends with Yankee
The Arts
The music festival Tanglewood in the Berkshires and Williamstown, Massachusetts are featured.
10:30pm Beyond Your Backyard
Little Rock Part 2
The thriving downtown district and outdoor recreation are highlighted in Little Rock, Arkansas.
11pm 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.
11:30pm Best of the Joy of Painting
Wilderness Way
Bob Ross paints a low glowing sun behind layers of thick, succulent foliage and ground cover.
12am Moveable Feast with Fine Cooking
The Algarve
A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.
12:30am 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.
14 Tuesday
8pm 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.
8:30pm Moveable Feast with Fine Cooking
Beachside In Brighton
The daily catch is served with Herby White Wine Butter Sauce, Fire-Roasted Lamb and Shrimp Shu Mai.
9pm Christopher Kimball's Milk Street Television
Greece Every Day
Greek White Bean Soup, Spicy Feta Dip and Tzatziki and Shrimp with Feta Cheese are served.
9:30pm Christopher Kimball's Milk Street Television
*Milk Street Italian Classics*
Delicious recipes include Tuscan Beef and Black Pepper Stew, Pasta con Fagioli and Soft Polenta.

10pm Bare Feet with Mickela Mallozzi
*The Lumbee Dance of the Spring Moon* (Robeson County, North Carolina - USA)
Mickela joins a Native-American Pow Wow with the Lumbee Tribe and learns about their challenges.

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

11pm Rick Steves' Europe
*Oslo*
Enjoy the Norwegian capital's thriving harborfront, Viking ships, Vigeland's statues, Monch's art.

11:30pm Best of the Joy of Painting
*Half Oval Vignette*
Bob Ross paints a mountain scene with beautiful blue skies, distant mountains and a serene lake.

12am Moveable Feast with Fine Cooking
*Beachside In Brighton*
The daily catch is served with Herby White Wine Butter Sauce, Fire-Roasted Lamb and Shrimp Shu Mai.

16 Thursday
8pm 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.

8:30pm Moveable Feast with Fine Cooking
*Co-Hosts In Portugal*
Spiced Chicken Escabeche, Grilled Octopus Salad with Peppers and Seared Swordfish are prepared.

9pm Christopher Kimball's Milk Street Television
*On The Road: Portland, Maine*
Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine.

10pm Burt Wolf: Travels & Traditions
*A History of Chocolate / Part Two*
Learn how the finest chocolate beans are grown and are being saved from extinction in Venezuela.

10:30pm 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.

11pm Rick Steves' Europe
*Norway's West: Fjords, Mountains and Bergen*
Sail under towering fjord cliffs, hike on powerful glaciers and explore historic Bergen.

11:30pm Best of the Joy of Painting
*Absolutely Autumn*
The colorful season of fall is painted with trees alive with golds and reds and a cloud filled sky.
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 Rick Steves' Europe  
Stockholm  
Experience the city's cultural highlights, visit gilded royal staterooms sample gourmet reindeer.

11:30pm Best of the Joy of Painting  
Mountain Seclusion  
Bob Ross tucks a snow covered cabin in under boughs of a towering tree in this winter scene.

12am Moveable Feast with Fine Cooking  
Co-Hosts In Portugal  
Spiced Chicken Escabeche, Grilled Octopus Salad with Peppers and Seared Swordfish are prepared.

12:30am 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.

17 Friday  
8pm 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.

8:30pm Moveable Feast with Fine Cooking  
Basque Country  
Foie Gras Mousse with Lemongrass Jelly, Tomato Tarts with Basil Aioli and Tomato Emulsion are made.

9pm Sara's Weeknight Meals  
9:30pm Sara's Weeknight Meals  
10pm Sara's Weeknight Meals

18 Saturday  
8pm The Great British Baking Show  
Easter Masterclass  
Mary Berry and Paul Hollywood showcase hot cross buns, simnel cake and more  
9pm Best of the Joy of Painting  
Crimson Oval  
Bob Ross paints a vibrant forest scene marked by a color filled sky and a flowing blue water stream.

9:30pm Best of the Joy of Painting  
Wilderness Way  
Bob Ross paints a low glowing sun behind layers of thick, succulent foliage and ground cover.

10pm Over Hawai‘i  
An illuminating, off-the-beaten-path tour of Hawai‘i’s six major islands and scenic wonders.

11pm Joanne Weir Gets Fresh  
Summer Fruit  
Pan-Roasted Duck Breast with Stone Fruit Mostarda and Roasted Freekeh Pilaf with Dried Fig are made.

11:30pm Ciao Italia  
Lombardia Dinner, Milano Style / Cena alla Milanese  
A "primo" of Tomato Risotto and Milanese Veal Cutlet drizzled with clarified butter are served.

12am Kevin Belton's New Orleans Kitchen  
Butter Up  
Bacon popcorn topped with clarified butter and Spinach lasagna with blonde roux bechamel are served.

11:30pm tasteMAKERS  
Preserved  
LeftBank Butchery in North Carolina sources sustainably-raised heritage pork and grass-fed beef.

12am Nick Stellino: Storyteller in the Kitchen  
Funny Farm  
Chicken Scallopini with Mushrooms and Marsala and Chicken Scallopini with Mortadella Cream Sauce.

12:30am tasteMAKERS  
Sweet Stuff  
How do you go about changing the food system? If you’re Kathleen Morgan, you make frozen custard.

20 Monday  
8pm 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.

**21 Tuesday**

8pm 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.

8:30pm Moveable Feast with Fine Cooking

On The Road In Wisconsin, Michigan

Three top chefs from metropolitan Chicago prepare a mouthwatering menu.

9pm Sara’s Weeknight Meals

9:30pm Sara’s Weeknight Meals

10pm Weekends with Yankee Old Things/New Hands

Bangs Island Mussels, a fishery in Portland, Maine, and Vermont’s Trapp Family Lodge are visited.

**22 Wednesday**

8pm 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.

8:30pm Moveable Feast with Fine Cooking

On The Road in the Bay Area, California

In this week’s special episode, over a hundred foodies come together for very unique meal.

9pm Sara’s Weeknight Meals

9:30pm Sara’s Weeknight Meals

10pm Bare Feet with Mickela Mallozzi

Hogmanay In Scotland (Edinburgh, Scotland)

Hogmanay, the world’s largest New Year’s Eve celebration, is highlighted in Edinburgh, Scotland.

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 Rick Steves’ Europe

Rome: Ancient Glory

Marvel at the Colosseum, the Pantheon, and the empire’s exquisite art and bike on the Appian Way.

11:30pm Best of the Joy of Painting

Autumn Distinction

Bob Ross paints a walking path through the trees leading down to a peaceful lake.

12am Moveable Feast with Fine Cooking

On The Road In Wisconsin, Michigan

Three top chefs from metropolitan Chicago prepare a mouthwatering menu.

12:30am 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.
a hundred foodies come together for very unique meal.

12:30am 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.

23 Thursday
8pm 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.

8:30pm Moveable Feast with Fine Cooking
On The Road In Louisville, Kentucky
Bourbon-themed dinner at Ambrosia Farm outside Louisville, Kentucky.

12:30am America's Test Kitchen from Cook's Illustrated
Shrimp and Fish Stew (Moqueca) and Brazilian Cheese Bread (Pao de Queijo) are prepared.

24 Friday
8pm America’s Test Kitchen 20th Anniversary Special
The 20 most popular recipes and great moments from the show’s two decades on air are showcased.

9pm Martha Bakes
Breakfast Pastries
Pear and frangipane pastries and a pull-apart cinnamon and brown butter swirl are prepared.

11pm Martha Bakes
Fanciful Tarts
Red fruit tart piled high with berries and lemon custard tarts filled with a citrusy curd are served.

12am Martha Bakes
Impressive Chocolate Desserts
S’mousses, chocolate and peanut butter tart and a triple chocolate ice cream cake are prepared.

25 Saturday
8pm America’s Test Kitchen 20th Anniversary Special
The 20 most popular recipes and great moments from the show’s two decades on air are showcased.

9pm Best of the Joy of Painting
Seascape Fantasy
Bob Ross paints a seascape full of pastel colors above the power of the sea’s crashing waves.

10pm Chesapeake Bay By Air
Captures the unparalleled wild beauty, rich history and natural serenity of the bay from 2,000 feet.

11pm Joanne Weir Gets Fresh
Fresh Bread
Piadina Salmon Melt, Not Your Mother’s Grilled Cheese Sandwich and Pullman Bread are served.
11:30pm Ciao Italia
Got Lemons? / Avete Limone?
Mary Ann makes a luxurious Sicilian Almond Lemon Cake and Candied Lemon Slices.

12am Kevin Belton's New Orleans Kitchen
Tailgating Dishes That Score
Homemade granola with dried fruit, Beef jerky and Red bean hummus with veggie chips are prepared.

12:30am Ciao Italia
Fabulous Focaccia / Favoloso Focaccia
Mary Ann creates a crispy, double-crust Focaccia stuffed with escarole and Pecorino Romano cheese.

26 Sunday
8pm America's Test Kitchen 20th Anniversary Special
The 20 most popular recipes and great moments from the show’s two decades on air are showcased.

9pm Martha Bakes
Adorned Cakes
A berry chiffon cake, a caramel chiffon cake and an awe-inspiring woodland stump cake are prepared.

9:30pm Martha Bakes
Decorative Breads
A crusty golden brown artisanal boule and an "editable landscape" onion and leek focaccia are served.

10pm Real Rail Adventures: Swiss Winter Magic
The construction marvels and visual splendors of the Swiss rail system are showcased.

11pm My Greek Table with Diane Kochilas
Santorini: Flavors of a Volcano
Fava, sea bass with capers and roasted eggplant spread with capers are prepared.

11:30pm tasteMAKERS
Not So Fast
Taylor Knapp is one of a very few American farmers that produce fresh escargot and snail caviar.

12am Nick Stellino: Storyteller in the Kitchen
Soup for the Soul
Delicious dishes include Mussel Soup with Brandy and Saffron and Lentil Soup with Sausages.

12:30am tasteMAKERS
Fun Ferments
Edible Alchemy focuses on fermented foods, including kombucha, sauerkraut and coconut yogurt.

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

8:30pm Moveable Feast with Fine Cooking
The Allbright In London
Dishes include Cauliflower Chaat, a succulent Keralan Roast Lamb and Masala Pork Belly.

12:30am America's Test Kitchen from Cook's Illustrated
Better Breakfast
Easy Pancakes are prepared and Creamy French-Style Scrambled Eggs are served.

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

8:30pm Moveable Feast with Fine Cooking
The Algarve
A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.

9pm Martha Bakes
Breakfast Pastries
Pear and frangipane pastries and a pull-apart cinnamon and brown butter swirl are prepared.

9:30pm Martha Bakes
Fanciful Tarts
Red fruit tart piled high with berries and lemon custard tarts filled with a citrusy curd are served.
10pm Bare Feet with Mickela Mallozzi
*Montreal Then & Now (Montreal, Canada)*
Mickela gets a taste of Montreal's Old World feel at La Grande Rencontre Festival.

**10:30pm Travelscope**
*Rwanda - In Search of Chimpanzees*
Chimpanzee, Olive Baboons and Black and White Colobus Monkeys are found in Nyungwe National Park.

11pm Rick Steves' Europe
*Paris: Embracing Life and Art*
Explore the Cluny Museum, heavenly stained glass in Sainte-Chapelle and Pere Lachaise Cemetery.

**11:30pm Best of the Joy of Painting**
*Enchanted Forest*
Bob Ross awakens the imagination as he paints a narrow path through a canopy of lush trees.

12am Moveable Feast with Fine Cooking
*The Algarve*
A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.

**29 Wednesday**
8pm America's Test Kitchen from Cook's Illustrated
*Italian Classics*
The secrets to making the perfect Pane Francese are shared and Chicken Vesuvio is prepared.

8:30pm Moveable Feast with Fine Cooking
*Beachside In Brighton*
The daily catch is served with Herby White Wine Butter Sauce, Fire-Roasted Lamb and Shrimp Shu Mai.

9pm Martha Bakes
*Impressive Chocolate Desserts*
S'mousses, chocolate and peanut butter tart and a triple chocolate ice cream cake are prepared.

**9:30pm Martha Bakes**
*Decorated Cupcakes*
Orange curd cupcakes topped with citrusy orange chips and elegant brownie cupcakes are prepared.

10pm Burt Wolf: Travels & Traditions
*Great Art Undiscovered*
Burt Wolf looks at the history of great artists who were never appreciated during their lifetime.

**10:30pm 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.

11pm Rick Steves' Europe
*London: Historic and Dynamic*
Visit Westminster Abbey, explore the British Library and enjoy the vibrant evening scene in Soho.

11:30pm Best of the Joy of Painting
*Southwest Serenity*
Bob Ross paints a pathway through a dry landscape with soft pastel skies above desert plant life.

12am Moveable Feast with Fine Cooking
*Beachside In Brighton*
The daily catch is served with Herby White Wine Butter Sauce, Fire-Roasted Lamb and Shrimp Shu Mai.

**30 Thursday**
8pm 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.

8:30pm Moveable Feast with Fine Cooking
*Northern Spain*
Steak and Roasted Piquillo Peppers, Tear-Shaped Peas with Artichokes and Stuffed Squid are served.

9pm Martha Bakes
*Embellished Pies*
A woven blueberry lattice pie and an enticing petal-topped poached pear and cranberry pie are served.

9:30pm Martha Bakes
*Frosted Cakes*
Strawberry ombre cake and a zesty lemon mousse cake artfully piped with meringue are served.

10pm In The Americas with David Yetman
*Galapagos: Volcanoes and Nature on the Islands*
Volcanoes created the Galapagos Islands and made life possible. They continue to create and destroy.

**10:30pm Joseph Rosendo's Travelscope**
*Taiwan - Mountain Beauty, Villages & Cultures - Part 1*
The Taroko Gorge, Taiwan's most stunning natural attraction and national park, is explored.

11pm Rick Steves' Europe
*North England's Lake District and Durham*
Admire idyllic lakes, waterfalls and stony summits while hiking through the Cumbrian Lake District.
11:30pm Best of the Joy of Painting
*Rippling Waters*
A gently flowing stream and a colorful sky spilling its light down through the trees are created.

12am Moveable Feast with Fine Cooking
*Northern Spain*
Steak and Roasted Piquillo Peppers, Tear-Shaped Peas with Artichokes and Stuffed Squid are served.

12:30am 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.

31 Friday
8pm 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.

8:30pm Moveable Feast with Fine Cooking
*Co-Hosts In Portugal*
Spiced Chicken Escabeche, Grilled Octopus Salad with Peppers and Seared Swordfish are prepared.

9pm Steven Raichlen's Project Fire
*So-Cal Grill*
Grilled tuna tacos, Santa Barbara lobsters with orange mint mojo and grilled artichokes are made.

9:30pm Primal Grill with Steven Raichlen
*Tailgating: Games On!*
Lemon-soy Sirloin, Buffa-que Shrimp and Chili Beer Chicken Wings with sweet Chili Glaze are made.

10pm Primal Grill with Steven Raichlen
*At The Game*
Grilled Quesadillas, Hamburgers with Herb Butter, Inside/out Cheeseburgers and Pork Chop Calzones.

10:30pm Steven Raichlen's Project Fire
*Shoulder On*
The shoulder, the richest, meatiest, most flavorful cut you find in the meat department, is explored.

11pm Barbecue University with Steven Raichlen
*Tailgate Warriors*
A platter of grilled polenta with Italian sausage and peppers, prosciutto panini and Calgary wings.

11:30pm Steven Raichlen's Project Fire
*Wrangler Tailgate*
Recipes include smoked pulled lamb in lettuce leaves, honey soy chicken wings and brisket tacos.

12am Steven Raichlen's Project Fire
*Chino-Latino*
Chino-Latino grilling is explored with tangerine teriyaki chicken and butter rum grilled plantains.

12:30am Steven Raichlen's Project Fire
*Florida Tailgate Party*
Pork shooters stuffed with shrimp, cheese and sausage, Miami wings and smoky hamburgers are served.