



## **WSKG-DT3**

### **January 2021**

### **expanded listings**

#### **1 Friday**

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

*Nutritious and Delicious*

Skillet-Roasted Chicken Breast with Harissa-Mint Carrots and Brown Rice Bowl with Salmon are served.

##### **8:30pm Kitchen Queens: New Orleans**

##### **9pm Food Over 50**

*The Breakfast Club*

Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served.

##### **9:30pm Christina Cooks: Back to the Cutting Board**

##### **10pm America's Test Kitchen from Cook's Illustrated**

*Nutritious and Delicious*

Skillet-Roasted Chicken Breast with Harissa-Mint Carrots and Brown Rice Bowl with Salmon are served.

##### **10:30pm Ellie's Real Good Food** *Satisfying + Complete, with Or Without Meat*

Steak fajitas, Broccoli and cheddar soup and Asian noodle bowl with peanut dressing are prepared.

##### **11pm New Day New Chef**

Fitness specialist Audrey Dunham makes Roasted Vegetable Tacos with Chipotle Pomegranate Sauce.

##### **11:30pm Food Over 50**

*Eating Away at Inflammation*

Heart healthy dishes include sizzling salmon, scallops and prawns dressed with lemon and olive oil.

##### **12am Christina Cooks: Back to the Cutting Board**

##### **12:30am Food Over 50**

*Eating The Rainbow*

Poulet jardin, herb-roasted whole chicken and grilled zucchini and asparagus are served.

#### **2 Saturday**

##### **8pm Confucius Was A Foodie**

*Origins of the Beginnings*

Chef Christine looks for the culinary roots of ice cream, ketchup, pasta, phyllo, baklava and pizza.

##### **9pm Best of the Joy of Painting**

*Home Before Nightfall*

A rustic little cabin and a meadow where evening breezes blow upon soft grasses are created.

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

*Winter's Grace*

Bob Ross creates a cold snow-blanketed wintertime landscape scene in this fantastic painting.

##### **10pm Richard Bangs' Adventures with Purpose**

##### **"Switzerland: Quest f**

The Matterhorn, waterfalls, glaciers, scenery and the origins of adventure travel are explored.

##### **11pm Mexico -- One Plate at a Time with Rick Bayless**

*You Don't Know The Whole Enchilada*

Rick makes show-stopping dishes of classic green chile enchiladas and red chile shrimp enchiladas.

##### **11:30pm Mike Colameco's Real Food**

*Rebelle / Cherche Midi*

Two restaurants that speak to the progress in the Bowery, Rebelle and Cherchi Midi, are visited.

##### **12am Mike Colameco's Real Food**

*Red Hook, Brooklyn*

The best BBQ spot in NYC, a local winery, a bakeshop and a small batch Vermouth maker are featured.

##### **12:30am Hubert Keller: Secrets of a Chef**

*Hubert's Birthday Bash*

Mixologists learn the latest techniques at the teaching kitchen of Southern Wine & Spirits.

#### **3 Sunday**

##### **8pm Confucius Was A Foodie**

*Confucius and the Origin of Food Philosophy*

Chef Christine sets off to compare the thoughts and beliefs of foodie writers and philosophers.

##### **9pm Food Over 50**

*The Breakfast Club*

Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served.

##### **9:30pm Christina Cooks: Back to the Cutting Board**

##### **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 Annabel Langbein: The Free Range Cook**

*A Decadent Dinner*

Moroccan Tomato Sauce, Moroccan Eggs, Cowboy Hash, Venison Tataki and Duck Confit are served.

##### **11:30pm tasteMAKERS**

*Food Building // Minneapolis, Minnesota*

Makers support each other and work to build a better food system at Food Building in Minneapolis.

##### **12am tasteMAKERS**

*Jacobsen Salt Co. // Portland, Oregon*

In Portland, Oregon, Jacobsen Salt Co. harvests salt from the cold, clean waters of Netarts Bay.

**12:30am 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.

**4 Monday**

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

*Springtime Feast*

Roast Boneless Leg of Lamb with Garlic and Herb and Lemon-Olive Oil Tart are prepared.

**8:30pm Kitchen Queens: New Orleans**

**9pm America's Test Kitchen from Cook's Illustrated**

*Nutritious and Delicious*

Skillet-Roasted Chicken Breast with Harissa-Mint Carrots and Brown Rice Bowl with Salmon are served.

**9:30pm Ellie's Real Good Food**

*Satisfying + Complete, with Or Without Meat*

Steak fajitas, Broccoli and cheddar soup and Asian noodle bowl with peanut dressing are prepared.

**10pm Rick Steves' Europe**

*Switzerland's Jungfrau Region: Best of the Alps*

Visit a traditional village, hike, bike, parasail and find waterfalls deep inside a mountain.

**10:30pm Beyond Your Backyard**

*The Olympic Peninsula*

Erik the Travel Guy and Crew travel to a breathtaking National Park on the Pacific West Coast.

**11pm Family Travel with Colleen Kelly**

*Clearwater, Florida - City by the Sea*

From baseball games to marine life rehabilitation, Clearwater is the hot spot for a Florida getaway.

**11:30pm America's Test Kitchen from Cook's Illustrated**

*Flavorful Chinese Favorite*

Perfect Kung Pao Chicken and Oven-Steamed Fish with Scallions and Ginger are prepared.

**12am Kitchen Queens: New Orleans**

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

*Springtime Feast*

Roast Boneless Leg of Lamb with Garlic and Herb and Lemon-Olive Oil Tart are prepared.

**5 Tuesday**

**8pm Baking with Julia**

*Craie Kominiak*

The executive chef at Ecce Panis Bakery in New York City bakes focaccia and creates a sandwich.

**8:30pm Kitchen Queens: New Orleans**

**9pm New Day New Chef**

Fitness specialist Audrey Dunham makes Roasted Vegetable Tacos with Chipotle Pomegranate Sauce.

**9:30pm Food Over 50**

*Eating Away at Inflammation*

Heart healthy dishes include sizzling salmon, scallops and prawns dressed with lemon and olive oil.

**10pm Rick Steves' Europe**

*The Majesty of Madrid*

A tour of the lavish Royal Palace, art-packed museums and mesmerizing flamenco dancers.

**10:30pm Travelscope**

*South Africa - On Safari!*

Encounter lions, African elephants, Cape buffalos, black rhinoceros and cheetahs on safari.

**11pm Weekends with Yankee**

*The End of the Line*

An off-road ramble through Cape Cod National Seashore is featured in Provincetown, Massachusetts.

**11:30pm Cook's Country**

*Italian Comfort Food*

A streamlined recipe for Cheesy Stuffed Shells is shared and

Eggplant Pecorino is prepared.

**12am Kitchen Queens: New Orleans**

**12:30am Baking with Julia**

*Craie Kominiak*

The executive chef at Ecce Panis Bakery in New York City bakes focaccia and creates a sandwich.

**6 Wednesday**

**8pm Lidia's Kitchen**

*Mastering Simplicity*

Sausages with Fennel and Olives, Orange and Red Salad and an "Almost a Tiramisu" recipe are made.

**8:30pm Kitchen Queens: New Orleans**

**9pm Christina Cooks: Back to the Cutting Board**

**9:30pm Food Over 50**

*Eating The Rainbow*

Poulet jardin, herb-roasted whole chicken and grilled zucchini and asparagus are served.

**10pm Rick Steves' Europe**

*Highlights of Castile: Toledo and Salamanca*

Ramble Spain's most awe-inspiring medieval walls and drop in on a local bachelorette party..

**10:30pm Curious Traveler**

*Curious Paris*

Why does Paris look like Paris?

The Eiffel Tower, the Pont Alexandre III and more are showcased.

**11pm Outside with Greg Aiello**

*Baja California Road Trip*

Greg camps on empty beaches, explores unique landscapes and swims with majestic whale sharks.

**11:30pm America's Test Kitchen from Cook's Illustrated**

*Nutritious and Delicious*

Skillet-Roasted Chicken Breast with Harissa-Mint Carrots and Brown Rice Bowl with Salmon are served.

**12am Kitchen Queens: New**

## **Orleans**

### **12:30am Lidia's Kitchen**

#### *Mastering Simplicity*

Sausages with Fennel and Olives, Orange and Red Salad and an "Almost a Tiramisu" recipe are made.

## **7 Thursday**

### **8pm Christopher Kimball's Milk Street Television**

#### *Middle East Favorites*

A vibrant salmon chraimeh and a bulgur-tomato salad with herbs and pomegranate molasses are served.

### **8:30pm Kitchen Queens: New Orleans**

### **9pm Ellie's Real Good Food**

#### *The Goods On Gluten-Free*

Multigrain pancakes, steak au poivre salad and roasted salmon and fennel with lemon are served.

### **9:30pm Jamie's Ultimate Veg**

#### *Scruffy Lasagne & Bigged-Up Broccoli*

Jamie showcases veg in a simple but incredibly delicious scruffy aubergine lasagne.

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

#### *Normandy: War-Torn Yet Full of Life*

Ponder sacrifice on the D-Day beaches and visit a composer's eccentric world and Monet's lily ponds.

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

#### *Mozambique, Africa*

Enjoy snorkeling, sailing, horseback riding and sand-boarding on sparkling beaches.

### **11pm Weekends with Yankee**

#### *Into The Wild*

The growing number of great white sharks are tracked along the Atlantic coast in Massachusetts.

### **11:30pm Cook's Country**

#### *Chicken and Biscuits*

One-Batch Fried Chicken is

prepared and North Carolina Cheese Biscuits are served.

### **12am Kitchen Queens: New Orleans**

### **12:30am Christopher Kimball's Milk Street Television**

#### *Middle East Favorites*

A vibrant salmon chraimeh and a bulgur-tomato salad with herbs and pomegranate molasses are served.

## **8 Friday**

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

#### *Savory and Sweet Italian*

Test cook Dan Souza makes host Bridget Lancaster the best Meat Ravioli with Quick Tomato Sauce.

### **8:30pm Kitchen Queens: New Orleans**

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

### **9:30pm Pati's Mexican Table**

### **10pm Pati's Mexican Table**

### **10:30pm Pati's Mexican Table**

### **11pm Pati's Mexican Table**

### **11:30pm Pati's Mexican Table**

### **12am Pati's Mexican Table**

### **12:30am Pati's Mexican Table**

## **9 Saturday**

### **8pm Confucius Was A Foodie**

#### *Celebrations, Ceremonies and the Dumpling*

Christine eats her way through the Chinese Solar Lunar calendar and explores traditional customs.

### **9pm Best of the Joy of Painting**

#### *A Copper Winter*

A snow-covered forest is gently warmed by the beauty of winter's rustic touches of color.

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

#### *Babbling Brook*

Gentle trickles and splashes of a happy stream pierce the silence in this great oval painting.

### **10pm Richard Bangs'**

### **Adventures with Purpose Assam India: Quest fo**

Discover rushing rivers, strapping monsoons and the elusive one-horned rhinoceros in Assam, India.

### **11pm Mexico -- One Plate at a Time with Rick Bayless**

#### *Crispy Carnitas*

Los Panchos, a Mexico City institution famous for carnitas, is visited and duck carnitas are made.

### **11:30pm Mike Colameco's Real Food**

#### *Dinnertable / Ggs*

Two local East Village spots just a few blocks apart speak to the ongoing quality vs. price debate.

### **12am Mike Colameco's Real Food**

#### *Ivy Stark / Dos Caminos*

A veteran of NYC kitchens for over two decades, Chef Ivy Stark is a talent working under the radar.

### **12:30am Hubert Keller: Secrets of a Chef**

#### *Las Vegas' French Connection*

A group of Las Vegas' top chefs indulge in a multi-course tasting menu at Sparrow + Wolf.

## **10 Sunday**

### **8pm Confucius Was A Foodie**

#### *Noodles: Long for Life, Food of Legends*

Longevity is symbolized by noodles in Chinese culinary culture. All kinds of noodles are explored.

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

### **9:30pm Pati's Mexican Table**

### **10pm Richard Bangs'**

### **Adventures with Purpose Basel and Lucerne: Qu**

#### *Follow the ancient trade routes*

from the Gotthard pass into central Switzerland, along Lake Lucerne.

### **11pm Annabel Langbein: The Free Range Cook**

#### *Paella Party*

Recipes include Onion and Herb Frittata, Birdseed Bar and Aromatic

Steamed Mussels.

**11:30pm New Scandinavian Cooking**

*Common, Yet Tasty*

Seared Pollock with Onion Jam and Fish Fingers with Remoulade Sauce and Pollock Gratin are created.

**12am New Scandinavian Cooking**

*Slow River Dining*

Steamed and grilled Asparagus, Fish Cakes, a Fish Terrine and herb roast Chicken are prepared.

**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.

**11 Monday**

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

*Sous Vide for Company*

Sous Vide Rosemary-Mustard Seed Crusted Roast Beef and Sous Vide Creme Brulee are served.

**8:30pm Kitchen Queens: New Orleans**

**9pm Pati's Mexican Table**

**9:30pm Pati's Mexican Table**

**10pm Rick Steves' Europe**

*Highlights of Paris: Eiffel and Monet to Creme Brulee*

Scale the Eiffel Tower, marvel at the Orsay Gallery and trace the steps of Marie Antoinette.

**10:30pm Beyond Your Backyard**

*At The Helm*

Erik steps aboard Carnival Horizon, visits the crew-only areas and explores the ship's engineering,

**11pm Family Travel with Colleen Kelly**

*Best of - Another Year of Travel*

Colleen reminisces about her great trips including the Grand Canyon and her fun ocean

experiences.

**11:30pm America's Test Kitchen from Cook's Illustrated**

*Springtime Feast*

Roast Boneless Leg of Lamb with Garlic and Herb and Lemon-Olive Oil Tart are prepared.

**12am Kitchen Queens: New Orleans**

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

*Sous Vide for Company*

Sous Vide Rosemary-Mustard Seed Crusted Roast Beef and Sous Vide Creme Brulee are served.

**12 Tuesday**

**8pm Baking with Julia**

*Alice Medrich*

The master teacher and chocolatier creates a chocolate genoise raspberry ruffle cake.

**8:30pm Kitchen Queens: New Orleans**

**9pm Pati's Mexican Table**

**9:30pm Pati's Mexican Table**

**10pm Rick Steves' Europe**

*Belgium: Bruges and Brussels*

Visit the European Union, a medieval hospital, a carillon concert and Europe's grandest square.

**10:30pm Travelscope**

*St. Vincent & the Grenadines -*

*Close to Home, but a World Away*

These stunning Caribbean isles offer water activities including snorkeling, swimming and sailing.

**11pm Weekends with Yankee**

*Small Is Beautiful*

A Connecticut Tigers baseball game and a hike into the Ossipee Mountains are showcased.

**11:30pm Cook's Country**

*Pennsylvania Dutch Country*

Test cook Bryan Roof makes host Bridget Lancaster perfect Pennsylvania Dutch Apple Pie.

**12am Kitchen Queens: New Orleans**

**12:30am Baking with Julia**

*Alice Medrich*

The master teacher and chocolatier creates a chocolate genoise raspberry ruffle cake.

**13 Wednesday**

**8pm Lidia's Kitchen**

*Welcome to My Home*

Today's recipes are perfect for entertaining and include a savory Onion-Tomato Focaccia.

**8:30pm Kitchen Queens: New Orleans**

**9pm Pati's Mexican Table**

**9:30pm Pati's Mexican Table**

**10pm Rick Steves' Europe**

*Provence: Legendary Light, Wind and Wine*

Climb Roman ruins, explore a papal palace, savor vivid views and cross acres of wispy vineyards.

**10:30pm Curious Traveler**

*Curious Rome*

Discover why there is a giant hole in the top of the Pantheon. The Piazza Navona is showcased.

**11pm Outside with Greg Aiello**

*California Grasslands*

Greg ventures into Carrizo Plains National Monument and inter-coastal mountains during spring.

**11:30pm America's Test Kitchen from Cook's Illustrated**

*Savory and Sweet Italian*

Test cook Dan Souza makes host Bridget Lancaster the best Meat Ravioli with Quick Tomato Sauce.

**12am Kitchen Queens: New Orleans**

**12:30am Lidia's Kitchen**

*Welcome to My Home*

Today's recipes are perfect for entertaining and include a savory Onion-Tomato Focaccia.

**14 Thursday**

**8pm Christopher Kimball's Milk Street Television**

### *New Breads*

Nutty and tender pumpkin seed rolls and earthy and hearty Portuguese cornbread are prepared.

### **8:30pm Kitchen Queens: New Orleans**

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

#### **9:30pm Pati's Mexican Table**

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

*French Riviera: Uniquely Chic*

Monaco's harbor, Nice's promenade des Anglais and the hangouts of Chagall, Matisse and Picasso.

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

*Istanbul - at the Crossroads of History*

Joseph investigates the city's past and explores bazaars and Istanbul's many historic neighborhoods.

#### **11pm Weekends with Yankee**

*Trade*

The unique and incredibly colorful tradition of cranberry harvesting is showcased in Massachusetts.

#### **11:30pm Cook's Country**

*Motor City Favorites*

Bottom Round Roast Beef with Zip-Style Sauce and Almond Boneless Chicken are prepared.

### **12am Kitchen Queens: New Orleans**

#### **12:30am Christopher Kimball's Milk Street Television**

*New Breads*

Nutty and tender pumpkin seed rolls and earthy and hearty Portuguese cornbread are prepared.

## **15 Friday**

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

*Childhood Favorites, Grown Up*

Delicious recipes include Classic Sloppy Joes and Chocolate Chip Cookie Ice Cream Sandwiches.

### **8:30pm Kitchen Queens: New Orleans**

#### **9pm Cook's Country**

*Bbq Brisket and Fritters*

Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket.

#### **9:30pm Cook's Country**

*Tacos Two Ways*

Smoked Fish Tacos, a Southern California classic, and Grilled Steak Fajitas are prepared.

#### **10pm Cook's Country**

*Regional Italian American Favorites*

Test cook Bryan Roof makes a New York classic, Prosciutto Bread. Drop Meatballs are served.

#### **10:30pm Cook's Country**

*Aloha State Favorites*

Hawaiian-Style Fried Chicken and Hawaiian Macaroni Salad, an Aloha State favorite, are served.

#### **11pm Cook's Country**

*A Trip to the Big Easy*

Test cook Bryan Roof and Julia Collin Davison prepare a New Orleans classic, Shrimp Po' Boys.

#### **11:30pm Cook's Country**

*A Trip to Tarheel Country*

Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken.

#### **12am Cook's Country**

*Pacific Northwest Supper*

Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie.

#### **12:30am Cook's Country**

*Reimagining Italian-American Classics*

Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.

## **16 Saturday**

#### **8pm Confucius Was A Foodie**

*The Big Picture*

Chef Christine meets Chinese chefs and explores the beginnings of this cuisine in North America.

#### **9pm Best of the Joy of Painting**

*Seaside Harmony*

Bob Ross creates a sky full of clouds and waves crashing carelessly upon the rocks at the beach.

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

*Misty Foothills*

Bob Ross paints a fabulous mountain lake view with layers of soft hills and trees.

#### **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 Mexico -- One Plate at a Time with Rick Bayless**

*Always Time for Tacos*

Steak tacos al carbon, bistec tacos a la plancha and stewed tacos de guisado are prepared.

#### **11:30pm Mike Colameco's Real Food**

*Chinatown/ Wilson Tang Nom Wah Tea Parlor*

Wilson Tang Nom Wah Tea Parlor is the oldest continuously operated Dim Sum restaurant in America.

#### **12am Mike Colameco's Real Food**

*Bordeaux Part 1*

A small family farm that grows wine and a cooperage where oak barrels assembled are visited.

#### **12:30am Hubert Keller: Secrets of a Chef**

*Las Vegas Celebrity Chefs: Two of the Best*

The Eiffel Tower in the Paris Hotel, one of the most romantic restaurants in Las Vegas, is visited.

## **17 Sunday**

**8pm Confucius Was A Foodie**  
*Cantonese*

Chef Christine's Cantonese adventure provides surprises as she explores traditional Chinese cuisines.

**9pm Cook's Country**  
*Bbq Brisket and Fritters*

Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket.

**9:30pm Cook's Country**  
*Tacos Two Ways*

Smoked Fish Tacos, a Southern California classic, and Grilled Steak Fajitas are prepared.

**10pm Richard Bangs' Adventures with Purpose**  
**Geneva and the Matter**

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

**11pm Annabel Langbein: The Free Range Cook**  
*Italian Inspiration*

Choconut Slice, Balsamic Glaze and Beet, Fennel and Goat Cheese Salad are prepared.

**11:30pm New Scandinavian Cooking**

*The Mother of Invention*  
Yogurt and Cream Cheese, a quick Gravlax and Lamb Shanks with a Root Vegetable Puree are made.

**12am New Scandinavian Cooking**

*Rye Bread for a Queen*  
Features Memma, an old Rye-based Finnish dessert and a Roast Served with a variety of Vegetables.

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

Easy Pancakes are prepared and Creamy French-Style Scrambled Eggs are served.

**18 Monday**

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

*Tasty Thai*  
Thai Hot and Sour Noodle Soup with Shrimp and Crispy Thai Eggplant Salad are prepared.

**8:30pm Kitchen Queens: New Orleans**

**9pm Cook's Country**  
*Regional Italian American Favorites*  
Test cook Bryan Roof makes a New York classic, Prosciutto Bread. Drop Meatballs are served.

**9:30pm Cook's Country**  
*Aloha State Favorites*  
Hawaiian-Style Fried Chicken and Hawaiian Macaroni Salad, an Aloha State favorite, are served.

**10pm Rick Steves' Europe**  
*Lisbon and the Algarve*  
Experience the best of Portugal, including Fado singers, ornate architecture and pristine beaches.

**10:30pm Beyond Your Backyard**  
*A Return to Pennsylvania's Great Outdoor Region*

Erik learns about the French and Indian war and explores Cook Forest State Park in Pennsylvania.

**11pm Family Travel with Colleen Kelly**

*Life Is A Journey - A Caribbean Cruise*  
Colleen and her family take a great Caribbean cruise and visit the Bahamas and Jamaica.

**11:30pm America's Test Kitchen from Cook's Illustrated**  
*Sous Vide for Company*  
Sous Vide Rosemary-Mustard Seed Crusted Roast Beef and Sous Vide Creme Brulee are served.

**12am Kitchen Queens: New Orleans**

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

Thai Hot and Sour Noodle Soup

with Shrimp and Crispy Thai Eggplant Salad are prepared.

**19 Tuesday**

**8pm Baking with Julia**  
*Michel Richard*

The master chef from Citrus in Los Angeles demonstrates the making and baking of puff pastries.

**8:30pm Kitchen Queens: New Orleans**

**9pm Cook's Country**  
*A Trip to the Big Easy*  
Test cook Bryan Roof and Julia Collin Davison prepare a New Orleans classic, Shrimp Po' Boys.

**9:30pm Cook's Country**  
*A Trip to Tarheel Country*  
Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken.

**10pm Rick Steves' Europe**  
*Sevilla*

Visit this flamboyant city and whitewashed hilltown. Tour a Moorish palace and lavish royal tombs.

**10:30pm Travelscope**  
*Switzerland - Celebrating St. Moritz*  
Discover the five-star hotels, high-end shops and the Rolls-Royce fashions of this Swiss resort.

**11pm Weekends with Yankee**  
*Hidden Gems*

Boston's legendary Fenway Park and a family-run inn on Chebeague Island in Maine are highlighted.

**11:30pm Cook's Country**  
*Never Enough Chocolate*  
Delicious recipes include Triple-Chocolate Sticky Buns and Thin and Crispy Chocolate Chip Cookies.

**12am Kitchen Queens: New Orleans**

**12:30am Baking with Julia**  
*Michel Richard*

The master chef from Citrus in Los Angeles demonstrates the making and baking of puff pastries.

## **20 Wednesday**

### **8pm Lidia's Kitchen**

*Brunch Brilliance*

Polenta with Honey and Berries, Crostata with Kale and Butternut Squash and Ricotta are prepared.

### **8:30pm Kitchen Queens: New Orleans**

### **9pm Cook's Country**

*Pacific Northwest Supper*

Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie.

### **9:30pm Cook's Country**

*Reimagining Italian-American Classics*

Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.

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

*England's Bath & York*

Explore Roman hot springs, cruises quiet canals and marvels at England's finest Gothic church.

### **10:30pm Curious Traveler**

*Curious Copenhagen*

Learn why Shakespeare used Kronborg Castle as the setting for Hamlet. Nyhavn is showcased.

### **11pm Outside with Greg Aiello**

*Exploring New Mexico*

White Sands National Monument and a narrow slot-canyon hike are highlighted in New Mexico.

### **11:30pm America's Test Kitchen from Cook's Illustrated**

*Childhood Favorites, Grown Up*

Delicious recipes include Classic Sloppy Joes and Chocolate Chip Cookie Ice Cream Sandwiches.

### **12am Kitchen Queens: New Orleans**

### **12:30am Lidia's Kitchen**

*Brunch Brilliance*

Polenta with Honey and Berries, Crostata with Kale and Butternut Squash and Ricotta are prepared.

## **21 Thursday**

### **8pm Christopher Kimball's Milk Street Television**

*A Trip to Senegal*

Recipes include black-eyed pea and sweet potato stew and a mango and coconut rice pudding.

### **8:30pm Kitchen Queens: New Orleans**

### **9pm Cook's Country**

*Southern Specialties*

Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made.

### **9:30pm Cook's Country**

*Tri-State Treats*

Hosts Julia Collin Davison and Bridget Lancaster make the ultimate New Jersey Crumb Buns.

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

*North Wales: Feisty and Poetic*

Climb a mountain aboard a steam train and take a pop pilgrimage to the Beatles' Liverpool.

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

*Switzerland - Scaling The Jungfrau Region*

Explore Swiss mountain culture at local street fairs and festivals in the Grindelwald Valley.

### **11pm Weekends with Yankee**

*Labors of Love*

A hike in New Hampshire's White Mountains is featured and Vermont cheese gougeres are prepared.

### **11:30pm Cook's Country**

*Spring Feast*

Test cook Christie Morrison makes host Julia Collin Davison a show-stopping Slow-Roasted Fresh Ham.

### **12am Kitchen Queens: New Orleans**

### **12:30am Christopher Kimball's**

## **Milk Street Television**

*A Trip to Senegal*

Recipes include black-eyed pea and sweet potato stew and a mango and coconut rice pudding.

## **22 Friday**

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

*The Most Important Meal*

Everyday French Toast and Scrambled Eggs with Asparagus, Smoked Salmon and Chives are served.

### **8:30pm Kitchen Queens: New Orleans**

### **9pm My Greek Table with Diane Kochilas**

*The Athenian Riviera*

Recipes include Spanakopita Mac N Cheese and Baked Feta-Stuffed Calamari.

### **9:30pm My Greek Table with Diane Kochilas**

*The Dodecanese for Dinner*

Grape Leaves Stuffed with Bulgur and Cumin and Chickpea Fritters with Tahini Sauce are served.

### **10pm My Greek Table with Diane Kochilas**

*Naxos: Meat & Potatoes Like You Never Had'em*

Beef Baked with Eggplants and Cheese and Potato Salad with Tomatoes And Sardines are prepared.

### **10:30pm My Greek Table with Diane Kochilas**

*Saving The Earth On Paros*

Diane discovers the sustainable food ways of Paros and prepares rabbit stew and skate salad.

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

*Aegean Cuisine*

Chopped Parsley Salad and Yellow Split Pea and Herb Keftedes over "Married" Capers are prepared.

### **11:30pm My Greek Table with**

## **Diane Kochilas**

### *Chewing The Sea*

Delicious dishes include Taramosalata, Fish a la Spetsiota and Seafood Kritharoto (orzo risotto).

### **12am My Greek Table with Diane Kochilas**

*Ancient Greece for Modern Cooks*  
Phyllo Wrapped Feta with Poppy Seeds and Honey and Roasted Chicken Stuffed with Olives and Figs.

### **12:30am My Greek Table with Diane Kochilas**

*Crete: Mother of the Mediterranean*  
Ancient porridge with dried fruits and Greek honey and succulent grilled lamb chops are served.

## **23 Saturday**

### **8pm Confucius Was A Foodie**

#### *Sichuan*

Chef Christine explores Sichuan cuisine and discovers the surprise of flavor over heat.

### **9pm Best of the Joy of Painting**

#### *Fisherman's Trail*

Hike into the wilderness with Bob Ross and discover a well worn path leading back to a fishing spot.

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

#### *A Cold Spring Day*

Painter Bob Ross invites you to enjoy the last of winter's snowy touch on canvas.

### **10pm Richard Bangs' Adventures with Purpose Greece: Que**

The adventurer explores Greek mythology by visiting Athens, Olympia, Ithaca and Mt. Olympus.

### **11pm Mexico -- One Plate at a Time with Rick Bayless**

#### *All In for Albondingas*

Meatball torta and traditional versions of albondingas in the old-school Bar Mancera are

featured.

### **11:30pm Mike Colameco's Real Food**

#### *Bordeaux Part 2*

Restaurants, a bakery and a small family farmer that focuses on Bordeaux are showcased.

### **12am Mike Colameco's Real Food**

#### *Koreatown*

The authors of the Koreatown cookbook visit Deuki's BBQ restaurant and Kang Ho Dong Baekeong.

### **12:30am Hubert Keller: Secrets of a Chef**

#### *Great Eats On and Off The Las Vegas Strip*

Lago, one of the hottest restaurants on The Strip, and chef Jamie Tran's Black Sheep are featured.

## **24 Sunday**

### **8pm Confucius Was A Foodie**

#### *Sweet*

Chef Christine Cushing explores the great big flavor of sweet in Chinese immigrant communities.

### **9pm My Greek Table with Diane Kochilas**

#### *The Athenian Riviera*

Recipes include Spanakopita Mac N Cheese and Baked Feta-Stuffed Calamari.

### **9:30pm My Greek Table with Diane Kochilas**

#### *The Dodecanese for Dinner*

Grape Leaves Stuffed with Bulgur and Cumin and Chickpea Fritters with Tahini Sauce are served.

### **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 Annabel Langbein: The Free Range Cook**

#### *Cooking for a Crowd*

Vegetable Samosas, Minty Yogurt Dipping Sauce and Salt-crusted Fish are served.

### **11:30pm New Scandinavian Cooking**

#### *Mackerel - The Shiny Bounty of Summer*

Andreas prepares fried Sprats and Mackerel Sushi and grilled and smoked Mackerel.

### **12am New Scandinavian Cooking**

#### *Many Flavors of Lamb*

Beer-braised Lamb Shanks with Sweet Onions and Pepper-fried Lamb Liver 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.

## **25 Monday**

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

#### *Something Hearty, Something Light*

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes.

### **8:30pm Kitchen Queens: New Orleans**

### **9pm My Greek Table with Diane Kochilas**

#### *Naxos: Meat & Potatoes Like You Never Had'em*

Beef Baked with Eggplants and Cheese and Potato Salad with Tomatoes And Sardines are prepared.

### **9:30pm My Greek Table with Diane Kochilas**

#### *Saving The Earth On Paros*

Diane discovers the sustainable food ways of Paros and prepares rabbit stew and skate salad.

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

#### *Italy's Amalfi Coast*

Experience the resort of Positano,



the charms of Sorrento & the ancient Greek temples at Paestum.

**10:30pm Beyond Your Backyard**  
*Bemidji, Mn*

Erik visits the downtown arts and dining district and explores the region's lakes and state parks.

**11pm 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.

**11:30pm America's Test Kitchen from Cook's Illustrated**

*Tasty Thai*

Thai Hot and Sour Noodle Soup with Shrimp and Crispy Thai Eggplant Salad are prepared.

**12am Kitchen Queens: New Orleans**

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

*Something Hearty, Something Light*

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes.

**26 Tuesday**

**8pm Baking with Julia**

*Lora Brody*

Brody demonstrates how to make bread machine buttermilk white bread and creates a salsa quitza.

**8:30pm Kitchen Queens: New Orleans**

**9pm My Greek Table with Diane Kochilas**

*Aegean Cuisine*

Chopped Parsley Salad and Yellow Split Pea and Herb Keftedes over "Married" Capers are prepared.

**9:30pm My Greek Table with Diane Kochilas**

*Chewing The Sea*

Delicious dishes include Taramosalata, Fish a la Spetsiota and Seafood Kritharoto (orzo

risotto).

**10pm Rick Steves' Europe**

*Milan and Lake Como*

Visit the city's grandest cemetery and greatest opera house and explore where Italy meets the Alps.

**10:30pm Travelscope**

*Guatemala's Semana Santa - Easter Week*

Throughout Guatemala, Easter Week is celebrated as the most significant and festive season.

**11pm Weekends with Yankee**

*By The Shore*

Spend an idyllic summer day on the shores of Cape Cod and stop in at the Chatham Bars Inn.

**11:30pm Cook's Country**

*Pork and Pierogi*

A show-stopping special occasion cider-braised pork roast and potato-cheddar pierogi are prepared.

**12am Kitchen Queens: New Orleans**

**12:30am Baking with Julia**

*Lora Brody*

Brody demonstrates how to make bread machine buttermilk white bread and creates a salsa quitza.

**27 Wednesday**

**8pm Lidia's Kitchen**

*Feeding The Family*

Lidia makes a Penne "Al Brucio" with a spicy tomato sauce, rosemary and a dollup of fresh ricotta.

**8:30pm Dishing with Julia Child**

*The Whole Fish Story*

Jose Andres and Eric Ripert are amazed by Julia Child's hands-on treatment of a whole fish.

**9pm My Greek Table with Diane Kochilas**

*Ancient Greece for Modern Cooks*

Phyllo Wrapped Feta with Poppy Seeds and Honey and Roasted Chicken Stuffed with Olives and

Figs.

**9:30pm My Greek Table with Diane Kochilas**

*Crete: Mother of the Mediterranean*

Ancient porridge with dried fruits and Greek honey and succulent grilled lamb chops are served.

**10pm Rick Steves' Europe**

*Tuscany's Dolce Vita*

Hunt for truffles & ride a classic convertible through the cypress groves of Mona Lisa's back yard.

**10:30pm Curious Traveler**

*Curious Vancouver*

Discover why was Capilano Suspension Bridge was built. The Hotel Vancouver is highlighted.

**11pm Outside with Greg Aiello**

*Boundary Peak*

Hot springs, hidden waterfalls and a forgotten ghost town are found on the way to Boundary Peak.

**11:30pm America's Test Kitchen from Cook's Illustrated**

*The Most Important Meal*

Everyday French Toast and Scrambled Eggs with Asparagus, Smoked Salmon and Chives are served.

**12am Dishing with Julia Child**

*The Whole Fish Story*

Jose Andres and Eric Ripert are amazed by Julia Child's hands-on treatment of a whole fish.

**12:30am Lidia's Kitchen**

*Feeding The Family*

Lidia makes a Penne "Al Brucio" with a spicy tomato sauce, rosemary and a dollup of fresh ricotta.

**28 Thursday**

**8pm Christopher Kimball's Milk Street Television**

*Chicken The Chinese Way*

Crispy Sichuan-chili chicken, Sichuan chicken salad and ginger-scallion steamed cod are showcased.

**8:30pm Dishing with Julia Child**

*The Good Loaf*

Top chefs follow Julia Child's breadmaking recipes for classic pain de mie and a raisin bread.

**9pm My Greek Table with Diane Kochilas**

*Ancient Grains for Modern Cooks*  
Paximadia, Dako, bulgur pilaf with roasted sea bass and eggplant braised with trahana are served.

**9:30pm My Greek Table with Diane Kochilas**

*The Lesvos Spirit*

Sardines roasted with a spritz of ouzo and braised octopus and black olives are featured.

**10pm Rick Steves' Europe**

*Italy's Great Hill Towns*

Explore San Gimignano's medieval towers, Cortona's charming lanes and Orvieto's papal intrigue.

**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**

*Past and Present*

Explore how New England's past continues to shape its present. Apple cider doughnut muffins are made.

**11:30pm Cook's Country**

*Spicy and Sour for Supper*

Bridget Lancaster makes a classic Latin version of arroz con pollo. Sour orange pie is served.

**12am Dishing with Julia Child**

*The Good Loaf*

Top chefs follow Julia Child's breadmaking recipes for classic pain de mie and a raisin bread.

**12:30am Christopher Kimball's Milk Street Television**

*Chicken The Chinese Way*

Crispy Sichuan-chili chicken, Sichuan chicken salad and

ginger-scallion steamed cod are showcased.

**29 Friday**

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

*Thanksgiving for a Crowd*

Julia Collin Davison and Bridget Lancaster reveal the secrets to making Turkey and Gravy for a Crowd.

**8:30pm Dishing with Julia Child**

*Your Own French Onion Soup*

Rick Bayless marvels over Julia Child's knife skills and the great training technique she provided.

**9pm Rick Steves Egypt: Yesterday & Today**

Rick Steves explores the metropolis of Cairo and visits historic and cultural wonders of Egypt.

**10pm Rick Steves Rome**

Rick traces the rise and fall of classical Rome and uncovers the charms of hidden neighborhoods.

**11pm Rick Steves' European Travel Tips and Tricks**

Itinerary planning, avoiding crowds and more essential skills for smart European travel are shared.

**12am Rick Steves Cruising The Mediterranean**

Rick Steves sails from Barcelona to Athens with exciting stops in the French Riviera, Rome and more.

**30 Saturday**

**8pm Confucius Was A Foodie**

**9pm Best of the Joy of Painting**

*Glacier Lake*

Bob Ross creates a towering ice mountain that protects misty falls and a chilly lake in the valley.

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

*A Warm Winter*

Travel into the unknown with Bob Ross and discover the beauty of a small cabin and fresh fallen snow.

**10pm Richard Bangs' Adventures with Purpose Morocco: Quest for th**

Journey to Marrakesh, Ouarzazate, Tangier, Rabat and Casablanca in search of a modern-day Kasbah.

**11pm 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.

**11:30pm Mike Colameco's Real Food**

*Speedy Romeo*

College buddies Todd Feldman and chef Justin Bazdarich reunited to open the original Speedy Romeo.

**12am Mike Colameco's Real Food**

*Ny Wine Bars 2016*

Boutique wine stores featuring Natural, Bio wines and a few restaurants are visited.

**12:30am Hubert Keller: Secrets of a Chef**

*Eating In Las Vegas: from Peru to Provence*

Chef Hubert visits Once in The Venetian Hotel and spends time at Rivea, an Alain Ducasse restaurant.

**31 Sunday**

**8pm Confucius Was A Foodie**

**9pm Rick Steves Egypt: Yesterday & Today**

Rick Steves explores the metropolis of Cairo and visits historic and cultural wonders of Egypt.

**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 Annabel Langbein: The Free Range Cook**

*The Perfect Roast*

Recipes include Chevre-stuffed Zucchini Flowers, Roast Lamb with Herb Crust and Vegetable Tian.

**11:30pm New Scandinavian**

**Cooking**

*Food for a Viking*

Fresh Oysters with Herbs, Corn Porridge and Beef Sirloin with Beans, Nuts and Thyme are served.

**12am New Scandinavian**

**Cooking**

*Yesterday's Food for the Future*

Root Vegetables, Goat and Hen, Parsley Root Cream with Smoked Salmon and fricassee of Hen are made.

**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.