



## **WSKG-DT3**

### **January 2020**

### **expanded listings**

#### **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.

##### **8:30pm Cook's Country**

*Comfort Food Done Right*

Double-Crust Chicken Pot Pie and delicious First Lady specialty, Cowboy Cookies, are served.

##### **9pm Pati's Mexican Table**

*Tijuana's Culinary Revolution*

Pati visits Tijuana to meet with fresh talent taking part in Baja's exciting culinary movement.

##### **9:30pm Field Trip with Curtis Stone**

*Rioja*

Curtis visits the misty mountains of Spain and goes mushroom foraging with a Michelin-starred chef.

##### **10pm Ask This Old House**

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

*Athens and Side Trips*

Visit the Parthenon, Agora, the Isle of Hydra and take the fast-paced pulse of the modern city.

##### **11pm Seeing Canada**

*Inuit Culture in Nunavut and Grizzly Bears in British Columbia*

Host Brandy Yanchyk travels to Iqaluit, Nunavut to learn about Inuit culture and view grizzly bears.

##### **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**

*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.

##### **9:30pm Field Trip with Curtis Stone**

*Margaret River*

The Margaret River region in southwest Australia is known for its surfing, vineyards and farmlands.

##### **10pm The Woodwright's Shop**

*The Roubo Bookstand*

One piece of walnut makes a beautiful bookstand as we follow the formula of an old French master.

##### **10:30pm Travelscope**

*Ireland - The West Is Best*

Joseph visits the town of Shannon, the Dingle Peninsula and the Puck Festival in Killorglin.

##### **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.

##### **12:30am Martha Bakes**

*Fresh Cheese*

Tart au fromage with farmer's cheese and creme fraiche and a ricotta-rich cannoli cake are made.

#### **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.

##### **10pm 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.

**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 Earfull!*

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**

*Catania 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**

*The Perfect Cookie*

Test cook Dan Souza makes Julia a festive recipe for easy holiday sugar cookies.

**8:30pm Field Trip with Curtis Stone**

*Rioja*

Curtis visits the misty mountains of Spain and goes mushroom foraging

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.

**9 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**

*Lake at the Ridge*

Guest artist Steve Ross shares his talents in this pretty mountain masterpiece with birch trees.

**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 Peppercorns 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.

### **10pm Weekends 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.

**12:30am 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.

**15 Wednesday**

**8pm America's Test Kitchen from Cook's Illustrated**

*Mexican Fare*

Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared.

**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 Christopher Kimball's Milk Street Television**

*Enchiladas and Molletes*

Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served.

**9:30pm 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.

**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**

*Mexican Fare*

Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared.

**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**

*Milk Street Sweets*

Rich and gooey Maple-Whiskey Pudding Cakes and Chocolate-Almond Spice Cookies are made.

**9:30pm Christopher Kimball's Milk Street Television**

*Beirut Fast Food*

Delicious Bulgur and Beef Kibbeh and Lebanese Lentils and Rice with Crisped Onions are served.

**10pm In The Americas with David Yetman**

*Galapagos: The Great Climatic Seesaw*

Explore a never-ending race to survive from one climatic extreme to the next in the Galapagos Islands.

### **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**

### **10:30pm Sara's Weeknight Meals**

### **11pm Sara's Weeknight Meals**

### **11:30pm Sara's Weeknight Meals**

### **12am Sara's Weeknight Meals**

### **12:30am Sara's Weeknight Meals**

## **18 Saturday**

### **8pm The Great British Baking Show**

*Easter Masterclass*

Mary Berry and Paul Hollywood showcase hot cross buns, simmel cake and more great Easter recipes.

### **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.

### **12:30am Ciao Italia**

*Strega Nona's Pizza / La Pizza Alla*

*Strega Nona*

Children's book author and artist Tomie dePaolo makes Strega Nona's Pizza. Mary Ann makes Calzones.

## **19 Sunday**

### **8pm The Great British Baking Show**

*Christmas Masterclass*

Judges Mary Berry and Paul Hollywood detail how to make perfect mince pies, Christmas cake and more.

### **9pm Sara's Weeknight Meals**

### **9:30pm Sara's Weeknight Meals**

### **10pm Real Rail Adventures: Switzerland**

Construction marvels, engineering feats and visual splendors of the Swiss rail system are showcased.

### **11pm My Greek Table with Diane Kochilas**

*Greek Mountain Cheeses*

Feta fire dip, pork exohico with kefalotyri cubes and grilled manouri cheese with figs 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.

### **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.

### **10:30pm Beyond Your Backyard**

*Jamaica*

Erik learns the history of Jamaican culture, explores grottos and rides horseback in the ocean.

### **11pm Rick Steves' Europe**

*Basque Country*

Tour the ancient Basque capital of Gernika and explore the dazzling Guggenheim Modern in Bilbao.

### **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.

## **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**

*Michigan Countryside*

The menu includes Breakfast Radishes with Butter and Sea Salt and Kale Salad with Pickled Beets.

### **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**

*Majestic Peaks*

Bob Ross paints a tranquil lake and soft green brush up against tall fir trees.

### **12am Moveable Feast with Fine Cooking**

*Michigan Countryside*

The menu includes Breakfast Radishes with Butter and Sea Salt and Kale Salad with Pickled Beets.

### **12:30am 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.

## **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 Burt Wolf: Travels & Traditions**

*The History of Water*

Burt Wolf explores how life adjusts to the need for water in different parts of the world.

### **10:30pm Samantha Brown's Places to Love**

*Lake Geneva and the Valais, Switzerland*

Samantha visits the historic Beau Rivage Geneva hotel and samples Swiss wines at Dance Vineyards.

### **11pm Rick Steves' Europe**

*Rome: Baroque Brilliance*

Ramble through the venerable heart of Rome and explore St. Peter's Basilica at the Vatican.

### **11:30pm Best of the Joy of Painting**

*Golden Morning Mist*

Bob Ross paints the dawning of a new day in a forest glen as the sunlight filters through the trees.

### **12am 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.

**12:30am 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.

**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.

**9pm Sara's Weeknight Meals**

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

**10pm In The Americas with David Yetman**

*Havana: Cultural Treasure House of the Caribbean*

Havana's harbor and the city's Revolutionary Square provide ideal backdrops for understanding Cuba.

**10:30pm Travelscope**

*Rwanda - Among The Gorillas*

Joseph treks into the mountain forest of the Parc National des Volcans to find endangered gorillas.

**11pm Rick Steves' Europe**

*Rome: Back-Street Riches*

Explore the Trastevere district and the back lanes and unheralded corners of this grand metropolis.

**11:30pm Best of the Joy of Painting**

*Winter Lace*

Bob Ross paints an oval shaped scene with pastel colors against the

white of winter snow.

**12am 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**

*Classic Chinese at Home*

Chinese Pork Dumplings and Beijing-Style Meat Sauce and Noodles (Zha Jiang Mian) are prepared.

**24 Friday**

**8pm 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.

**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 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 "edible landscape" onion and leek focaccia are served.

**10pm Martha Bakes**

*Elegant Cookies*

"Faux bois" vanilla and chocolate shortbread is decorated with chocolate bark and pistachio moss.

**10:30pm Martha Bakes**

*Magnificent Meringues*

Great desserts include a meringue

wreath, chocolate angel food cake and almond dacquoise bombes.

**11pm Martha Bakes**

*Breakfast Pastries*

Pear and frangipane pastries and a pull-apart cinnamon and brown butter swirl are prepared.

**11:30pm 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.

**12:30am Martha Bakes**

*Decorated Cupcakes*

Orange curd cupcakes topped with citrusy orange chips and elegant brownie cupcakes 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.

**9:30pm Best of the Joy of**

**Painting**

*Autumn Distinction*

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

**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 "edible 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 Kerala Roast Lamb and Masala Pork Belly.

**9pm Martha Bakes**

*Elegant Cookies*

"Faux bois" vanilla and chocolate shortbread is decorated with chocolate bark and pistachio moss.

**9:30pm Martha Bakes**

*Magnificent Meringues*

Great desserts include a meringue wreath, chocolate angel food cake and almond dacquoise bombes.

**10pm Weekends with Yankee**

*Land and Sea*

Newport, Rhode Island, the rugged Bold Coast of Maine and a New England general store are featured.

**10:30pm Beyond Your Backyard**

*The Azores*

Erik learns about the history and culture of the Azores by talking with locals and exploring on foot.

**11pm Rick Steves' Europe**

*Paris: Regal and Intimate*

Explore the Seine River, Napoleon's tomb and the Louvre and experience a patriotic Bastille Day.

**11:30pm Best of the Joy of Painting**

*Double Oval Stream*

This peaceful forest scene with water tumbling over stones amid fall foliage is twice as enjoyable.

**12am Moveable Feast with Fine Cooking**

*The Allbright In London*

Dishes include Cauliflower Chaat, a succulent Kerala 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.

### **12:30am America's Test Kitchen from Cook's Illustrated**

*Updated Italian*

An updated recipe for Chicken Piccata is shared and Chocolate Semifreddo is prepared.

## **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.

### **12:30am 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.

## **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-Marinaded 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.