



WSKG-DT3

February 2021

expanded listings

1 Monday

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

Rustic French Fare

Bridget Lancaster reveals the secrets to a classic Fougasse. Provençal Vegetable Soup is prepared.

8:30pm Dishing with Julia Child

The Potato Show

Rick Bayless enjoys how Julia Child prepared potatoes. Jacques Pepin discusses her love of butter.

9pm Rick Steves Rome

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

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 Family Travel with Colleen Kelly

Exploring the Wild Atlantic Way - A Girls Getaway in Ireland

Colleen dances to traditional Irish music and enjoys horseback riding along the Tullan Strand.

11:30pm 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.

12am Dishing with Julia Child

The Potato Show

Rick Bayless enjoys how Julia Child prepared potatoes. Jacques Pepin discusses her love of butter.

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

Rustic French Fare

Bridget Lancaster reveals the secrets to a classic Fougasse. Provençal Vegetable Soup is prepared.

2 Tuesday

8pm Baking with Julia

Marcel Desaulniers

The chef and author from Virginia creates a white chocolate patty cake with chocolate tulips.

8:30pm Dishing with Julia Child

To Roast A Chicken

Vivian Howard and Marcus Samuelsson enjoy Julia Child's presentation of chickens.

9pm Rick Steves' European Travel Tips and Tricks

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

10pm Rick Steves' Europe

Burgundy: Profound France

Visit a canal barge, a medieval hospice and a modern monastery and appreciate the region's wine.

10:30pm Travelscope

Taiwan - The Culture of Tea

The majesty of tea is explored when Joseph spotlights the culture of this royal beverage on Taiwan.

11pm Weekends with Yankee

Best of New England

The Elms, one of the most breathtaking of Newport Rhode Island's Gilded Age mansions, is visited.

11:30pm Cook's Country

Smoky Barbecue Favorites

Test cook Ashley Moore makes Texas thick-cut smoked pork

chops. Backyard barbecue beans are served.

12am Dishing with Julia Child

To Roast A Chicken

Vivian Howard and Marcus Samuelsson enjoy Julia Child's presentation of chickens.

12:30am Baking with Julia

Marcel Desaulniers

The chef and author from Virginia creates a white chocolate patty cake with chocolate tulips.

3 Wednesday

8pm Lidia's Kitchen

Home Cooked Restaurant Classics

Lidia prepares delicious Butternut Squash Gnocchi and a Pan Seared Halibut with Balsamic Reduction.

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 Rick Steves Cruising The Mediterranean

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

10pm Rick Steves' Europe

France's Dordogne

The dramatic castles, pre-historic cave paintings and cuisine of this river valley are featured.

10:30pm Curious Traveler

Curious Loire Valley

Learn why were so many stunning chateaux built in such a concentrated area in central France.

11pm Outside with Greg Aiello

Alaska Marine Highway

Greg sets sail aboard MV Columbia, the flagship ferry along the Alaska Marine Highway.

11:30pm 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.

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

Home Cooked Restaurant Classics

Lidia prepares delicious Butternut Squash Gnocchi and a Pan Seared Halibut with Balsamic Reduction.

4 Thursday

8pm Christopher Kimball's Milk Street Television

South American Classics

Colombian braised beef, a Colombian avocado salsa and lomo saltado, a Peruvian stir-fry, are made.

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 Rick Steves European Festivals

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

10pm Rick Steves' Europe

Barcelona and Catalunya

The vibrant streets, tasty tapas, the Gothic Quarter and scenic mountaintop Montserrat are enjoyed.

10:30pm Travelscope

Taiwan - Forgotten People

Joseph explores Green Island and samples the culture of the Tao people on Orchid Island.

11pm Weekends with Yankee

Flora and Fauna

The flora and fauna of New England is highlighted and orzo salad with smoked trout is prepared.

11:30pm Cook's Country

Smothered and Dowdied

Julia Collin Davison prepares Southern-style smothered chicken.

Apple pandowdy is also made.

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

South American Classics

Colombian braised beef, a Colombian avocado salsa and lomo saltado, a Peruvian stir-fry, are made.

5 Friday

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

Grill-Roasted Chicken and Green Beans

Test cook Dan Souza and host Julia Collin Davison make Easy Grill-Roasted Whole Chicken.

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 No Passport Required

Miami

Chef Marcus Samuelsson explores the cuisine, culture and history of the Haitian community.

10pm No Passport Required

Houston

The food and culture of the Nigerian and West African community in Houston, Texas are explored.

11pm No Passport Required

D.C.

Chef Marcus Samuelsson dines, dances and dishes with the Ethiopian community in Washington D.C.

12am No Passport Required

Boston

Chef Marcus Samuelsson learns

about the Portuguese, Brazilian and Cape Verdean diasporas in Boston.

6 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting

Tranquil Seas

Stroll along the beach at sunset with Bob Ross and feel the breeze as the waves kiss the shore.

9:30pm Best of the Joy of Painting

The Old Weathered Barn

Bob Ross paints an old, forgotten shanty hidden away in the dense undergrowth in the woods.

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 Chef Paul Prudhomme:

Louisiana Legend

Longtime colleagues celebrate the life of the restaurateur, author and television personality.

11:30pm Mike Colameco's Real Food

Hundred Acres/Vic's (Under Construction)

Chefs Ayesha Nurdjaja and Hillary Sterling run their own kitchens at Hundred Acres and Vic's.

12am Mike Colameco's Real Food

M Wells

The new M Wells Steakhouse and M Wells Dinette at PS1 again in Long Island City are toured.

12:30am Kevin Belton's New Orleans Celebrations

Vieux Carre Salute

Cheesy Mac Fingers, Fried Green Tomatoes with Lemon Aioli and Bananas Foster Bread Pudding.

7 Sunday

8pm Confucius Was A Foodie

9pm No Passport Required

Miami

Chef Marcus Samuelsson explores the cuisine, culture and history of the Haitian community.

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 Annabel Langbein: The Free Range Cook

A Taste of Asia

Recipes include Pan-fried Mushrooms with Pine Nuts, Lahmacun Flatbread and Salted Edamame

11:30pm New Scandinavian Cooking

The Holy Fish

Dishes include smoked Greenland Halibut, pickled Halibut and pan-fried Halibut with Veal Demi-glacé.

12am New Scandinavian Cooking

Winning Game

A Millefeuille of Venison Fillet, Venison Liver with Caramelized Tangerine and smoked Trout.

12:30am 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 Monday

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

New Ways with Ribs & Mushrooms

Tuscan Grilled Pork Ribs with Grilled Radicchio and Sautéed Mushrooms with Red Wine are served.

8:30pm Dishing with Julia Child

The Potato Show

Rick Bayless enjoys how Julia Child prepared potatoes. Jacques Pepin discusses her love of butter.

9pm No Passport Required

Houston

The food and culture of the Nigerian and West African community in Houston, Texas are explored.

10pm Rick Steves' Europe

Vienna and the Danube

Explore the city's elegant gardens, great art and music, the Danube River and Baroque Melk Abbey.

10:30pm Beyond Your Backyard Muskogee, Ok

Erik visits this quaint Oklahoma town to learn about the history of the Girl Scouts and much more.

11pm Family Travel with Colleen Kelly

Marine Life in the Bahamas

Atlantis Paradise Island's marine life rehabilitation program in Nassau, Bahamas is showcased.

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

Rustic French Fare

Bridget Lancaster reveals the secrets to a classic Fougasse. Provençal Vegetable Soup is prepared.

12am Dishing with Julia Child

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

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Tuscan Grilled Pork Ribs with Grilled Radicchio and Sautéed Mushrooms with Red Wine are served.

9 Tuesday

8pm Baking with Julia

Gale Gand

The pastry chef creates a towering chocolate Napoleon and a fettuccine ice cream sandwich.

8:30pm Dishing with Julia Child

To Roast A Chicken

Vivian Howard and Marcus Samuelsson enjoy Julia Child's presentation of chickens.

9pm No Passport Required D.C.

Chef Marcus Samuelsson dines, dances and dishes with the Ethiopian community in Washington D.C.

10pm Rick Steves' Europe

The Czech Republic Off The Beaten Path

Take in a whirlwind of Art Nouveau, local pub music, cheese-tasting, river-rafting & peat-bathing.

10:30pm Travelscope

Greece - Cruising The Isles

There's plenty of ancient history and beautiful scenic bays to explore on this island cruise.

11pm Weekends with Yankee

Shores and Shellfish

New Hampshire's Lake Winnepesaukee and a Maine clambake outside of Acadia National Park are visited.

11:30pm Cook's Country

Bbq Thighs and Fried Peach Pies

Julia Collin Davison shows Bridget Lancaster how to make the ultimate barbecue chicken thighs.

12am Dishing with Julia Child

To Roast A Chicken

Vivian Howard and Marcus Samuelsson enjoy Julia Child's presentation of chickens.

12:30am Baking with Julia Gale Gand

The pastry chef creates a towering chocolate Napoleon and a fettuccine ice cream sandwich.

10 Wednesday

8pm Lidia's Kitchen

The Sweetest Hits

Italian sweets such as Chocolate Zabaglione and Raspberry and Walnut Butter Cookies are made.

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 No Passport Required

Boston

Chef Marcus Samuelsson learns about the Portuguese, Brazilian and Cape Verdean diasporas in Boston.

10pm Rick Steves' Europe

Athens and Side Trips

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

10:30pm Curious Traveler

Curious Venice

The hidden symbol of Venice on the iconic gondola is highlighted. Saint Mark's Basilica is featured.

11pm Outside with Greg Aiello

The Chilkoot Trail

Greg traces the historic Chilkoot Trail for a rarely seen look at this remote part of Alaska.

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

Grill-Roasted Chicken and Green Beans

Test cook Dan Souza and host Julia Collin Davison make Easy Grill-Roasted Whole Chicken.

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

The Sweetest Hits

Italian sweets such as Chocolate Zabaglione and Raspberry and Walnut Butter Cookies are made.

11 Thursday

8pm Christopher Kimball's Milk Street Television

Everyday Turkish Favorites

Turkish beans with pickled tomatoes, Turkish red lentil soup and Turkish scrambled eggs are served.

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 No Passport Required

Queens, Nyc

Chef Marcus Samuelsson goes inside the Indo-Guyanese community to explore its roots and cuisine.

10pm Rick Steves' Europe

Greece's Peloponnese

The ruins of Olympia, the charming old port town of Nafplio and the Rock of Gibraltar are explored.

10:30pm Travelscope

San Antonio, Texas - More Than The Alamo

Joseph explores the Alamo, Riverwalk, fine dining, music, art and San Antonio's diverse cultures.

11pm Weekends with Yankee

Fall Foliage F

Celebrate autumn in New England, in all its multicolored glory. A summer salad is served.

11:30pm Cook's Country

Ribs and Mashed Potatoes Revisited

Juicy Memphis-style wet ribs are made in the slow cooker and mashed potato cakes are prepared.

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

Everyday Turkish Favorites

Turkish beans with pickled tomatoes, Turkish red lentil soup and Turkish scrambled eggs are served.

12 Friday

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

Plum and Pear Desserts

Plum-Ginger Pie with Whole-Wheat Lattice-Top Crust and the perfect Pear Crisp are served.

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 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.

9:30pm New Orleans Cooking with Kevin Belton

Classic Creole

Delicious recipes include corn and crab bisque, shrimp etouffee and pralines.

10pm Kevin Belton's New Orleans Celebrations

Crawfish Fest

Crawfish Enchiladas con Queso, Crawfish Balls and Crawfish Stuffed Mushrooms are featured.

10:30pm Kevin Belton's New Orleans Celebrations

Beignet Fest

Beignets with Chocolate Sauce, Herbed Ham and Cheese Beignets and Lobster Beignets are prepared.

11pm New Orleans Cooking with Kevin Belton

Jazz Brunch

Grillades and grits, pain perdu and bananas foster are showcased.

11:30pm Kevin Belton's New Orleans Kitchen

The Po-Boy Sandwich

Slow cooked roast beef po-boy dressed with mayonnaise and a fried oyster po-boy are served.

12am Kevin Belton's New Orleans Celebrations

Beignet Fest

Beignets with Chocolate Sauce, Herbed Ham and Cheese Beignets and Lobster Beignets are prepared.

12:30am New Orleans Cooking with Kevin Belton

Carnival

Shrimp and andouille gumbo, Creole potato salad and King cake are served.

13 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting

Winter's Peace

Bob Ross paints a little cabin snuggled deeply into the embrace of foothills, evergreens and bushes.

9:30pm Best of the Joy of Painting

Mountain Serenity

Look into the distance with Bob Ross as he creates a stoic mountain overlooking a wilderness lake.

10pm Richard Bangs' Adventures with Purpose

"Switzerland: Quest f

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

11pm Chef Paul Prudhomme: Louisiana Legend

Longtime colleagues celebrate the life of the restaurateur, author and television personality.

11:30pm Mike Colameco's Real Food

Restaurant Gabriel Kreuther

Chef Gabriel Kreuther runs his own eponymous place on 42nd st., right across from Bryant Park.

12am Mike Colameco's Real

Food

Lilia / Delaware & Hudson

Missy Robbins has her own spot in Brooklyn, Lilia, one of the best restaurant to open in 2016.

12:30am Kevin Belton's New Orleans Celebrations

Bbq Fest

Ham Croquettes with Pear Pepper Dipping Sauce, Pulled Pork Slaw Sandwich and Asian Beef Skewers.

14 Sunday

8pm Confucius Was A Foodie

9pm 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.

9:30pm New Orleans Cooking with Kevin Belton

Classic Creole

Delicious recipes include corn and crab bisque, shrimp etouffee and pralines.

10pm Rick Steves Rome

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

11pm Annabel Langbein: The Free Range Cook

Fiesta for Friends

Cinnamon Apple Fritters, Garden Gazpacho, Mexican Pulled Pork and Smoky Chili Beans are made.

11:30pm New Scandinavian Cooking

Pyramids of the North

Goose with Port wine and Broccoli Puree, pan-fried Svalbard Cod and King Crab are prepared.

12am New Scandinavian Cooking

The South of Norway: Shellfish for Summer

In this summer paradise, Andreas Viestad fishes for red shrimp and

creates a Norwegian-style paella.

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.

15 Monday

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

Mexican Comfort Food

Ground Beef and Cheese Enchiladas and Grilled Flank Steak Tacos are prepared.

8:30pm Dishing with Julia Child

The Potato Show

Rick Bayless enjoys how Julia Child prepared potatoes. Jacques Pepin discusses her love of butter.

9pm Kevin Belton's New Orleans Celebrations

Crawfish Fest

Crawfish Enchiladas con Queso, Crawfish Balls and Crawfish Stuffed Mushrooms are featured.

9:30pm Kevin Belton's New Orleans Celebrations

Beignet Fest

Beignets with Chocolate Sauce, Herbed Ham and Cheese Beignets and Lobster Beignets are prepared.

10pm Rick Steves' Europe

Istanbul

Explore the Grand Bazaar, the city's ancient wall, Hagia Sophia, Blue Mosque and Topkapi Palace.

10:30pm Beyond Your Backyard

St Augustine, Fl

Erik visits Florida's Historic Coast, goes to a centuries old military fort and explores the area!

11pm 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!

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

New Ways with Ribs & Mushrooms
Tuscan Grilled Pork Ribs with Grilled Radicchio and Sauteed Mushrooms with Red Wine are served.

12am Dishing with Julia Child

The Potato Show

Rick Bayless enjoys how Julia Child prepared potatoes. Jacques Pepin discusses her love of butter.

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

Mexican Comfort Food

Ground Beef and Cheese Enchiladas and Grilled Flank Steak Tacos are prepared.

16 Tuesday

8pm Baking with Julia

Norman Love

The executive pastry chef creates chocolate-cinnamon beignets using a pot sticker press.

8:30pm Dishing with Julia Child

To Roast A Chicken

Vivian Howard and Marcus Samuelsson enjoy Julia Child's presentation of chickens.

9pm New Orleans Cooking with Kevin Belton

Jazz Brunch

Grillades and grits, pain perdu and bananas foster are showcased.

9:30pm Kevin Belton's New Orleans Kitchen

The Po-Boy Sandwich

Slow cooked roast beef po-boy dressed with mayonnaise and a fried oyster po-boy are served.

10pm Rick Steves' Europe

Iran: Tehran and Side Trips

Dodging traffic in Tehran, while enjoying the tranquility of a nearby village.

10:30pm Travelscope

Port Aransas, Texas - Fun on the

Texas' Coa

Joseph enjoys a cooling and relaxing stay among the gentle gulf breezes of the South Texas Coast.

11pm Weekends with Yankee

Winter In New England

New England in wintertime, a season of snowy adventures and breathtaking beauty, is explored.

11:30pm Cook's Country

Bourbon and Broccoli Hit The Grill

Julia Collin Davison shows Bridget Lancaster how to make the ultimate grilled bourbon steaks.

12am Dishing with Julia Child

To Roast A Chicken

Vivian Howard and Marcus Samuelsson enjoy Julia Child's presentation of chickens.

12:30am Baking with Julia

Norman Love

The executive pastry chef creates chocolate-cinnamon beignets using a pot sticker press.

17 Wednesday

8pm Lidia's Kitchen

A Roman Interlude

Scallops Saltimbocca and Seared Lamb Chops with Mint Salsa Verde and Roasted Potato Wedges.

8:30pm Moveable Feast with Relish

9pm Kevin Belton's New Orleans Celebrations

Beignet Fest

Beignets with Chocolate Sauce, Herbed Ham and Cheese Beignets and Lobster Beignets are prepared.

9:30pm New Orleans Cooking with Kevin Belton

Carnival

Shrimp and andouille gumbo, Creole potato salad and King cake are served.

10pm Rick Steves' Europe

Iran's Historic Capitals

The monuments of Persepolis, the tombs of poets in Shiraz and the

mosques of Esfahan are explored.

10:30pm Curious Traveler

Curious Kotor

The tiny church floating in Kotorska Bay and the Cathedral of Saint Tryphon are highlighted.

11pm Outside with Greg Aiello

Iceland

Greg sets out on an unforgettable road trip through Iceland's lesser known national parks.

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

Plum and Pear Desserts

Plum-Ginger Pie with Whole-Wheat Lattice-Top Crust and the perfect Pear Crisp are served.

12am Moveable Feast with Relish

12:30am Lidia's Kitchen

A Roman Interlude

Scallops Saltimbocca and Seared Lamb Chops with Mint Salsa Verde and Roasted Potato Wedges.

18 Thursday

8pm Christopher Kimball's Milk Street Television

From Vietnam to Burma

Vietnamese meatball and watercress soup, coconut cashew cake and stir-fried chicken are prepared.

8:30pm Moveable Feast with Relish

9pm Kevin Belton's New Orleans Celebrations

Beignet Fest

Beignets with Chocolate Sauce, Herbed Ham and Cheese Beignets and Lobster Beignets are prepared.

9:30pm Kevin Belton's New Orleans Celebrations

Jambalaya Fest

Tasty recipes include Pastalaya, Breakfast Jambalaya and Jambalaya Stuffed Chicken Thighs.

10pm Rick Steves' Europe

Croatia: Adriatic Delights

Explore the Dalmatian Coast,

Plitvice Lakes National Park and the thriving capital city Zagreb.

10:30pm Travelscope

Rwanda - Among The Gorillas
Joseph treks into the mountain forest of the Parc National des Volcans to find endangered gorillas.

11pm Weekends with Yankee Adventure

The thrill of the Kennebec River, New England's top whitewater rafting destination, is experienced.

11:30pm Cook's Country

Straight from So-Cal
Julia Collin Davison shows Bridget Lancaster how to make authentic citrus-braised pork tacos.

12am Moveable Feast with Relish

12:30am Christopher Kimball's Milk Street Television

From Vietnam to Burma
Vietnamese meatball and watercress soup, coconut cashew cake and stir-fried chicken are prepared.

19 Friday

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

The Chicken Or The Egg?
Hosts Bridget Lancaster and Julia Collin Davison prepare Charcoal-Grilled Barbecued Chicken Kebabs.

8:30pm Moveable Feast with Relish

9pm Christopher Kimball's Milk Street Television

Weeknight Italian
Christopher Kimball travels to Bologna, Italy, to make two weeknight dishes with Chef Fabio Bert.

9:30pm Christopher Kimball's Milk Street Television

Mexican Favorites
Christopher Kimball travels to Mexico City to make beans with

Chef Eduardo Garcia Guzman.

10pm Christopher Kimball's Milk Street Television

Everyday Middle Eastern Cooking
Reem Kassis cooks maqlubeh, a multilayered chicken and rice dish worthy of a feast.

10:30pm Christopher Kimball's Milk Street Television

Lasagna Bolognese
Lynn Clark makes Tagliatelle alla Bolognese, a rich and creamy meat sauce without the cream.

11pm Christopher Kimball's Milk Street Television

French Showstopper Desserts
The flourless chocolate cake Bete Noire is made and a French Almond-Rum Cake is served.

11:30pm Christopher Kimball's Milk Street Television

Weeknight Mexican
Christopher Kimball travels to Mexico City to find new favorite weeknight suppers.

12am Christopher Kimball's Milk Street Television

Middle East Favorites
Pearl Couscous with Chicken and Chickpeas and Garlicky Spiced Chicken and Potato Traybake are made.

12:30am Christopher Kimball's Milk Street Television

New Israeli Cuisine
Christopher Kimball travels to Tel Aviv for a cooking lesson. Yogurt Panna Cotta is prepared.

20 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 in the Valley

Visit a quaint Bob Ross shanty and experience the tranquility of

mysterious distant mountains.

9:30pm Best of the Joy of Painting

Wilderness Trail
Follow an overgrown path deep in the woods and enjoy the silent beauty of the surrounding stillness.

10pm Rick Steves European Festivals

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

11pm Taste of Louisiana with Chef John Folse & Company: Hooks, Li

Crabs - Louisa, LA
Fried soft-shelled crab po boys, ultimate crab cakes and French fried frog legs are prepared.

11:30pm Mike Colameco's Real Food

Rouge Tomate / The Gander
Chef Jesse Schenker runs The Gander, a lovely modern American eatery showcasing his cooking.

12am Mike Colameco's Real Food

Maison Kayser / Verre De Terre
Eric Kayser, a French Baker with over 100 shops worldwide, is visited at his Union Square shop.

12:30am Kevin Belton's New Orleans Celebrations

Tomato Fest
Delicious dishes include Tomato Pie, Stuffed Tomatoes with Gulf Tuna Salad and Margherita Crepe.

21 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 Christopher Kimball's Milk Street Television

Weeknight Italian
Christopher Kimball travels to

Bologna, Italy, to make two weeknight dishes with Chef Fabio Berti.

9:30pm Christopher Kimball's Milk Street Television

Mexican Favorites

Christopher Kimball travels to Mexico City to make beans with Chef Eduardo Garcia Guzman.

10pm Rick Steves Cruising The Mediterranean

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

11pm Annabel Langbein: The Free Range Cook

A French Country Table

Rib-sticking Pea and Ham Soup, One-pot Spiced Apple Cake and Artichokes with Vinaigrette are made.

11:30pm New Scandinavian Cooking

Mid-Norway: Old-Fashioned Sweet Tooth

Andreas Viestad showcases iced cake, raw milk pudding and cheesecake with cloudberry in Rosor.

12am New Scandinavian Cooking

Northern Norway/Italy: Dry But Tasty

Andreas Viestad follows the codfish from its origin near the Lofoten Islands to the table in Italy.

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.

22 Monday

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

Summertime Staples

Pan-Seared Swordfish Steaks with Caper-Currant Relish and Summer

Tomato Gratin are featured.

8:30pm Moveable Feast with Relish

9pm Christopher Kimball's Milk Street Television

Everyday Middle Eastern Cooking

Reem Kassis cooks maqlubeh, a multilayered chicken and rice dish worthy of a feast.

9:30pm Christopher Kimball's Milk Street Television

Lasagna Bolognese

Lynn Clark makes Tagliatelle alla Bolognese, a rich and creamy meat sauce without the cream.

10pm 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.

10:30pm Beyond Your Backyard Mackinac Island, Mi

Erik explores the island's natural beauty, visits the famous Grand Hotel and fishes in Lake Huron,

11pm Family Travel with Colleen Kelly

Cannery Row In Monterey, California

Kayaking and surrey rides, local shops, exquisite wines and Monterey's seafood scene are enjoyed.

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

Mexican Comfort Food

Ground Beef and Cheese Enchiladas and Grilled Flank Steak Tacos are prepared.

12am Moveable Feast with Relish

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

Summertime Staples

Pan-Seared Swordfish Steaks with Caper-Currant Relish and Summer Tomato Gratin are featured.

23 Tuesday

8pm Baking with Julia

Lauren Groveman prepares homemade bagels with vegetable cream chesse and smoked salmon.

8:30pm Moveable Feast with Relish

9pm Christopher Kimball's Milk Street Television

French Showstopper Desserts

The flourless chocolate cake Bete Noire is made and a French Almond-Rum Cake is served.

9:30pm Christopher Kimball's Milk Street Television

Weeknight Mexican

Christopher Kimball travels to Mexico City to find new favorite weeknight suppers.

10pm Rick Steves' Europe

Andalucia, Gibraltar and Tangier

Enjoy Spain's whitewashed hill towns and roll down to the coast to the windsurfing mecca of Tarifa.

10:30pm Travelscope

Rwanda - In Search of Chimpanzees

Chimpanzee, Olive Baboons and Black and White Colobus Monkeys are found in Nyungwe National Park.

11pm Weekends with Yankee

The Next Generation

Mayfair Farm, a sustainable New Hampshire farm that's cooking up incredible dinners, is visited.

11:30pm Cook's Country

Southern Discoveries

Test cook Bryan Roof shows how to make an authentic version of South Carolina smoked fresh ham.

12am Moveable Feast with Relish

12:30am Baking with Julia

Lauren Groveman prepares homemade bagels with vegetable cream chesse and smoked salmon.

24 Wednesday

8pm Lidia's Kitchen

Restaurant Inspiration

Risotto with Fresh Pasta, Pear and Pecorino and Short Ribs Braised in Barolo with Orzo are made.

8:30pm Moveable Feast with Relish

9pm Christopher Kimball's Milk Street Television

Middle East Favorites

Pearl Couscous with Chicken and Chickpeas and Garlicky Spiced Chicken and Potato Traybake are made.

9:30pm Christopher Kimball's Milk Street Television

New Israeli Cuisine

Christopher Kimball travels to Tel Aviv for a cooking lesson. Yogurt Panna Cotta is prepared.

10pm Rick Steves' Europe

Oslo

Enjoy the Norwegian capital's thriving harborfront, Viking ships, Vigeland's statues, Monch's art.

10:30pm Curious Traveler

Curious Oslo

The rooftop of the Oslo Opera House, the Oslo National Theatre and Viking ships are showcased.

11pm Bare Feet with Mickela Mallozzi

Carnival in the Guadeloupe Islands Part 1

Mickela enjoys the Carnival celebrations in The Guadeloupe Islands with food, parades, and dancing!

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

The Chicken Or The Egg?

Hosts Bridget Lancaster and Julia Collin Davison prepare Charcoal-Grilled Barbecued Chicken Kebabs.

12am Moveable Feast with Relish

12:30am Lidia's Kitchen

Restaurant Inspiration

Risotto with Fresh Pasta, Pear and Pecorino and Short Ribs Braised in

Barolo with Orzo are made.

25 Thursday

8pm Christopher Kimball's Milk Street Television

Singapore Satay, Soup and Sling

Singapore chicken satay is cooked up with a quick broil and a mouthwatering marinade.

8:30pm Moveable Feast with Relish

9pm Christopher Kimball's Milk Street Television

Quick Pasta

Christopher Kimball heads to Emilia-Romagna for pasta recipes. Pasta with Parmesan Cream is made.

9:30pm Christopher Kimball's Milk Street Television

The New American Bakery

Tasty recipes include Pineapple Upside-Down Cornmeal Cake and Glazed Maple-Whole Wheat Muffins.

10pm Rick Steves' Europe

Norway's West: Fjords, Mountains and Bergen

Sail under towering fjord cliffs, hike on powerful glaciers and explore historic Bergen.

10:30pm Joseph Rosendo's Travelscope

Easter Island - Mysteries & Myths

Joseph travels to the most remote inhabited place on earth during his Easter Island adventure.

11pm Weekends with Yankee

New England Celebrities

Legendary chef Jacques Pepin is visited at his Connecticut home and Mount Monadnock is explored.

11:30pm Cook's Country

Cast Iron Comforts

Bridget Lancaster shows how to make the ultimate skillet pizza Margherita in a cast iron pan.

12am Moveable Feast with Relish

12:30am Christopher Kimball's

Milk Street Television

Singapore Satay, Soup and Sling

Singapore chicken satay is cooked up with a quick broil and a mouthwatering marinade.

26 Friday

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

Pork and Greens

Test cook Lan Lam shows host Julia Collin Davison the secret to Smoky Pulled Pork on a Gas Grill.

8:30pm Moveable Feast with Relish

9pm Leah Chase - The Queen of Creole Cuisine

A look at how Leah Chase became one of the top, multi-award-winning chefs in the nation.

10pm No Passport Required D.C.

Chef Marcus Samuelsson dines, dances and dishes with the Ethiopian community in Washington D.C.

11pm Fly Brother with Ernest White II

Addis Ababa: Coffee and Faith

Ernest travels to the mountain capital of Ethiopia for the beautiful and elaborate Epiphany Festival.

11:30pm The Hook

Chef Ricky Moore traces the journey of the bonefish he loves from ocean to plate.

12am No Passport Required Miami

Chef Marcus Samuelsson explores the cuisine, culture and history of the Haitian community.

27 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

Blue Ridge Falls

Join Bob Ross in the mountains of the East and bask in the breathtaking serenity of a waterfall.

9:30pm Best of the Joy of Painting

Mountains of Grace

Guest artist Steve Ross creates splendid mountains and a glassy lake embraced by leafy trees.

10pm Rick Steves' European Travel Tips and Tricks

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

11pm Taste of Louisiana with Chef John Folse & Company: Hooks, Li

Tilapia - Scott, LA

John Folse visits Scott in south central Louisiana and learns about natural aqua farming of tilapia.

11:30pm Houston Cookbook

Chef David Cordua gets a taste of the bold flavors and unique cultures enriching the state of Texas.

12am The Hook

Chef Ricky Moore traces the journey of the bonefish he loves from ocean to plate.

12:30am Kevin Belton's New Orleans Celebrations

Crawfish Fest

Crawfish Enchiladas con Queso, Crawfish Balls and Crawfish Stuffed Mushrooms are featured.

28 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 Leah Chase - The Queen of Creole Cuisine

A look at how Leah Chase became one of the top, multi-award-winning chefs in the nation.

10pm Rick Steves Egypt: Yesterday & Today

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

11pm Annabel Langbein: The Free Range Cook

Fish on the Menu

The Ultimate Chocolate Brownie, Sunshine Carrot Dip and Roasted Bell Pepper Boats are served.

11:30pm New Scandinavian Cooking

West Coast of Norway: All Is Well - If There Is Herring

Host Andreas Viestad travels along the West coast of Norway and makes Scandinavian-style herring.

12am New Scandinavian Cooking

The Coast of Mid Norway: Shellfish Eldorado

A seafood dish with native scallops, crabs and lobster is prepared and rich fish banks are visited.

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.