1 Monday
8pm America's Test Kitchen from Cook's Illustrated
Grown Up Comfort Classics
Bridget Lancaster and Julia Collin Davison unlock the secrets to simple stovetop macaroni and cheese.
8:30pm Moveable Feast with Fine Cooking
Dijon, France
Escargot bonbons and Burgundy roast chicken and classic escargots and quinoa are served.
9pm Craft In America
Music
The makers of finely crafted handmade instruments and the musicians who play them are showcased.
10pm Family Travel with Colleen Kelly
ATV Rides, Snorkeling, and Taco Tours in Puerto Vallarta
Delicious local cuisine, an adventurous ATV ride and more are featured in Puerto Vallarta, Mexico!
10:30pm Seeing Canada
Lake Louise & Niagara Falls
Brandy Yanchyk travels on horseback to the famous Plain of Six Glaciers Trail in Lake Louise.
11pm Rick Steves' Europe
Venice and Its Lagoon
Sample the splendid art treasures of Venice, explore its backstreet wonders and cruise its lagoon.
11:30pm 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.
12am Moveable Feast with Fine Cooking
Seattle, Washington
Steamed mussels and a spiced mussel and saffron soup is followed by grilled whole salmon.
2 Tuesday
8pm In Julia’s Kitchen with Master Chefs
Zarela Martinez
Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos.
8:30pm Moveable Feast with Fine Cooking
Seattle, Washington
Steamed mussels and a spiced mussel and saffron soup is followed by grilled whole salmon.
9pm Craft In America
Nature
The beauty, inspiration and future of the American landscape are celebrated.
10pm Bare Feet with Mickela Mallozzi
Uzbekistan
Mickela learns to play the doyra in Tashkent and dances in the UNESCO World Heritage City of Bukhara.
10:30pm Joseph Rosendo's Travelscope
A San Antonio Christmas
Joseph joins the locals and visitors to celebrate the season along San Antonio's famous river walk.
11pm Rick Steves' Europe
European Travel Skills, Part I
Practical advice on how to have a fun, affordable and culturally broadening trip to Europe is given.
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 In Julia’s Kitchen with Master Chefs
Zarela Martinez
Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos.
3 Wednesday
8pm Lidia's Kitchen
A Meal for the Grandkids
A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.
8:30pm Moveable Feast with Fine Cooking
Taos, New Mexico
A meal of beautiful blue corn cakes is followed by local lamb tacos and green chile stew.
9pm Craft In America
Visionaries
Meet artists, curators and collectors who envision limitless possibilities of craft.
10pm Burt Wolf: Travels & Traditions
Kansas City
Burt visits Kansas City, explores the history of Kansas City BBQ and visits the best BBQ joint.
10:30pm Samantha Brown's
Places to Love
The Southern Finger Lakes, Ny
Samantha visits the Corning
Museum of Glass and strolls
through Corning’s Gaffer District.
11pm Rick Steves' Europe
European Travel Skills, Part II
Practical advice on how to have a
fun, affordable and culturally
broadening trip to Europe is given.
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 Moveable Feast with Fine
Cooking
Taos, New Mexico
A meal of beautiful blue corn cakes
is followed by local lamb tacos and
green chile stew.
12:30am Lidia's Kitchen
A Meal for the Grandkids
A kid-friendly cherry almond
spritzer and pasta salad with green
beans and tomatoes are prepared.
4 Thursday
8pm Martha Bakes
Dried Fruit
Pocket-sized Eccles cakes and a
steamed currant pudding known as
spotted dick are prepared.
8:30pm Moveable Feast with Fine
Cooking
Paris, France
Salad, steak frites and an elegant
preparation of asparagus, plenty of
wine and cheese are created.
9pm Craft In America
Identity
Potter Diego Romero,
photographer Cara Romero and
furniture maker Wendy Maruyama
are featured.
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 Joseph Rosendo's
Travelscope
Taiwan Lantern Festival
Joseph discovers more about
Taiwan by criss-crossing the island
during the Taiwan Lantern Festival.
11pm Rick Steves' Europe
European Travel Skills, Part III
Practical advice for having a fun,
affordable and culturally
broadening trip to Europe is
shared.
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 Moveable Feast with Fine
Cooking
Paris, France
Salad, steak frites and an elegant
preparation of asparagus, plenty of
wine and cheese are created.
5 Friday
8pm America's Test Kitchen from
Cook's Illustrated
Flavors of Thailand
Bridget and Julia unlock the secrets
to everyday pad thai and Elle
Simone makes panang beef curry.
8:30pm Moveable Feast with Fine
Cooking
Polesine Parmense, Italy
Recipes include stuffed squash
blossoms, millefoglie of quinoa and
roasted Guinea hen.
9pm The Great British Baking
Show
Masterclass 2
Mary Berry and Paul Hollywood
tackle chocolate tea cakes, jam
doughnuts, Fraisier cake and more.
10pm The Great British Baking
Show
Masterclass 4
A wheat-free crusty rye loaf, sweet
and savory pretzels and Sussex
Pond pudding are re-created.
11pm The Great British Baking
Show
Masterclass 4
Mary makes a tennis cake based
on a Victorian recipe and Paul
makes two types of cream horns.
6 Saturday
8pm No Passport Required
Chicago
Chef Marcus Samuelsson visits
Chicago's Mexican community to
learn about its heritage and cuisine.
9pm 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.
9:30pm 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.
10pm Richard Bangs'
Adventures with Purpose Costa
Rica: Quest For
Explore the beaches at Punta Islita
and Tortuguero, a tropical rain
forest on the Caribbean coast.
11pm Flavor of Poland
Olsztyn
Poland’s majestic Warmian-Masurian region is explored and a fish broth called “Ucha” is served up.

11:30pm Ciao Italia
Art of the Artichoke / L’arte Del Carciofo
Mary Ann picks tender artichokes from Guy’s garden and creates Neapolitan Stuffed Artichokes.

12am Ciao Italia
Mimosa Cake / Torta Mimosa
Mary Ann honors the important role women play for equality and justice by making a Mimosa Cake.

12:30am Kevin Belton’s New Orleans Celebrations
All That Jazz Fest
Buffalo Chicken Dip Stuffed Bread, Shrimp Remoulade Po-boy and Louisiana Seafood Pasta are served.

7 Sunday
8pm No Passport Required
Queens, Nyc
Chef Marcus Samuelsson goes inside the Indo-Guyanese community to explore its roots and cuisine.

9pm The Great British Baking Show
Masterclass 2
Mary Berry and Paul Hollywood tackle chocolate tea cakes, jam doughnuts, Fraisier cake and more.

10pm Richard Bangs’ Adventures with Purpose
Greece: Que
The adventurer explores Greek mythology by visiting Athens, Olympia, Ithaca and Mt. Olympus.

11pm To Dine for with Kate Sullivan
Kevin Kwan, Author of Crazy Rich Asians
Crazy Rich Asians author Kevin Kwan discusses the roots of creativity and the long road to success.

11:30pm Lucky Chow
Food of the Gods
The relationship between faith and food is evident at three Asian houses of worship.

12am Ciao Italia
Made In China
An industrial kitchen makes traditional "confinement meals" for new mothers across the country.

12:30am Kevin Belton’s New Orleans Celebrations
All That Jazz Fest
Buffalo Chicken Dip Stuffed Bread, Shrimp Remoulade Po-boy and Louisiana Seafood Pasta are served.

8 Monday
8:30pm Moveable Feast with Fine Cooking
Livorno, Italy
Cacciucco, a tomato-based seafood stew, and bordadito, a polenta and bean crostini, are prepared.

9 Tuesday
8pm In Julia’s Kitchen with Master Chefs
Jean-Georges Vongerichten
Crab spring rolls, Thai marinated beef with rice noodles and marinated fruit are prepared.

9pm The Great British Baking Show
Masterclass 2
Paul makes ciabatta and roquefort and walnut loaf. Mary prepares layered tiramisu cake.

Western Newfoundland & The Northwest Territories
Quirpon Lighthouse Inn, Viking history and Gros Morne National Park are explored.

11pm Rick Steves’ Europe
France’s Loire: Chateau Country
Rick Steves explores the French countryside along the Loire River Valley and visits unique castles.

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
Livorno, Italy
Cacciucco, a tomato-based seafood stew, and bordadito, a polenta and bean crostini, are prepared.

12:30am America’s Test Kitchen from Cook’s Illustrated
How to Roast Everything
Bridget and Julia make the ultimate beef tenderloin with smoky potatoes and persillade relish.

9pm The Great British Baking Show
Masterclass 2
Paul makes ciabatta and roquefort and walnut loaf. Mary prepares layered tiramisu cake.
10pm Bare Feet with Mickela Mallozzi
_Puglia, Italy_
Mickela travels to Puglia and learns one of the most ancient dances from Italy, la pizzica.

10:30pm Joseph Rosendo’s Travelscope
*La Joie De Vivre In Quebec City, Canada*
Joseph enjoys the nightlife, samples the cuisine and savors the natural beauty of Quebec City.

11pm Rick Steves’ Europe Paris Side-Trips
Versailles, Europe’s palace of palaces, Chartres cathedral and exquisite Vaux le Vicomte are visited.

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
*Vercelli, Italy*
Delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream.

9pm The Great British Baking Show
_Masterclass 4_
Mary makes a tennis cake based on a Victorian recipe and Paul makes two types of cream horns.

10pm Burt Wolf: Travels & Traditions
*Guatemala, Part 1_
Burt visits ancient tribal communities and learns about Guatemalan music, crafts and food.

11pm Rick Steves’ Europe
_Palaces to Love_
_Auckland, New Zealand_
Samantha sails Auckland Harbor aboard the 2007 America’s Cup winning Team New Zealand sailboat.

11pm Rick Steves’ Europe
_The Best of Israel_
Tel Aviv, the fortress of Masada, the Sea of Galilee and Yad Vashem Holocaust memorial are explored.

11:30pm Best of the Joy of Painting
12am Moveable Feast with Fine Cooking
_Sante Fe, New Mexico_
Rosemary-roasted turnips and a sopapilla with the locally-sourced honey are served.

11 Thursday
8pm Martha Bakes Apples
A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

12:30am Lidia’s Kitchen
_Starring Olive Oil_
Lidia uses olive oil to prepare cannellini bean and lentil soup along with olive oil cake.

12 Friday
8pm America’s Test Kitchen from Cook’s Illustrated
_All Chocolate, All The Time_
Bridget and Julia uncover the secrets to making the perfect delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream.

9pm The Great British Baking Show
_Masterclass 3_
Mary Berry and Paul Hollywood show their signature sponge puddings, flat breads and Wellingtons.

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 Joseph Rosendo’s Travelscope
_Taiwan - Iron Pathways to Adventure - Part 1_
Joseph explores Taiwan’s natural beauty, cultural richness, colorful history and creative spirit.

12am Moveable Feast with Fine Cooking
_Sante Fe, New Mexico_
Delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream.

12:30am Martha Bakes Apples
A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.
Boston cream pie.

8:30pm Moveable Feast with Fine Cooking
Carmel, California
Foraged seaweed and vegetables, rack of lamb and Monterey Bay abalone are prepared.

9pm Martha Bakes
Berries
Festive blueberry "bandana" tart and petite gooseberry and raspberry crumbles are served.

9:30pm Martha Bakes
Adorned Cakes
A berry chiffon cake, a caramel chiffon cake and an awe-inspiring woodland stump cake are prepared.

10pm Martha Bakes
Decorated Cupcakes
Orange curd cupcakes topped with citrusy orange chips and elegant brownie cupcakes are prepared.

10:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer's cheese and creme fraiche and a ricotta-rich cannoli cake are made.

11pm Martha Bakes
Embellished Pies
A woven blueberry lattice pie and an enticing petal-topped poached pear and cranberry pie are served.

11:30pm Martha Bakes
Almonds
Recipes include almond crunch ice cream cake and a gorgeous dessert known as blancmange.

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
Apples
A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

13 Saturday
8pm No Passport Required
Miami
Chef Marcus Samuelsson explores the cuisine, culture and history of the Haitian community.

9pm Best of the Joy of Painting
9:30pm 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.

10pm Richard Bangs' Adventures with Purpose Hong Kong: Quest for th
Journey to Marrakesh, Ouarzazate, Tangier, Rabat and Casablanca in search of a modern-day Kasbah.

11pm To Dine for with Kate Sullivan
M. Night Shyamalan, Director
M. Night Shyamalan dishes on how to stay on the creative cutting-edge and discusses his legacy.

11:30pm Lucky Chow
The New Indian
A former financier offers a light, healthy take on Indian classics at his fast-casual start-up Inday.

12am Lucky Chow
Taiwan's True Flavors
Danielle hits a Chinatown market and then makes Taiwan's most famous dish, beef noodle soup.

12:30am 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.

15 Monday
8pm America's Test Kitchen from Cook's Illustrated
Ultimate Italian
Test cook Dan Souza makes an Italian classic-porchetta and parmesan farotto is prepared.

8:30pm Moveable Feast with Fine Cooking
Puerto Rico
Fresh fruit is used in appetizers and dessert and a variety of seafood are prepared.

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

9:30pm Martha Bakes
Fresh Cheese
Tart au fromage with farmer's cheese and creme fraiche and a ricotta-rich cannoli cake are made.

10pm Family Travel with Colleen Kelly
The Keys - Episode 1 - Florida Keys & Key West
Colleen and her daughters explore the wonders of Key West, experiencing all of its natural beauty.

10:30pm Seeing Canada
Nunavut & Yukon
Canadian journalist Brandy Yanchyk explores Nunavut on Adventure Canada's expedition cruise ship.

11pm Rick Steves' Europe
Amsterdam
Europe's best-preserved 17th-century city, Amsterdam is quaint and jarring, traditional and modern.

11:30pm Best of the Joy of Painting

12am Moveable Feast with Fine Cooking
Puerto Rico
Fresh fruit is used in appetizers and dessert and a variety of seafood are prepared.

12:30am America's Test Kitchen from Cook's Illustrated
Ultimate Italian
Test cook Dan Souza makes an Italian classic-porchetta and parmesan farrotto is prepared.

16 Tuesday
8pm In Julia's Kitchen with Master Chefs
Rick Bayless
Balless prepares two Mexican dishes, Chile-glazed Country Ribs and a Rustic Jicama Salad.

8:30pm Moveable Feast with Fine Cooking
Jeremiah Tower
Octopus, snapper ceviche, and a pig wrapped in banana leaves roasted over an open fire 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
Almonds
Recipes include almond crunch ice cream cake and a gorgeous dessert known as blancmange.

10pm Bare Feet with Mickela Mallozzi
The Republic of Georgia
Mickela explores the Caucasus, the land of wine, unrivaled hospitality and Polyphonic singing.

10:30pm Joseph Rosendo's Travelscope
Taiwan - Iron Pathways to Adventure - Part 2
Joseph explores Taiwan's natural beauty, cultural richness, colorful history and creative spirit.

11pm Rick Steves' Europe
The Netherlands Beyond Amsterdam
Charming Dutch sights are visited from Haarlem to Rotterdam and from Delft to the Zuiderzee.

11:30pm Best of the Joy of Painting

12am Moveable Feast with Fine Cooking
Jeremiah Tower

17 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 Moveable Feast with Fine Cooking
French Flavors from San Francisco
Bass with artichokes barigoule, salmon with sorrell beurre blanc and tarte tatin are prepared.

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
Apples
A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

10pm Burt Wolf: Travels & Traditions
Guatemala, Part 2
Burt tours a famous Maya crafts market and visits Lake Atitlan in the Sierra Madre mountains.

10:30pm Samantha Brown's Places to Love
The Coastline of Maine
Samantha takes a road trip to Bar Harbor and enjoys breath-taking views from Acadia National Park.

11pm Rick Steves' Europe
Prague
Prague's massive castle,
statue-lined bridge, evocative Jewish Quarter and more are visited.

11:30pm Best of the Joy of Painting
12am Moveable Feast with Fine Cooking
French Flavors from San Francisco
Bass with artichokes barigoule, salmon with sorrell beurre blanc and tarte tatin are prepared.

12:30am Lidia's Kitchen
Spice It Up
Recipes include mussels with fennel and saffron, spicy stuffed clams and chicken and zucchini salad.

18 Thursday
8pm Martha Bakes
Cultured Dairy
Martha prepares a plum and creme fraiche pie and a pistachio-rhubarb yogurt cake.

8:30pm Moveable Feast with Fine Cooking
Two Marc's In Tribeca
Rib-eye with a pea-avocado tahini puree and pea shoots embodies the evolving hip culture of Tribeca.

9pm Martha Bakes
Elegant Cookies
"Faux bois" vanilla and chocolate shortbread is decorated with chocolate bark and pistachio moss.

9:30pm Martha Bakes
Lemons
Martha serves a lemon and Italian cheese pizza and a sublime Meyer lemon coffee cake.

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
Uncovering South Korea
Ancient treasures, surprising natural beauty and exciting foods are showcased in South Korea.

11pm Rick Steves' Europe
Berlin
Berlin's trendy east side, people-friendly riverfront and its vibrant social scene are explored.

11:30pm Best of the Joy of Painting
12am Moveable Feast with Fine Cooking
Two Marc's In Tribeca
Rib-eye with a pea-avocado tahini puree and pea shoots embodies the evolving hip culture of Tribeca.

12:30am Martha Bakes
Cultured Dairy
Martha prepares a plum and creme fraiche pie and a pistachio-rhubarb yogurt cake.

19 Friday
8pm America's Test Kitchen from Cook's Illustrated
Modern Weeknight Meals
Test cook Becky Hays makes Bridget Lancaster the perfect one-hour broiled chicken and pan sauce.

8:30pm Moveable Feast with Fine Cooking
Mexico City I
Striped bass baked in a salt crust, dried shrimp and chiles sauce, cuitlacoche and bab? mezcal.

9pm Jacques Pepin: Heart & Soul
Just Ducky!
Duck liver mousse with apples and sauteed duck breast with arugula salad and cracklings are served.

9:30pm Essential Pepin
Sweet Endings
Chocolate Mint Truffettes, Quick Almond And Plum Cake, Tuiles A L'orange and Summer Cornets

10pm Jacques Pepin: Heart & Soul
Sweet Endings with Shorey
Peaches marty and rhubarb-honey coupe with creamy yogurt sauce and more are served.

10:30pm Jacques Pepin: Heart & Soul
Chef In Training
Fougasse is served with Salmon rillettes. Spice-rubbed Poussins a la Russe is prepared.

11pm Jacques Pepin: Heart & Soul
Menu Memories
Salmon scallopini with sorrel sauce and a hearty dish of lamb breast navarin are served.

11:30pm Essential Pepin
Family Favorites
Grilled Leg Of Lamb, Pork Loin Tournedos, Puerto Rican Pork and Beans and Lamb Navarin are served.

12am Jacques Pepin: Heart & Soul
Taste Bud Temptations
Tuna Tartare with Bagel Chips and Radishes, Tuna Mascarpone Cream and a Spanish Tortilla are made.

12:30am Jacques Pepin: Heart & Soul
Shorey's Petite Appetite
Escargots in Baked Potatoes, Stuffed Tomatoes and Chocolate-Pistachio Brittle are served.

20 Saturday
8pm No Passport Required
Seattle
Marcus Samuelsson travels to Seattle to learn about the city's Filipino American community.

9pm Best of the Joy of Painting
9:30pm Best of the Joy of Painting
10pm Richard Bangs’ Adventures with Purpose “New Zealand: Quest for the Viking Spirit”
The adventurer seeks the modern-day “Viking Spirit” in Norway’s cities and forbidding Arctic north.

11pm Flavor of Poland Katowice
Rich traditions and hearty, homemade meals in Silesia and the city of Katowice are highlighted.

11:30pm Ciao Italia Let’s Talk Tomatoes / Parliamo Di Pomodori
Tomato Gratin is a medley of cheese-meltly bread cubes and cherry tomatoes baked to perfection.

12am Ciao Italia Shrimp Three Ways / Gamberetti Tre Modi
Mary Ann creates Shrimp with Beer, Shrimp in Arugula Sauce and Grilled Shrimp with Rosemary.

12:30am Kevin Belton’s New Orleans Celebrations Gumbo Fest
Okra Gumbo, File Gumbo Lasagna and Gumbo Z’herbes are served.

21 Sunday
8pm No Passport Required Los Angeles
Explore the large and thriving Armenian community in Los Angeles with Chef Marcus Samuelsson.

9pm Jacques Pepin: Heart & Soul Just Ducky!
Duck liver mousse with apples and sauteed duck breast with arugula salad and cracklings are served.

9:30pm Essential Pepin Sweet Endings
Chocolate Mint Truffettes, Quick Almond And Plum Cake, Tuiles A L’orange and Summer Cornets Susie.

10pm Richard Bangs’ Adventures with Purpose Norway: Quest for the
The adventurer seeks the modern-day “Viking Spirit” in Norway’s cities and forbidding Arctic north.

11pm To Dine for with Kate Sullivan Gitanjali Rao, Inventor
Gitanjali Rao created a water treatment device that Flint, Michigan residents can use in their homes.

11:30pm Lucky Chow Asian Food, American Dreams
Three Asian-American entrepreneurs discuss the secrets of their success in the food industry.

12am Ciao Italia Shrimp Three Ways / Gamberetti Tre Modi
Mary Ann creates Shrimp with Beer, Shrimp in Arugula Sauce and Grilled Shrimp with Rosemary.

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.

22 Monday
8pm America’s Test Kitchen from Cook’s Illustrated Vegan for Everyone
Test cook Becky Hays makes a vegan pinto bean-beet burger. Buffalo cauliflower bites are served.

8:30pm Moveable Feast with Fine Cooking Fresno
Lamb chops with charred peas and a summer sauce vert and goat cheese wrapped blueberries are served.

9pm Jacques Pepin: Heart & Soul Sweet Endings with Shorey
Peaches marty and rhubarb-honey coupe with creamy yogurt sauce and more are served.

9:30pm Jacques Pepin: Heart & Soul Chef In Training
Fougasse is served with Salmon rillettes. Spice-rubbed Poussins a la Russe is prepared.

10pm Family Travel with Colleen Kelly RV Camping Adventure in Pennsylvania - Lancaster, Gettysburg & Hershey
Colleen and her family set up camp at RV campgrounds in Lancaster, Gettysburg and Hershey, PA.

10:30pm Seeing Canada Pei, New Brunswick, Nova Scotia & Quebec
Prince Edward Island, New Brunswick, Nova Scotia and a trip to Quebec City are highlighted.

11pm Rick Steves’ Europe Germany’s Frankfurt and Nurnberg
Skyscraper-studded Frankfurt and the maze of underground bomb shelters in Nurnberg are explored.

11:30pm Best of the Joy of Painting

12am Moveable Feast with Fine Cooking Fresno
Lamb chops with charred peas and a summer sauce vert and goat cheese wrapped blueberries are served.

12:30am America’s Test Kitchen from Cook’s Illustrated Vegan for Everyone
Test cook Becky Hays makes a vegan pinto bean-beet burger. Buffalo cauliflower bites are served.

23 Tuesday
8pm In Julia’s Kitchen with Master Chefs Gordon Hamersley
A roast chicken with garlic and
lemon, onions roasted in their skins and peach tarts are prepared.  
**8:30pm Moveable Feast with Fine Cooking**  
*Daniel Rose & Jean-Georges Vongerichten*  
Bouillabaisse, a traditional Provencal seafood stew, features toasted egg yolk, caviar and chives.

**9pm Jacques Pepin: Heart & Soul**  
*Menu Memories*  
Salmon scaloppini with sorrel sauce and a hearty dish of lamb breast navarin are served.

**9:30pm Essential Pepin: Family Favorites**  
Grilled Leg Of Lamb, Pork Loin Tournedos, Puerto Rican Pork and Beans and Lamb Navarin are served.

**10pm Bare Feet with Mickela Mallozzi**  
*Girona, Catalonia*  
Mickela enjoys dancing, music and the building of the Castells during the St. John Festival.

**10:30pm Joseph Rosendo's Travelscope**  
*San Francisco's Changing Neighborhoods*  
Six of San Francisco’s famous, little-known and changing neighborhoods are highlighted.

**11pm Rick Steves' Europe**  
*Bulgaria*  
Bulgaria, so mysterious to most Americans, has a vivid identity as a crossroads of the Balkans.

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

**12:30am In Julia's Kitchen with Master Chefs**  
*Gordon Hamersley*  
A roast chicken with garlic and lemon, onions roasted in their skins and peach tarts are prepared.

**24 Wednesday**

**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 Moveable Feast with Fine Cooking**  
*Wisconsin*  
Twin Elm Gardens in Wisconsin is visited and ricotta and grana gnudi with mushrooms is prepared.

**9pm Jacques Pepin: Heart & Soul**  
*Taste Bud Temptations*  
Tuna Tartare with Bagel Chips and Radishes, Tuna Mascarpone Cream and a Spanish Tortilla are made.

**9:30pm Jacques Pepin: Heart & Soul**  
*Shorey's Petite Appetite*  
Escargots in Baked Potatoes, Stuffed Tomatoes and Chocolate-Pistachio Brittle are served.

**10pm Burt Wolf: Travels & Traditions**  
*Cruising The Baltic*  
Burt takes a look at the history of cruising and how it has changed during the past 200 years.

**10:30pm Samantha Brown's Places to Love**  
*Miami, Florida*  
Samantha explores the street murals of Wynwood Walls and samples Haitian style BBQ in Little Haiti.

**11pm Rick Steves' Europe**  
*Romania*  
Romania’s vibrant capital, Bucharest, and its "Little Paris of the East" architecture is explored.

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

**12am Moveable Feast with Fine Cooking**  
*Wisconsin*  
Twin Elm Gardens in Wisconsin is visited and ricotta and grana gnudi with mushrooms is prepared.

**25 Thursday**

**8pm Martha Bakes**  
*Lemons*  
Martha serves a lemon and Italian cheese pizza and a sublime Meyer lemon coffee cake.

**8:30pm Moveable Feast with Fine Cooking**  
*Maria Loi's Greek Feast*  
Authentic Greek flavors are served up and the famous Poseidon Greek Bakery is visited.

**9pm Essential Pepin**  
*Eggs-Quisite*  
Quiche with Bacon, Eggs Jeannette, Flan with Green Herbs and Spinach, Ham and Parmesan Souffle.

**9:30pm Jacques Pepin: Heart & Soul**  
*All in the Family*  
Parisian Potage and Poulet a la Creme paired with a pureed side of Rice Soubise are made.

**10pm In The Americas with David Yetman**  
*Tlaloc's Revenge: Mexico City's Hydrological Heritage*  
Mexico City comes to grips with falling water tables, exhausted springs and sinking earth.

**10:30pm Joseph Rosendo's Travelscope**
Adventures In California's Tri-Valley
A thriving wine region, historic towns, a great culinary scene and cultural festivals are featured.

11pm Rick Steves' Europe
Assisi and Italian Country Charm
Rick explores ancient wine cellars in the Italian countryside and the amazing basilica of Assisi.

11:30pm Best of the Joy of Painting

12am Moveable Feast with Fine Cooking
Maria Loi's Greek Feast
Authentic Greek flavors are served up and the famous Poseidon Greek Bakery is visited.

12:30am Martha Bakes
Lemons
Martha serves a lemon and Italian cheese pizza and a sublime Meyer lemon coffee cake.

26 Friday
8pm America's Test Kitchen from Cook's Illustrated
Just Add Apples
Test cook Erin McMurrer and host Bridget Lancaster make the ultimate apple strudel.

8:30pm Moveable Feast with Fine Cooking
San Luis Obispo
Whipped goat cheese with caramelized agave, chicharones and grilled tomahawk steaks are served.

9pm Moveable Feast with Fine Cooking
Madrid Rooftop
A spectacular Spanish rooftop feast features delectable Ceps Tatin and a Whole Roasted Suckling Pig.

9:30pm Moveable Feast with Fine Cooking
Cambridge, Uk
Charred Ricotta and Pickled Beetroot Toast, Cured Smoked Trout and Salt-Baked Kohlrabi are served.

10pm Moveable Feast with Fine Cooking

The Albright In London
Dishes include Cauliflower Chaat, a succulent Keralan Roast Lamb and Masala Pork Belly.

10:30pm Moveable Feast with Fine Cooking
The Algarve
A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.

11pm 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.

11:30pm Moveable Feast with Fine Cooking
Northern Spain
Steak and Roasted Piquillo Peppers, Tear-Shaped Peas with Artichokes and Stuffed Squid are served.

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 Kevin Belton's New Orleans Celebrations
Boudin Fest
Tasty dishes include Homemade Boudin, Fried Boudin Balls and Wraps and Boudin Pizza.

27 Saturday
8pm No Passport Required
Philadelphia
Philadelphia's Italian food scene is explored and everything from pizza to cannoli is sampled.

9pm Moveable Feast with Fine Cooking
Madrid Rooftop
A spectacular Spanish rooftop feast features delectable Ceps Tatin and a Whole Roasted Suckling Pig.

9:30pm Moveable Feast with Fine Cooking
Cambridge, Uk
Charred Ricotta and Pickled Beetroot Toast, Cured Smoked Trout and Salt-Baked Kohlrabi are served.

10pm Moveable Feast with Fine Cooking

10pm Richard Bangs' Adventures with Purpose
"Switzerland: Quest for the roots of harmony.

11pm Flavor of Poland
Wroclaw
Monuments, cuisine and countless rivers and canals are featured in the beautiful city of Wroclaw.

11:30pm Ciao Italia
Cooking with Fresh Herbs / Cucinare con L'Erbe Fresche
Tuna-Stuffed Red Peppers, Baked Chicken Thighs and Herb Salad with fresh melon are served.

12am Ciao Italia
Sicilian Supper / Cena Siciliana
Mary Ann prepares Roasted Squash Salad, Roast Pork Loin and Sicilian Chocolate Spice Cookies.

12:30am Kevin Belton's New Orleans Celebrations
Boudin Fest
Tasty dishes include Homemade Boudin, Fried Boudin Balls and Wraps and Boudin Pizza.

28 Sunday
8pm No Passport Required
Houston
The food and culture of the Nigerian and West African community in Houston, Texas are explored.

9pm Best of the Joy of Painting

9:30pm Best of the Joy of Painting

10pm Richard Bangs' Adventures with Purpose
"Switzerland: Quest for the origins of adventure travel are explored.

11pm To Dine for with Kate Sullivan
Katori Hall, Playwright
Playwright Katori Hall shares how she creates complex characters during a meal of Jamaican dishes.

**11:30pm Lucky Chow**  
*Food As Art* From the Korean art of mukbang to viral sensations, artists are using food as their medium.

**12am Lucky Chow**  
*Food As Global Locavore*  
The farm to table movement is explored in China’s Hangzhou region and Sang Lee Farms in New York.

**29 Monday**

**8pm America's Test Kitchen from Cook's Illustrated**  
*Soup for Dinner*  
Test cook Dan Souza makes chicken bouillabaisse. Greek chicken and rice soup is prepared.

**8:30pm Moveable Feast with Fine Cooking**  
*Chris Kostow & Charter Oak*  
Unique farm-fresh crops including morels, purple asparagus and flowering herbs are featured.

**9pm Moveable Feast with Fine Cooking**  
*The Alblight In London*  
Dishes include Cauliflower Chaat, a succulent Keralan Roast Lamb and Masala Pork Belly.

**9:30pm Moveable Feast with Fine Cooking**  
*The Algarve*  
A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.

**10pm Family Travel with Colleen Kelly**  
*Pittsburgh - Heinz History, Awesome Aviary & Incline Views*  
Sr. John Heinz History Center and glass firing class at the Pittsburgh Glass Center are featured.

**10:30pm 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.

**11pm Rick Steves' Europe**  
*Southeast England*  
Rick travels from Canterbury to Dover and visits the beachy resort of Brighton.

**11:30pm Best of the Joy of Painting**  
**12am Moveable Feast with Fine Cooking**  
*Chris Kostow & Charter Oak*  
Unique farm-fresh crops including morels, purple asparagus and flowering herbs are featured.

**30 Tuesday**

**8pm In Julia's Kitchen with Master Chefs**  
*Dean Fearing*  
The chef prepares shrimp diablo with caesar salad and corn tamales and discusses hot peppers.

**8:30pm Moveable Feast with Fine Cooking**  
*Cozumel*  
Michelle Bernstein joins a local fisherman in search of seasonal and sustainable fish and lobster.

**9pm 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.

**9:30pm Moveable Feast with Fine Cooking**  
*Northern Spain*  
Steak and Roasted Piquillo Peppers, Tear-Shaped Peas with Artichokes and Stuffed Squid are served.

**10pm Bare Feet with Mickela Mallozzi**  
*Cyprus*  
Mickela explores Cyprus, an island full of ancient mythology and festive dancing.

**10:30pm Joseph Rosendo's Travelscope**  
*Surprising Toronto*  
Ever-emerging neighborhoods, cultural connections and infrastructure are explored in Toronto.

**11pm Rick Steves' Europe**  
*England’s Cornwall*  
Rick explores a world of flowers springing from towering hedges and visits Dartmoor National Park.

**11:30pm Best of the Joy of Painting**  
**12am Moveable Feast with Fine Cooking**  
*Chris Kostow & Charter Oak*  
Unique farm-fresh crops including morels, purple asparagus and flowering herbs are featured.