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 George Hirsch Lifestyle
Go Green
Grilled Romaine Caesar Salad with No Yolk Caesar Dressing and Grilled Eggplant with Marinara Sauce.
9pm Pati’s Mexican Table
Family Fiesta
Carnitas, Salsa Verde with Avocado, Morelia-Style Gazpacho Salad and Grilled Pineapple Margarita.
9:30pm Pati’s Mexican Table
Good Morning, Mexico
JuJu’s Fruit Smoothie, Big Brunch Enchiladas and Black Beans from the Pot are created.
10pm Pati’s Mexican Table
Street Food Favorites
Cooked and Seasoned Corn, Miner-Style Enchiladas and Homemade Cajeta are prepared.
10:30pm Pati’s Mexican Table
Chachi’s Champoton Kitchen
Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon.
11pm Pati’s Mexican Table
Ancient Yucatan with My Boys
Pati’s three sons climb the ancient ruins of Uxmal enjoy delicious tamales and cochinita pibil.
11:30pm Pati’s Mexican Table
One Day In Oaxaca
Tasajo torta with smokey guacamole and nopalitos salad with pickled chipotle are served.
12am Pati’s Mexican Table
In Search of La Mixteca
Corn soup with queso is served and pescado agridulce are prepared.
12:30am Pati’s Mexican Table
Tijuana: Stories from the Border
Pati dives deep to get the real story of what life and food are like on the border.

2 Saturday
8pm Few Great Bakeries
Small bakeries from Massachusetts to California along with delicious icing and treats are explored.
9pm Best of the Joy of Painting
Wilderness Way
Bob Ross paints a low glowing sun behind layers of thick, succulent foliage and ground cover.
9:30pm Best of the Joy of Painting
Evergreen Valley
Layers, layers, layers. Bob Ross layers will make you want to paint this verdurous mountain scene.
10pm Richard Bangs’ Adventures with Purpose
Greece: Que
The adventurer explores Greek mythology by visiting Athens, Olympia, Ithaca and Mt. Olympus.
11pm My Greek Table with Diane Kochilas
Greek Comforts
Zakynthos Chicken Sartsa, Artichoke Moussaka, Feta Mashed Potatoes and Spanakopita Grilled Cheese.
12am Lucky Chow
Food As Azn
Chefs, entrepreneurs and others discuss what is in store for the future of Asians in the mainstream.

3 Sunday
8pm Sandwiches That You Will Like
Restaurants and stands that serve unique, locally famous sandwiches help preserve America’s charm.
9pm Pati’s Mexican Table
Good Morning, Mexico
JuJu’s Fruit Smoothie, Big Brunch Enchiladas and Black Beans from the Pot are created.
10pm Richard Bangs’ Adventures with Purpose
Greece: Que
The adventurer explores Greek mythology by visiting Athens, Olympia, Ithaca and Mt. Olympus.
11pm My Greek Table with Diane Kochilas
Greek Comforts
Zakynthos Chicken Sartsa, Artichoke Moussaka, Feta Mashed Potatoes and Spanakopita Grilled Cheese.
12am Lucky Chow
Food As Azn
Chefs, entrepreneurs and others discuss what is in store for the future of Asians in the mainstream.
shows us how the K-Beauty boom is all over mainstream America today.

12:30am Yan Can Cook: Spice Kingdom
Tea Time!
Martin explores the local tea cultivation process and attends a tea serving ceremony.

4 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 George Hirsch Lifestyle Comforting Brew
IPA Leek and Onion Soup, Shrimp Louis with Remoulade Dressing and Beer Batter Fish are served.

9pm Pati’s Mexican Table
Street Food Favorites
Cooked and Seasoned Corn, Miner-Style Enchiladas and Homemade Cajeta are prepared.

9:30pm Pati’s Mexican Table
Chachi’s Champoton Kitchen
Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon.

10pm Family Travel with Colleen Kelly
Life Is A Journey - A Caribbean Cruise
Colleen and her family take a great Caribbean cruise and visit visit the Bahamas and Jamaica.

6 Wednesday
8pm Lidia's Kitchen
Italian All Stars
Recipes include tomato and onion salad alla Calabrese and a leftover meatball panini.

8:30pm George Hirsch Lifestyle Celebration!
George's Waldorf Salad, Oysters Rockefeller and Chocolate Dipping For Any Occasion are featured.

9pm Pati’s Mexican Table
In Search of La Mixteca
Corn soup with queso is served and pescado agrodulce are prepared.
**Tijuana: Stories from the Border**  
Pati dives deep to get the real story of what life and food are like on the border.

**10pm Burt Wolf: Travels & Traditions**  
*Nature Vs. Nurture*  
Burt talks to people who grew up in Taiwan but in their early years moved to the United States.

**10:30pm Samantha Brown’s Places to Love**  
*Dallas, Texas*  
Samantha samples the best barbecue in town at Pecan Lodge and explore the downtown Arts District.

**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**  
*Hint of Springtime*  
A blanket of multiple shades of green and a clear blue lake is painted by Bob Ross.

**8 Thursday**

**8pm Martha Bakes**  
*Perfect Puff Pastry*  
Raspberry mascarpone tart, saucisson en croute and a tasty apple jalousie tart are prepared.

**8:30pm George Hirsch Lifestyle**  
*Old Vines, Deep Roots*  
Deviled Eggs, a Tuscan Board with Spiced Nuts and Oatmeal Cookies are served.

**9pm Pati’s Mexican Table**  
*Road Trippin’ with Javier Plascencia*  
One of the region’s most celebrated chefs, Javier Plascencia, gives Pati a tour of the Baja he knows.

**9:30pm Pati’s Mexican Table**  
*Jinetes, Adventure in the Mountains*  
Pati visits the mountains of Sinaloa and learns culinary traditions of the tiny village of Jinetes.

**10pm In The Americas with David Yetman**  
*Baracoa: Cuba’s Outpost on the Atlantic*  
Baracoa, 700 miles east of Havana, has its own heritage of mixed Caribbean and African culture.

**10:30pm Joseph Rosendo’s Travelscope**  
*Berlin and Western Poland - Over The Borderline*  
Beautiful structures and historic traditions are explored in the German-Polish border region.

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

**7 Friday**

**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 George Hirsch Lifestyle**  
*Ripe for the Picking*  
Berry and Fennel Salad with Old School Dressing and Roast Chicken with Cherry Sauce are served.

**9pm Lidia’s Kitchen**  
*Family Favorites*  
Recipes include Oven Braised Pork Chops with Red Onion and Pears and Cherry Jam Tart.

**9:30pm Lidia’s Kitchen**  
*Brunch Brilliance*  
Polenta with Honey and Berries, Crostata with Kale and Butternut Squash and Ricotta are prepared.

**10pm Lidia’s Kitchen**  
*Storytime with Grandma*  
Corn and Zucchini Minestra, Fried Risotto and Beef and Root Vegetables Braised in Red Wine.

**10:30pm Lidia’s Kitchen**  
*Childhood Cravings*  
Recipes include Mussels Triestina and Cavatappi with Beef Guazzetto and fruity Fruit Smash Soda.

**11pm Lidia’s Kitchen**  
*A Perfect Roast*  
A salad of warm greens with bacon and mushrooms and roasted pork loin with cabbage are served.

**11:30pm Lidia’s Kitchen**  
*Southern Italian Salads*  
Lidia makes a bruschetta with ‘nduja followed by a raw and cooked salad for summer with green beans.

**12am Lidia’s Kitchen**  
*Chocolate and Dinner*  
Lidia shares some of her favorite chocolate desserts and one
deliciously creamy risotto recipe.

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.

9 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
Countryside Oval
Bob Ross paints ponds, lush foliage and mountains against a blue sky dotted with white fluffy clouds.

9:30pm Best of the Joy of Painting
Double Take
This mountain lake scene from Bob Ross transitions from the cold of winter to the warmth of spring.

10pm Richard Bangs' Adventures with Purpose
Hong Kong: Quest for
Explore the dazzling Chinese New Year festival and streets beneath the Central District skyscrapers.

11pm Flavor of Poland
Krakow
The history, culture and cuisine of Cracow, the capital of Poland prior to Warsaw, are highlighted.

11:30pm Ciao Italia
Classic Neapolitan Pasta / Pasta Classica Napoletana
Classic Neapolitan Meat and Onion Sauce and Spaghetti alla Puttanesca are prepared.

12am Ciao Italia
Sunday Supper / Cena Domenicale
Sunday Sauce with Meatballs, Lambchop Lollipops and terrific Tomato Salad are served.

12:30am New Orleans Cooking
with Kevin Belton
Thanksgiving
Stuffed mirlitons, Cajun turkey and dirty rice are prepared.

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

9pm Lidia's Kitchen
Family Favorites
Recipes include Oven Braised Pork Chops with Red Onion and Pears and Cherry Jam Tart.

9:30pm Lidia's Kitchen
Brunch Brilliance
Polenta with Honey and Berries, Crostata with Kale and Butternut Squash and Ricotta are prepared.

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

11pm My Greek Table with Diane Kochilas
Tears of Joy! - Retsina
Skordalia, Garlicy Dip with Potatoes and Walnuts and Beet Salad with Garlic are served.

11:30pm Lucky Chow
Ramen Mania

12am Lucky Chow
Koreatown U.S.A
New York and Los Angeles, home to the two largest Korean populations in America, are explored.

12:30am Yan Can Cook: Spice Kingdom
That Which Sustains Life
Martin visits the Dujiangyan, an ancient irrigation system in Dujiangyan City, Sichuan, China.

11 Monday
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 George Hirsch Lifestyle
An Egg-Cellent Selection
Perfect Scrambled Eggs, Double Cut French Toast and Mini Egg Custard Pies are prepared.

9pm Lidia's Kitchen
Storytime with Grandma
Corn and Zucchini Minestra, Fried Risotto and Beef and Root Vegetables Braised in Red Wine.

9:30pm Lidia's Kitchen
Childhood Cravings
Recipes include Mussels Triestina and Cavatappi with Beef Guazzetto and fruity Fruit Smash Soda.

10pm Family Travel with Colleen Kelly
Family Travel on the Emerald Isle - Ireland as a Family Getaway
Colleen and her daughter Shea embark on a journey through Ireland's Wild Atlantic Way.

10:30pm Seeing Canada
Alberta to British Columbia by Rail and The Northwest Territories
Brandy takes the VIA Rail train from Jasper, Alberta, through Prince George to Prince Rupert.

11pm Rick Steves' Europe
Granada, Cordoba, and Spain's Costa Del Sol
Explore the regions great sites as Andalucia's Moorish heritage sparkles in the historic capitals.

11:30pm Best of the Joy of Painting
Russet Winter
Bob Ross paints a haven from the cold of winter with a cabin standing...
in a clearing amid the trees.
12am George Hirsch Lifestyle
An Egg-Cellent Selection
Perfect Scrambled Eggs, Double Cut French Toast and Mini Egg Custard Pies are prepared.

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.

12 Tuesday
8pm In Julia's Kitchen with Master Chefs
Leah Chase
The chef cooks up fried chicken, baking-powder biscuits and sweet potato pie on a pecan crust.
8:30pm George Hirsch Lifestyle
Aww Shucks
Corn Chowder, Vegetable Pizza and Wood Oven Smoked Honey Pear and Creamy Cheese are served.
9pm Lidia's Kitchen
A Perfect Roast
A salad of warm greens with bacon and mushrooms and roasted pork loin with cabbage are served.
9:30pm Lidia's Kitchen
Southern Italian Salads
Lidia makes a bruschetta with 'nduja followed by a raw and cooked salad for summer with green beans.
10pm Bare Feet with Mickela Mallozzi
The French Basque Country
Mickela attends the Fetes de Bayonne and learns the traditions of the French Basque Country.

13 Wednesday
8pm Lidia's Kitchen
Italy's Heartland
Cannellini and pancetta bruschetta and beef and root vegetables braised in red wine are served.
8:30pm George Hirsch Lifestyle
Seafood Success!
Recipes include Sea Scallops Mediterranean Style, Herb Crusted Cod and an Ultimate Super Sundae.
9pm Lidia's Kitchen
Chocolate and Dinner
Lidia shares some of her favorite chocolate desserts and one deliciously creamy risotto recipe.
9:30pm Lidia's Kitchen
A Meal for the Grandkids
A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.
10pm Burt Wolf: Travels & Traditions
Women @ Work
Burt visits with leading authorities on the history of women at work in America and in Europe.
10:30pm Samantha Brown's Places to Love
Lakes & Mountains of New Hampshire
Samantha visits Funspot, the world's largest arcade, and takes a loon-spotting cruise on Squam Lake.
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
Dimensions
This landscape painting features mountains in the background, plentiful fir trees and a lake.
12am George Hirsch Lifestyle
Seafood Success!
Recipes include Sea Scallops Mediterranean Style, Herb Crusted Cod and an Ultimate Super Sundae.
12:30am Lidia's Kitchen
Italy's Heartland
Cannellini and pancetta bruschetta and beef and root vegetables braised in red wine are served.

14 Thursday
8pm Martha Bakes
Embellished Pies
A woven blueberry lattice pie and an enticing petal-topped poached pear and cranberry pie are served.
8:30pm George Hirsch Lifestyle
Cauliflower, Carrots & Crisp, OH MY!
Cauliflower Steak, Roasted Rainbow Carrot Salad and Green Goddess Dressing are prepared.
9pm Lidia's Kitchen
What's Baking
A leek and prosciutto gratin with gruyere and walnuts and roasted chicken with pomegranate are made.

9:30pm Lidia's Kitchen
All About Grandma
Rice and Pea Soup, a simple Prosciutto Cotto sandwich and Baked Stuffed Shells are on the menu.

10pm In The Americas with David Yetman
The Road from Oaxaca to Chiapas
The mezcal-producing fields of Oaxaca, the Isthmus of Tehuantepec and Chiapas are explored.

10:30pm Joseph Rosendo's Travelscope
Montreal, Quebec, Canada - Bonjour, Montreal
Extraordinary markets, festivals and the scores of cultural neighborhoods in Montreal are explored.

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
Deep Wilderness Home
Bob Ross paints a picture of solitude featuring a mountain cabin standing near the edge of a cliff.

12am George Hirsch Lifestyle
Cauliflower, Carrots & Crisp, OH MY!
Cauliflower Steak, Roasted Rainbow Carrot Salad and Green Goddess Dressing are prepared.

15 Friday
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 George Hirsch Lifestyle
The Amazing Potato
Delicious recipes include Potato Crusted Chicken, Farmers Vegetable Gratin and Sweet Potato Pie.

9pm Simply Ming
Ming Tsai with Guest Jacques Pepin
Arctic Char with Tomato and Mini Savory Cheesecakes and Arctic Char with sushi rice cakes are made.

9:30pm Simply Ming
Ming Tsai with Guest Rick Bayless
Grilled Swordfish with Asparagus and Pasilla Crema and Ponzu Marinated Swordfish are prepared.

10pm Simply Ming
Ming Tsai with Guest Sara Moulton
Sara Moulton prepares Buffalo Chicken Orzo. Ming makes the Blue Dragon House Chicken Sandwich.

10:30pm Simply Ming
Ming Tsai with Guest Jodi Adams
Jodi Adams prepares a spicy Vadouvan curried scallops and Ming creates a braised pork shoulder.

11pm Simply Ming
On The Road In Hawaii: Ed Kenney I' A Lawalu with Chili Pepper Water and Macademia Curried Opah with Farm Vegetables are prepared.

11:30pm Simply Ming
On The Road - New York
Simply Ming goes to upstate New York to experience the captivating Hudson Valley.

12am Simply Ming
Jacques Pepin Special Episode
Red snapper sashimi, a whole roasted red snapper, pork scaloppini and ratatouille are prepared.

12:30am Simply Ming
On The Road In Hawaii: Mom & Pops
Ming joins his parents in the kitchen to make Lilikoi Kir Royale and Kuo Ro with Steamed Buns.

16 Saturday
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
Haven in the Valley
Bob Ross places a cabin at the base of the mountains using blues, greens and yellows.

9:30pm Best of the Joy of Painting
Russet Winter
Bob Ross paints a haven from the cold of winter with a cabin standing in a clearing amid the trees.

10pm Richard Bangs' Adventures with Purpose "New Zealand: Quest f
The 1,000-mile trek uncovers pristine natural beauty, alluring culture and enigmatic mythology.

11pm Flavor of Poland
Warsaw

11:30pm Ciao Italia
Salads from Guy's Garden / Insalate dall'Orto di Gaetano
Mary Ann prepares a Tuscan Bean Salad with Soppressata and a little gem of a Little Gem Salad.

12am Ciao Italia
From Sicily with Love / Dalla Sicilia Con Amore
Mary Ann re-creates a traditional Sicilian pasta recipe called Pasta
Trapanese.

12:30am New Orleans Cooking with Kevin Belton
Garden Harvest
Corn and sweet pepper relish, fried green tomatoes and Creole okra are showcased.

17 Sunday
8pm No Passport Required Philadelphia
Philadelphia’s Italian food scene is explored and everything from pizza to cannoli is sampled.

9pm Simply Ming
Ming Tsai with Guest Jacques Pepin
Arctic Char with Tomato and Mini Savory Cheesecakes and Arctic Char with sushi rice cakes are made.

9:30pm Simply Ming
Ming Tsai with Guest Rick Bayless
Grilled Swordfish with Asparagus and Pasilla Crema and Ponzu Marinated Swordfish are prepared.

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 My Greek Table with Diane Kochilas
The Athens Vibe
Tasty dishes include Bohemian Pastitsio and Whole Roasted Cauliflower with Feta and Honey.

11:30pm Lucky Chow
Filipino Entrepreneurs
PJ Quesada of the Filipino Food Movement explains Filipino cuisine in San Mateo, California.

12:30am Yan Can Cook: Spice Kingdom
Hot, Hot and Extra Hot!
Martin visits the world’s largest bean paste factory and the world’s biggest chili market.

18 Monday
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 George Hirsch Lifestyle Roots & Traditions
Horseradish Potato Salad, Kielbasa and Berry Jam Sauce and Sour Cream Coffee Cake are prepared.

9pm Simply Ming
Ming Tsai with Guest Sara Moulton
Sara Moulton prepares Buffalo Chicken Orzo. Ming makes the Blue Dragon House Chicken Sandwich.

9:30pm Simply Ming
Ming Tsai with Guest Jodi Adams
Jodi Adams prepares a spicy Vadouvan curried scallops and Ming creates a braised pork shoulder.

10pm Family Travel with Colleen Kelly
On The Road In Hawaii: Ed Kenney l’ A Lawalu with Chili Pepper Water and Macademia Curried Opah with Farm Vegetables are prepared.

19 Tuesday
8pm In Julia’s Kitchen with Master Chefs
Christopher Gross
Alder-smoked loin of beef & a Middle Eastern grain dish, farecki, paired with harissa are prepared.

8:30pm George Hirsch Lifestyle Comforting Brew
IPA Leek and Onion Soup, Shrimp Louis with Remoulade Dressing and Beer Batter Fish are served.

9pm Simply Ming
On The Road In Hawaii: Ed Kenney
I’ A Lawalu with Chili Pepper Water and Macademia Curried Opah with Farm Vegetables are prepared.

9:30pm Simply Ming
On The Road - New York
Simply Ming goes to upstate New York to experience the captivating Hudson Valley.

10pm Bare Feet with Mickela Mallozzi
Seville, Spain
The passionate dance and music of flamenco come alive as Mickela explores the city of Seville.

10:30pm Joseph Rosendo’s Travelscope
Tokyo, Japan - Celebrating The Past and Present
Ancient temples and natural beauty are explored along with the glitz and glamor of modern Tokyo.
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
Pastel Seascapes
A sky of pink and yellow, blue water with white caps and a shoreline of sand dunes are painted.
12am George Hirsch Lifestyle
Comforting Brew
IPA Leek and Onion Soup, Shrimp Louis with Remoulade Dressing and Beer Batter Fish are served.
12:30am In Julia’s Kitchen with Master Chefs
Christopher Gross
Alder-smoked loin of beef & a Middle Eastern grain dish, farecki, paired with harissa are prepared.

20 Wednesday
8pm Lidia’s Kitchen
Soups On
Spicy Italian soup, Calabria’s version of vegetable soup and butternut squash soup are prepared.
8:30pm George Hirsch Lifestyle
Top Spear
Asparagus Coconut Milk Soup, Asparagus and Duck Pasta and Asparagus Quick Bread are prepared.
9pm Simply Ming
Jacques Pepin Special Episode
Red snapper sashimi, a whole roasted red snapper, pork scaloppini and ratatouille are prepared.
9:30pm Simply Ming
On The Road In Hawaii: Mom & Pops
Ming joins his parents in the kitchen to make Lilikoi Kir Royale and Kuo Ro with Steamed Buns.
10pm Burt Wolf: Travels & Traditions
The Girl with the Book
For centuries, women were discouraged from going to school. Burt explores why things are changing.
10:30pm Samantha Brown’s Places to Love
Phoenix, Arizona
The Desert Botanical Garden and the one-of-a-kind Musical Instrument Museum are explored.
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
Country Creek
Bob Ross paints a shaded clearing in the mountains featuring a creek splashing over stones.
12am George Hirsch Lifestyle
Celebration!
George’s Waldorf Salad, Oysters Rockefeller and Chocolate Dipping For Any Occasion are featured.
9pm Simply Ming
Ming Tsai with Guest Andrew Zimmern
Shrimp Etouffee and a Classic Salt and Pepper Head on Shrimp served over rice are prepared.
9:30pm Simply Ming
Ming Tsai with Guest Jonathan Waxman
Chicken is cooked under a brick and Black Pepper Lobster with Lemongrass Fried Rice is served.
10pm In The Americas with David Yetman
Dry Times in the Southwest: The New Realities
Nowhere are the realities of climate change more sharply defined than in the American Southwest.
10:30pm Joseph Rosendo’s Travelscope
The Bonin/Ogasawara Islands - A Land Far, Far Away
Joseph enjoys kayaking, snorkeling and whale watching and explores the heritage of the islanders.
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
Silent Forest
Bob Ross paints towering trees and a path that wanders through a serene wooded setting.
12am George Hirsch Lifestyle
Celebration!
George’s Waldorf Salad, Oysters Rockefeller and Chocolate Dipping For Any Occasion are featured.
12:30am Martha Bakes
Frosted Cakes
Strawberry ombre cake and a zesty lemon mousse cake artfully piped with meringue are served.

Strawberry ombre cake and a zesty lemon mousse cake artfully piped with meringue are served.

22 Friday
8pm America’s Test Kitchen from Cook’s Illustrated
Pork Two Ways
Test cook Becky Hays makes host Bridget Lancaster Perfect Pan-Seared Pork Tenderloin Steaks.
8:30pm George Hirsch Lifestyle
Old Vines, Deep Roots
Deviled Eggs, a Tuscan Board with Spiced Nuts and Oatmeal Cookies are served.
9pm Steven Raichlen’s Project Smoke
Bbq’s Trinity
Cherry-glazed baby back ribs, BBQ brisket and Korean pulled pork with KB BBQ sauce are prepared.
9:30pm Steven Raichlen’s Project Smoke
Smoked In Four Courses
Smoked pecans, Chappaquiddick smoked oysters and reverse-seared prime rib are served.
10pm Steven Raichlen’s Project Fire
Steak and Beyond
Dueling beef rib steaks, dry-brined ribeyes and grilled lamb steaks with Moroccan charoula.
10:30pm Primal Grill with Steven Raichlen
Primal Grills for a Crowd
Mexican Fish Tacos, Burgers Big and Small and Brined Turkey Breast are served.
11pm Steven Raichlen’s Project Smoke
Smoke in a Hurry
Recipes include dragon’s breath cocktail, spruce-smoked steaks and ember-roasted corn.
11:30pm Steven Raichlen’s Project Smoke
Raichlen On Ribs
St. Louis ribs with vanilla-brown sugar glaze, Chinatown ribs and onion bombs are prepared.
12am Steven Raichlen’s Project Fire
Extreme Grilling
Fennel pepper grilled pork tomahawk, salmon grilled on a shovel and caveman pork chops are prepared.
12:30am Primal Grill with Steven Raichlen
Burn in the USA
Lobster Martha’s Vineyard-Style, Texas Clod and Puerto Rican Pork Shoulder are prepared.
23 Saturday
8pm No Passport Required
Las Vegas
Chef Marcus Samuelsson explores Las Vegas and learns about the city’s diverse food traditions.
9pm Best of the Joy of Painting
Reflections of Calm
Bob Ross paint an amazing mountain scene that features a quiet lake.
9:30pm Best of the Joy of Painting
Wintertime Blues
Bob Ross brings an icy, frozen feel to the canvas that captures the deep chill of winter.
10pm Richard Bangs’ Adventures with Purpose
Pearl River Delta: Ho
The adventurer explores the Pearl River Delta of South China in search of the roots of harmony.
11pm Flavor of Poland
Rzeszow
The history, culture and cuisine of Rzeszow, the capital of the Subcarpathian region, is explored.
11:30pm Ciao Italia
Spaetzle
Mary Ann heads to Alto Adige, the northernmost region of Italy to recreate unique spaetzle recipes.
12am Ciao Italia
Vegetable Pies / Torte Di Verdure
A hearty Ligurian Potato Loaf, Swiss Chard, Potato, and Carrot Pie and Sage Pie are prepared.
12:30am New Orleans Cooking with Kevin Belton
Poultry
Chicken Clemenceau, slow roasted duck with orange and soy gravy and boudin stuffed quail are made.
24 Sunday
8pm No Passport Required
Boston
Chef Marcus Samuelsson learns about the Portuguese, Brazilian and Cape Verdean diasporas in Boston.
9pm Steven Raichlen’s Project Smoke
Bbq’s Trinity
Cherry-glazed baby back ribs, BBQ brisket and Korean pulled pork with KB BBQ sauce are prepared.
9:30pm Steven Raichlen’s Project Smoke
Smoked In Four Courses
Smoked pecans, Chappaquiddick smoked oysters and reverse-seared prime rib are served.
10pm Richard Bangs’ Adventures with Purpose
“Switzerland: Quest for the Matterhorn, waterfalls, glaciers, scenery and the origins of adventure travel are explored.
11pm My Greek Table with Diane Kochilas
Hercules Table
Spinach Cooked with Oranges and Garlic, Hoirino Me Mapa and Melomakarona are prepared.
11:30pm Lucky Chow
Bay Area’s Pacific Rim Cuisine
Olivia Wu, designer of the original Asian restaurant concepts on Google's "campus," is introduced.

12am Lucky Chow
Chinatown, Reimagined
The evolution of Chinese food in America is explored in New York City. Peking duck is prepared.

12:30am Yan Can Cook: Spice Kingdom
Rising Stars
There are 230 million children under the age of 15 in China. Martin meets talented ones from Chengdu.

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

8:30pm George Hirsch Lifestyle
Organic Beginnings
Recipes include Shaved Beet Salad, Honey Orange Ginger Dressing and Farm Fresh Lo Mein.

9pm Steven Raichlen's Project Fire
Steak and Beyond
Dueling beef rib steaks, dry-brined ribeyes and grilled lamb steaks with Moroccan charmoula.

9:30pm Primal Grill with Steven Raichlen
Primal Grills for a Crowd
Mexican Fish Tacos, Burgers Big and Small and Brined Turkey Breast are served.

10pm Family Travel with Colleen Kelly
Marine Life in the Bahamas
Atlantis Paradise Island’s marine life rehabilitation program in Nassau, Bahamas is showcased.

10:30pm Seeing Canada
Saskatoon & Winnipeg
The local foodie scene in Saskatoon, Saskatchewan and Waneskewin Heritage Park are explored.

11pm Rick Steves' Europe
Florentine Delights and Tuscan Side Trips
Enjoy more of the exquisite artistic treasures of Florence and marvel at wonders in Pisa and Lucca.

11:30pm Best of the Joy of Painting
Before The Snowfall
Bob Ross paints a wintry spot complete with cozy cabin and evergreens.

12am George Hirsch Lifestyle
Organic Beginnings
Recipes include Shaved Beet Salad, Honey Orange Ginger Dressing and Farm Fresh Lo Mein.

12:30am America's Test Kitchen from Cook's Illustrated
Summer Picnic Party
The ultimate Grilled Chicken Thighs recipe is shared and foolproof Italian Pasta Salad is made.

26 Tuesday
8pm In Julia's Kitchen with Master Chefs
Jody Adams
The Cambridge, Massachusetts chef creates a braised, stuffed breast of veal over a bed of polenta.

8:30pm George Hirsch Lifestyle
An Egg-Cellent Selection
Perfect Scrambled Eggs, Double Cut French Toast and Mini Egg Custard Pies are prepared.

12:30am In Julia's Kitchen with Master Chefs
Jody Adams
The Cambridge, Massachusetts chef creates a braised, stuffed breast of veal over a bed of polenta.

27 Wednesday
8pm Lidia's Kitchen
Crispy Favorites
Crispy shrimp, crispy baked tomatoes and polenta torta with gorgonzola and savoy cabbage are served.

St. Louis ribs with vanilla-brown sugar glaze, Chinatown ribs and onion bombs are prepared.

10pm Bare Feet with Mickela Mallozzi
Utrera, Spain
Mickela heads to the "cradle of flamenco" in Utrera, Spain to experience the Potaje Gitano Festival.

10:30pm Joseph Rosendo's Travelscope
Bhutan - Part 1 - Gross National Happiness
Artists, monasteries, shops, valleys and mountaintops are discovered in the Kingdom of Bhutan.

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
Winding Stream
Bob Ross paints a golden blue, layered landscape that will make your day quiet and comfortable.

12am George Hirsch Lifestyle
An Egg-Cellent Selection
Perfect Scrambled Eggs, Double Cut French Toast and Mini Egg Custard Pies are prepared.

12:30am In Julia's Kitchen with Master Chefs
Jody Adams
The Cambridge, Massachusetts chef creates a braised, stuffed breast of veal over a bed of polenta.
7:30pm George Hirsch Lifestyle
Aww Shucks
Corn Chowder, Vegetable Pizza and Wood Oven Smoked Honey Pear and Creamy Cheese are served.

8pm Steven Raichlen's Project Fire
Extreme Grilling
Fennel pepper grilled pork tomahawk, salmon grilled on a shovel and caveman pork chops are prepared.

9:30pm Primal Grill with Steven Raichlen
Burn in the USA
Lobster Martha's Vineyard-Style, Texas Clod and Puerto Rican Pork Shoulder are prepared.

10pm Burt Wolf: Travels & Traditions
It's A Good Thing
Burt travels around to several different countries looking at the tradition of women entrepreneurs.

10:30pm Samantha Brown's Places to Love
Vienna, Austria
Samantha visits the 3rd Man Museum and gets some insight into Vienna's fascinating history.

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
Tranquility Cove
Bob Ross creates deep distance in his painting, which makes this autumn-colored scene really pop.

12am George Hirsch Lifestyle Aww Shucks
Corn Chowder, Vegetable Pizza and Wood Oven Smoked Honey Pear and Creamy Cheese are served.

12:30am Lidia's Kitchen Crispy Favorites
Crispy shrimp, crispy baked tomatoes and polenta torta with gorgonzola and savoy cabbage are served.

28 Thursday
8pm Martha Bakes Patterned
A cheesecake tart with apricot, a marbleized roulade and brown butter honey cookies are made.

8:30pm George Hirsch Lifestyle Seafood Success!
Recipes include Sea Scallops Mediterranean Style, Herb Crusted Cod and an Ultimate Super Sundae.

9pm Steven Raichlen's Project Smoke
Project Smoke Road Trip
Hitching post red oak grilled rib chop, grilled whelk kebabs and steak and bean nachos are served.

9:30pm Primal Grill with Steven Raichlen
Up In Smoke
Smoked Duck with Chinese Seasonings, Chocolate Chile Ribs and Smoke-roasted Pears are served.

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 Joseph Rosendo's Travelscope
Bhutan - Part 2 - Land of the Thunder Dragon
The Black-Necked Crane and the annual Ngang Lhankhang "Swan Monastery" festival are explored.

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
Cabin in the Hollow
Bob Ross creates a snowy soft blue and purple oval shaped painting that features an old wooden home.

12am George Hirsch Lifestyle Seafood Success!
Recipes include Sea Scallops Mediterranean Style, Herb Crusted Cod and an Ultimate Super Sundae.

29 Friday
8pm America's Test Kitchen from Cook's Illustrated
Latin Comfort Food
Test cook Elle Simone makes Julia the best Braised New Mexico-Style Pork in Red Chile Sauce.

8:30pm George Hirsch Lifestyle Cauliflower, Carrots & Crisp, OH MY!
Cauliflower Steak, Roasted Rainbow Carrot Salad and Green Goddess Dressing are prepared.

9pm Craft In America Quilts
Learn about contemporary quilters as we celebrate the role quilts have played in our country's story.

10pm Craft In America Music
The makers of finely crafted handmade instruments and the musicians who play them are showcased.

11pm Craft In America Nature
The beauty, inspiration and future
of the American landscape are celebrated.

12am Craft In America
Visionaries
Meet artists, curators and collectors who envision limitless possibilities of craft.

30 Saturday
8pm No Passport Required
Detroit
Chef Marcus Samuelsson explores the culture and flavor of Detroit's Middle Eastern community.

9pm Best of the Joy of Painting
View from Clear Creek
Bob Ross paints soft background mountains, velvety foothills and contrasting lush ground cover.

9:30pm Best of the Joy of Painting
Before The Snowfall
Bob Ross paints a wintry spot complete with cozy cabin and evergreens.

10pm Richard Bangs'
Adventures with a Purpose
"Egypt: Quest for t
Set off for an adventure on the great Nile River to uncover ancient history, myths and culture.

11pm Flavor of Poland
Bialystok
The unique elements and tastes of Podlasie are explored and the city center of Bialystok is toured.

11:30pm Ciao Italia
Modica's Cookie Secret / Biscotto Al Segreto
Mary Ann reveals the ingredients that give Modica's Chocolate Cookies their unforgettable taste.

12am Ciao Italia
Cooking of Liguria / Cucina Ligure
Executive Chef Paolo Laboa shares his favorite Ligurian regional recipes with Mary Ann.

Reveillon Dinne
Redfish sauce piquante, smothered Creole pork roast and buche de Noel are prepared.

31 Sunday
8pm No Passport Required
New Orleans
Chef Marcus Samuelsson discovers how Vietnamese cuisine and culture have influenced New Orleans.

9pm Craft In America
Quilts
Learn about contemporary quilters as we celebrate the role quilts have played in our country's story.

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

11pm To Dine for with Kate
Sullivan
Sara Blakely, Inventor, Founder and CEO of Spanx
As the Inventor and CEO of Spanx, Sara became the youngest self-made Billionaire in the world.

11:30pm Lucky Chow
Trending Japanese
American manifestations of otaku combine cutting-edge pop culture with fetishistic obsession.

12am Lucky Chow
Asian Farm to Table
Traditional and cutting edge agriculturists, including a Central Valley rice farm, are highlighted.

12:30am Yan Can Cook: Spice
Kingdom
Back to Roots
Many small family farms around Chengdu have turned into chic bed and breakfast places.