



## **JULY 2022**

### **WSKG CREATE**

### **EXPANDED**

### **GUIDE**

#### **1 Friday**

##### **8pm Americas Test Kitchen**

*Nutritious and Delicious*

In this episode, test cook Becky Hays shows host Julia Collin Davison how to make the ultimate Skillet-Roasted Chicken Breast with Harissa-Mint Carrots. Then, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of sriracha. Gadget critic Lisa McManus reveals her top picks for gadgets for a healthy lifestyle. Finally, test cook Dan Souza shows Bridget how to make a Brown Rice Bowl with Vegetables and Salmon at home.

##### **8:30pm Jacques Pepin: Heart & Soul**

*Chef In Training*

A basket of fresh bread is a staple on Jacques' dining table, so he begins the show with an easy fast fougasse. Then using seafood for a unique twist, he makes salmon rillettes to top the fougasse with a tasty bite. While working at the Russian Tea Room in New York, Jacques recalls serving a spice-rubbed poussins a la russe, now a favorite dish of

his granddaughter Shorey. He prepares it today as the main course, accompanied by broiled maple sweet potatoes coated with sugary goodness. To close, Shorey arrives for a tutorial from her grandfather on how to make her favorite breakfast food, crepes with Nutella, lemon or jam.

##### **9pm Christopher Kimball's Milk Street Television**

*Baking In Paris*

Paris is famous for its classic sweets. In this episode, Christopher Kimball travels to Paris to sample some not so classic baked goods. He visits Rose Bakery, a cafe owned by a Franco-British couple, and samples their acclaimed Lemon-Almond Pound Cake. He interviews journalist Lindsey Tramuta, author of "The New Paris," about how expats are modernizing Paris' food scene. Later, he visits Le Petit Grain and tries a tart that borrows from classic American flavors. Back at the kitchen, Milk Street Cook Erika Bruce makes her own version of Lemon-Almond Pound Cake, and Milk Street Cook Bianca Borges recreates Petit Grain's Salted Peanut and Caramel Tart.

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

*On The Road: Portland, Maine*

Christopher Kimball takes a

road trip up north to the foodie city Portland, Maine. He visits the popular Eventide Oyster Company and makes a salad you'll actually crave. He also visits Tandem Coffee and Bakery and meets with pastry chef Briana Holt, the mastermind behind Tandem's most beloved desserts. She teaches Chris how to make Maple-Browned Butter Pie.

##### **10pm Christopher Kimball's Milk Street Television**

*Beirut Fast Food*

Christopher Kimball is back in Beirut for a crash course on Lebanese "fast food." Milk Street Cook Bianca Borges makes a quick yet delicious Bulgur and Beef Kibbeh with Chris. Then he sits down with Kamal Mouzawak of Souk El Tayeb to discuss the fascinating world of food in Beirut. To round out the show, Milk Street Cook Lynn Clark prepares a classic dish of Lebanese Lentils and Rice with Crisped Onions (Mujaddara).

##### **10:30pm Christopher Kimball's Milk Street Television**

*Weeknight Italian*

Christopher Kimball travels to Bologna, Italy, to make two weeknight dishes with Chef Fabio Berti at Trattoria Bertozzi. He also speaks with travel writer Matt Goulding about the cuisine of Emilia-Romagna. Back at the



kitchen, Milk Street Cook Catherine Smart shows Chris how to make simple and creamy Pasta with Zucchini, Pancetta and Saffron. Then, Milk Street Cook Bianca Borges makes Bolognese-Style Pork Cutlets, covered in prosciutto, topped with parmesan and served with a bright lemon butter sauce.

**11pm Christopher Kimball's Milk Street Television**

*Lasagna Bolognese*

Christopher Kimball travels to Bologna, Italy, and visits the restaurant Amerigo, where Chef Alberto Bettini shows him that real ragù Bolognese is about meat, not dairy. Back in the kitchen, Milk Street Cook Lynn Clark teaches Chris to make Tagliatelle alla Bolognese, a rich and creamy meat sauce without the cream. Then, Milk Street Cook Bianca Borges uses the ragù to make Lasagna Bolognese, a variation of the classic dish that uses besciamella rather than mozzarella or ricotta.

**11:30pm Christopher Kimball's Milk Street Television**

*Indian Classics at Home*

In this episode, we feature favorite Indian recipes for the home kitchen. Milk Street Cook Josh Mamaclay shows Christopher Kimball how to make Butter Chicken, using cashews to make a creamy

sauce. Then, Milk Street Cook Lynn Clark makes Potato and Green Pea Curry (Aloo Matar), demonstrating how curries are built by adding ingredients in a particular order, and Milk Street Cook Rayna Jhaveri makes Chicken Vindaloo, which gets its name and bold, tangy flavor from vinegar and garlic.

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

*Quick Pasta*

Christopher Kimball heads to Emilia-Romagna for pasta recipes that have few ingredients and take little time. Back in the kitchen, Milk Street Cook Lynn Clark shows us how to make dumpling-like Passatelli in Brodo, parmesan flavored dough that's extruded through a potato ricer and cooked in broth. Chris then makes a quick Chicken Broth using chicken wings, and Milk Street Cook Lynn Clark prepares Pasta with Parmesan Cream.

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

*Middle Eastern Meets London*

In this episode, we get inspiration from London's Middle Eastern restaurant scene. First, Christopher Kimball and Milk Street Cook Lynn Clark make Jerusalem-Style Mixed Grill Chicken with tahini sauce and pickled

onions. Then, Milk Street Cook Rayna Jhaveri roasts a whole Cauliflower with Spiced Tahini and Garlic-Chili Oil. Finally, Milk Street Cook Bianca Borges bakes a rustic Almond-Coconut Cake with Cherries and Pistachios, which channels the heaps of gleaming fruit and nuts found at a Middle Eastern market.

**2 Saturday**

**8pm Jamie Oliver Together**

*Thank You Meal*

This week Jamie cooks a beautiful summery feast, a stunning side of salmon, stuffed with mouthwatering Mediterranean flavours, lemony potatoes and roasted tomatoes. A wonderful starter of tender asparagus and an epic summer pudding to finish.

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

*Surprising Falls*

Guest artist Steve Ross enhances the beauty of a lovely mountain with splashing waterfall and autumn foliage.

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

*Autumn Palette*

Venture down a pathway with artist Bob Ross, you'll savor gorgeous fall-time woods and the glory of color!

**10pm Real Rail Adventures: Swiss Winter Magic**

Hosted by veteran traveler



and avid train buff Jeff Wilson, REAL RAIL ADVENTURES: SWISS WINTER MAGIC showcases the construction marvels and visual splendors of the Swiss rail system, world-class mainlines, stunning scenic routes, and beautiful cog trains. From Zurich International, Jeff boards the Intercity Line at the airport train station and heads east. At the alpine city of Chur, he changes to the renowned Albula Bernina Express and savors the scenery scrolling by on the ride to his first destination. St. Moritz is legendary as one of the world's premier ski resorts. Alpine winter tourism was invented here in 1864 and St. Moritz has twice hosted the Olympic Winter Games. Jeff hits the slopes and discovers a wealth of options for downhill skiers of all abilities. The village is ringed by more than a few ski areas that are easily accessible by trains, state of the art gondolas and lifts, which serve up immaculate ski runs plus amenities that delight. Traveling aboard the Glacier Express, Jeff heads to the village of Zermatt and the world famous Matterhorn, a mountain of the Alps. Romantic, car free Zermatt pulses year round and is particularly enchanting in winter. Scores of 500 year old

houses line the streets of the compact village. Zermatt nestles in a peaceful-and yet wild mountain world at the foot of the indomitable Matterhorn. Next, is a trip to the north aboard the Golden Pass Panoramic VIP Train in Montreux. Jeff's destination: Gstaad, a long-famous jet-set destination called the "last paradise in a crazy world" by actress Julie Andrews, a regular visitor. Known for five-star resorts, elegant shopping and fine dining, Gstaad still retains a genuine Alpine lifestyle too. There, Jeff tries his hand at fat-tire winter biking, ice stock curling, and hiking with a local outfitter that offers treks complete with traditional fondue from a gigantic wooden pot.

**11pm Baking with Julia**  
Julia Child observes as California master chefs Michel Richard and Alice Medrich work their magic with puff pastry and biscotti in this episode of BAKING WITH JULIA.

**11:30pm George Hirsch Lifestyle**

*Being Served*  
George cooks a regal brunch, featuring fresh-squeezed mimosa, fried egg crab salad, Johnny cakes, and savory lamb sausage. Then, he visits a historic inn for inspiration and learns about the art of hospitality. Recipes: - Fresh

Squeezed Mimosa - Johnny Cakes, Maple Syrup Butter - Frisee Crab Salad, Fried Egg Bacon Croutons - Lamb Sausage patties.

**12am Welcome to My Farm Strawberries Forever**

Lisa heads to a local farm to get some tips for growing strawberries, then returns home to the farm to whip up some sweet treats for her family and the chickens.

**12:30am Steven Raichlen's Project Smoke**

*White Glove Smoke Session*  
This show elevates smoking from the tailgating lot to the penthouse. Start with mesquite- smoked oysters electrified with chipotle barbecue sauce. A mammoth 7-bone prime rib takes a turn on a wood-burning rotisserie prior to being cut into steaks and seared over a blazing oak log fire. You can't have meat without potatoes: the Project Smoke version comes smoke-roasted, stuffed with bacon and smoked cheddar cheese, then smoked a second time until bubbling, and topped with-what else?-smoked paprika. For dessert, there's a rich creamy cheesecake-smoked, of course-and served with burnt sugar cream sauce. Think of this as a white glove smoke session and don't think of firing up your smoker without trying it. Recipes: Chipotle Smoked



Oysters; Smoked Prime Rib with Smoked Jus; Triple Smoked Potatoes; Smoked Cheesecake.

### **3 Sunday**

#### **8pm Jamie Oliver Together Taco Party**

Jamie cooks a relaxed chilled-out menu for his friends and family, a dynamite taco night. Serving up slow-cooked pork belly in handmade tacos, topped with roasted pineapple, hot red pepper sauce, black beans, green salsa and a red cabbage slaw.

#### **9pm Christopher Kimball's Milk Street Television**

##### *Baking In Paris*

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

REAL RAIL ADVENTURES: SWITZERLAND showcases the construction marvels and visual splendors of the Swiss rail system, where majesty and machine meet. From world-class mainlines and stunning scenic routes to pioneering steam locomotives and historic cog trains, REAL RAIL ADVENTURES celebrates the triumphs of Swiss engineering and ingenuity. Engineers overcame the country's numerous natural obstacles - soaring peaks, plunging valleys and craggy terrain - by building impressive (and improbable) trestles, bridges and tunnels. Host Jeff Wilson,

a regular on several home-improvement series, stops in Swiss cities and towns along the way to take in the sights, learn about local history and traditions, and share up-to-date travel advice to help viewers create authentic, memorable rail adventures of their own.

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

##### *Olive Oil Everything*

Emerald green Greek extra virgin olive oil is the star of this show, as it flows from tree to kitchen with a stop in between at the massage table. Diane goes on a journey to the stunningly preserved town of Monemvasia in the Peloponnese. Greece's liquid gold transforms a simple vegetable medley into a luscious dish and slips between the folds of billowy rice and greens in a succulent pilaf spiked with a squeeze of lemon juice. Olive oil gives dessert a distinct character too. It's a primary ingredient in Halva, an earthy pudding-like creation spiked with dried fruits, orange zest and nuts. Explore the diversity and beauty of one of Greece's most delectable exports. Saitia, greens pancake; Briam, roasted vegetable casserole; Hortorizo, comforting greens and rice; Halva, orange-spiced



semolina pudding cake with dried fruits and nuts.

**11:30pm Lidia's Kitchen**

*A Roman Interlude*

Rome is one of Lidia's favorite cities, and today's episode features some Roman classic techniques. Recipes include Scallops Saltimbocca and Seared Lamb Chops with Mint Salsa Verde and Roasted Potato Wedges.

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

*New Mexico, Old Mexico*

In this episode, Milk Street cook Matthew Card breaks down the steps for preparing a moist and flavorful carne adovada. Then, Milk Street cook Bianca Borges shows Christopher Kimball how to make Mexican chicken soup with tomatillos and hominy, a staple with a twist. Finally, Milk Street cook Lynn Clark shows how to bake a rich and moist cake without an oven with a recipe for stovetop chocolate cake.

**12:30am Americas Test Kitchen**

*Something Hearty, Something Light*

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes. Then, equipment expert Adam Ried shares his top pick for metal spatulas, and test cook Becky Hays makes host Julia Collin Davison an easy Chopped

Carrot Salad with Fennel, Orange, and Hazelnuts.

**4 Monday**

**8pm Americas Test Kitchen**

*Springtime Feast*

Hosts Bridget Lancaster and Julia Collin Davison unlock the secrets to making the best Roast Boneless Leg of Lamb with Garlic, Herb, and Bread-Crumb Crust. Equipment expert Adam Ried reveals his top pick for traditional 12-inch skillet, and test cook Erin McMurrer makes Bridget a showstopping Lemon-Olive Oil Tart.

**8:30pm Jacques Pepin: Heart & Soul**

*Autumn Leaves*

It's easy to fall in love with Jacques' seasonal menu, starting with a fresh, smooth tomato velvet soup - the name speaks for itself! Then, sliced tomato gratin made with ripe, ruby-red tomatoes and coarse rustic bread, is Jacques' go-to late-summer dish. He continues with a tender grilled lamb shasklik that includes easy, make-ahead instructions and a colorful red cabbage, pistachio and cranberry salad with bleu cheese. Jacques goes on to transform pizza dough into an apple galette, baked to crispy perfection!

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**10pm Rick Steves' Europe**

*Burgundy: Profound France*

Burgundy is a calm and cultivated corner of France,



where nature is as sophisticated as the people. Traditions are strong here. We'll slow down to enjoy the region's edible, drinkable, scenic, and floatable delights. We'll travel on a canal barge, visit a medieval hospice and a modern monastery, build a barrel, appreciate fine Burgundy wine, slurp escargot, and eat very, very well. If you're looking for the quintessential French culture, you'll find it in Burgundy.

**10:30pm Family Travel with Colleen Kelly**

*Orange County, California - Irvine & Dana Point*

Colleen, her daughter and niece continue their Orange County road trip in Irvine and Dana Point. In Irvine, they try their hand at electric bikes at Pedego and explore Irvine's International Dining Destination, Diamond Jamboree. They round out their trip in Dana Point, with a visit to the Ocean Institute to learn about ocean conservation and marine life, and finish their day with a whale and dolphin watching excursion they'll never forget.

**11pm In The Americas with David Yetman**

*Lee's Ferry and into the depths of the Grand Canyon*  
Boating through the Grand Canyon with a group of water experts provides a setting for reflection on the Colorado

River its power, its accomplishments, and its vulnerabilities. We put in at Lee's Ferry and immediately are introduced to rapids and the evolution of the world's greatest geological spectacle.

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

*Evening at the Falls*

Sneak away into the cold dusk shadows with Bob Ross and enjoy the beauty of a wonderfully robust waterfall.

**12am Jacques Pepin: Heart & Soul**

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**5 Tuesday**

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

*Not Your Mother's Cake*

A classic recipe gets a different spin as Milk Street Cook Catherine Smart shows how to make whipped cream biscuits with macerated strawberries with lime.

Another dessert staple, pound cake, takes its turn as Milk Street Cook Erika Bruce shows host Christopher Kimball the techniques to transform this often dense dessert into light and tender lemon-buttermilk pound cake. Next, Chris teaches how to prep your pan in Milk Street Cooking School. To end the show, Milk Street Cook Lynn Clark takes us through the steps to create the five-star dessert, pistachio-cardamom loaf cake.

**8:30pm Jacques Pepin: Heart & Soul**

*La Cocina Ole*

Annual trips to Mexico and visits with fellow chef Rick Bayless are the inspiration for Jacques' tasty garlic and pasilla soup. Jacques



continues the Mexican-themed menu as he demonstrates his chicken with chili sauce and achiote rice, a recipe that boasts bright, bold aromas and textures. Finally, Jacques puts leftover bananas to good use for his simply scrumptious banana gratin dessert.

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*Lasagna Bolognese*

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Lynn Clark makes Potato and Green Pea Curry (Aloo Matar), demonstrating how curries are built by adding ingredients in a particular order, and Milk Street Cook Rayna Jhaveri makes Chicken Vindaloo, which gets its name and bold, tangy flavor from vinegar and garlic.

**10pm Rick Steves' Europe**

*France's Dordogne*

The Dordogne River Valley with its dramatic castles, pre-historic cave paintings, and prized cuisine is an unforgettable blend of man-made and natural beauty. We'll take an idyllic canoe ride, visit a goose farm, then savor the foie gras. We'll also wander through a lamp-lit castle, enjoy a country market, and visit the Sistine Chapel of the prehistoric world. Then we head south to Albi, home of Toulouse Lautrec, and the imposing fortress city of Carcassonne.

**10:30pm Joseph Rosendo's Travelscope**

*Following the reformation Trail in Switzerland and Germany - Part 2*

Joseph continues his travels through Germany and Switzerland in the path of the Protestant Reformation. He follows in the path of the reformers and learns that Switzerland's Anabaptists are the ancestors of today's U.S. Mennonites and Amish.

Joseph also takes part in the annual Luther Festival in Wittenberg, Germany, which celebrates the marriage of Luther. The two episodes seek to immerse viewers in the culture of the time and help explain the far-reaching effects these "new thinkers" have on society today.

**11pm Fly Brother with Ernest White II**

*San Francisco*

Fly with Ernest to America's boomtown and explore the verdant Presidio, the vibrant Mission District, and the victuals of Chinatown!

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

*Rustic Winter Woods*

Hike into a snow-covered forest with Bob Ross and enjoy the calming posture of leafless trees in slumber.

**12am Jacques Pepin: Heart & Soul**

*La Cocina Ole*

Annual trips to Mexico and visits with fellow chef Rick Bayless are the inspiration for Jacques' tasty garlic and pasilla soup. Jacques continues the Mexican-themed menu as he demonstrates his chicken with chili sauce and achiote rice, a recipe that boasts bright, bold aromas and textures. Finally, Jacques puts leftover bananas to good use for his simply scrumptious banana gratin dessert.



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**6 Wednesday**

**8pm Lidia's Kitchen**

*Familiar Flavors*

Lidia loves adding her touches to classic dishes, and in this episode, she prepares a delicious Roasted Chicken with Pomegranate and a Chocolate Ricotta Cheesecake. The roasted chicken recipe is dressed with a pomegranate syrup as the flavor base, and cheesecake features the flavor of chocolate. Then she shares a culinary moment with

grandson, Miles, as they talk about their recent preparation of Lidia's famous Baked Beans recipe for his cookout party.

**8:30pm Jacques Pepin: Heart & Soul**

*Cooking for the President*

Jacques' illustrious cooking career includes time in the Elysee Palace cooking for the French President. At the young age of 22 and alongside his best friend, pastry chef Jean-Claude Szurdak, Jacques cooked classic dishes for the de Gaulle family. Now he replicates them for us beginning with a first course of morel and shrimp eggs en cocotte. The two chefs continue their Presidential menu with a meaty main course of veal chops dijonnaise served on a bed of simple and delicious peas with basil. Together they prepare a decadent chocolate souffle for a perfectly sweet and splendid ending.

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

*Quick Pasta*

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dough that's extruded through a potato ricer and cooked in broth. Chris then makes a quick Chicken Broth using chicken wings, and Milk Street Cook Lynn Clark prepares Pasta with Parmesan Cream.

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**10pm Rick Steves' Europe**

*Barcelona and Catalunya*

The creative spirit of Spain's Catalunya the land of Picasso, Gaudi and Salvador Dali is on a roll. We'll get caught up in the festivity of Barcelona, enjoying the vibrant street scenes, tasty tapas and pedestrian-friendly Gothic Quarter. Then we'll take a scenic side trip to





mountaintop Montserrat, and finish with an artist's pilgrimage along the Costa Brava to Salvador Dali country seaside Cadaques to visit his home and nearby Figures to experience his playfully surreal mausoleum/museum.

**10:30pm Travels with Darley**

*Macao & Hong Kong*

Visit two of the world's most vibrant destinations that are truly a melting pot of cultures combining Cantonese cuisine and culture with Portuguese influences in Macao and Hong Kong. Darley bungee jumps from the Macao Tower, the world's highest commercial bungee, hikes in Hong Kong, drives across the world's longest sea-crossing bridge, tries traditional dim sum and more.

**11pm Bare Feet with**

**Mickela Mallozzi**

*County Clare, Ireland*

Mickela dances with some of the cast of Riverdance in Dublin, Ireland and heads to the 160-year-old Matchmaking Festival in Lisdoonvarna, County Clare.

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

*Gray Mountain*

Bob Ross teams up with Mother Nature to paint an awesome sky hovering over snow-covered mountains.

**12am Jacques Pepin: Heart**

**& Soul**

*Cooking for the President*

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Beans recipe for his cookout party.

**7 Thursday**

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

*Milk Street Menu*

The episode begins with a short-cut to savor as Milk Street Cook Matthew Card shows host Christopher Kimball how to make no-sear lamb or beef, and chickpea stew. Spices help give the stew deep flavor and Chris learns more about these essential kitchen ingredients in Milk Street Cooking School. Milk Street Cook Catherine Smart shows how to make the pantry staple harissa at home. The show ends with Milk Street Cook Rayna Jhaveri teaching Chris how to make caramel oranges, a simple but effective dessert with a whiff of sixties glam.

**8:30pm Jacques Pepin: Heart & Soul**

*Taste Bud Temptations*

Classic French cuisine didn't include raw fish when Jacques was growing up, but now both he and his wife Gloria indulge their appreciation for the natural delicacy with his first recipe of tuna tartare with bagel chips and radishes. Tuna makes a second appearance on the show in the canned version when Jacques combines four simple ingredients to make



tuna mascarpone cream, a perfect party appetizer. Jacques then prepares a Spanish tortilla in a step-by-step demonstration, a piece de resistance for any brunch menu. Jacques' granddaughter Shorey stops by to help make a strawberry confiture and a velvety caramelized pear custard. The perfect way to end the meal!

### **9pm Christopher Kimball's Milk Street Television**

*Cheryl Day Bakes Cakes!*  
Christopher Kimball visits Cheryl Day at Back in the Day Bakery in Savannah, Georgia, to learn treasured recipes from her repertoire of southern baking. First, it's Sweet Potato Cupcakes with Cream Cheese-Caramel Frosting, where the buttery, bittersweet caramel brings out the earthiness and warm spices in the cupcakes. Then, they make a Glazed Sour Cream and Brown Sugar Bundt Cake, inspired by old-fashioned butterscotch candies. Finally, it's a grand, show-stopping Chocolate-on-Chocolate Three-Layer Cake.

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

*Udon Noodles at Home*  
Christopher Kimball visits Japanese cooking instructor Sonoko Sakai at her home to make udon noodles. The

secret: Stomping on the dough to knead it! Back in the kitchen, we learn how to make Homemade Udon Noodles as well as two preparations: Udon Noodles in Soy Broth and Udon Noodles with Spicy Meat and Mushroom Sauce.

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

*Little Europe: San Marino, Monaco, Vatican City, Liechtenstein, and Andorra*  
Don't blink as we blitz through Europe's tiniest countries: Vatican City, the world's smallest country, comes with the planet's biggest church. The fairytale principedom of Monaco lures visitors with its fancy casino and glamorous views. Italy's last independent hill town, San Marino still looks formidable, as does the castle-guarded principality of Liechtenstein. And tiny Andorra entertains shoppers and hikers alike, surrounded by the rugged beauty of the Pyrenees.

### **10:30pm Joseph Rosendo's Travelscope**

*Eastern Europe's Treasures - From Budapest to Bucharest*  
Joseph seeks the surprising and the little-known, as well as hits the highlights as he hopscotches his way through some of the best and undiscovered of Europe. Along the way there's always time for a taste of the region's culinary gems and to take

time to share a drink and a chat with the locals. Join Joseph on a colorful kaleidoscope of adventures in the heart of the heart of Europe.

### **11pm Central Florida Roadtrip (Create)**

Central Florida Roadtrip continues its journey through history with a trip to Sumter County. Find out how this mostly rural community holds a special reverence for the battles of history and memorializes those who fought them.

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

*Warm Summer Day*  
The days of summer provide such cherished memories; this Bob Ross painting will inspire your imagination for years to come.

### **12am Jacques Pepin: Heart & Soul**

*Taste Bud Temptations*  
Classic French cuisine didn't include raw fish when Jacques was growing up, but now both he and his wife Gloria indulge their appreciation for the natural delicacy with his first recipe of tuna tartare with bagel chips and radishes. Tuna makes a second appearance on the show in the canned version when Jacques combines four simple ingredients to make tuna mascarpone cream, a perfect party appetizer.



Jacques then prepares a Spanish tortilla in a step-by-step demonstration, a piece de resistance for any brunch menu. Jacques' granddaughter Shorey stops by to help make a strawberry confiture and a velvety caramelized pear custard. The perfect way to end the meal!

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

*Milk Street Menu*

The episode begins with a short-cut to savor as Milk Street Cook Matthew Card shows host Christopher Kimball how to make no-sear lamb or beef, and chickpea stew. Spices help give the stew deep flavor and Chris learns more about these essential kitchen ingredients in Milk Street Cooking School. Milk Street Cook Catherine Smart shows how to make the pantry staple harissa at home. The show ends with Milk Street Cook Rayna Jhaveri teaching Chris how to make caramel oranges, a simple but effective dessert with a whiff of sixties glam.

**8 Friday**

**8pm Americas Test Kitchen Savory and Sweet Italian**

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

expert Jack Bishop challenges host Julia Collin Davison to a taste test of unsweetened chocolate. Finally, test cook Keith Dresser shares the secret to perfect Torta Caprese.

**8:30pm Jacques Pepin: Heart & Soul**

*Global Gastronomy*

Jacques brings together culinary treasures from exotic cuisines around the world. He starts in Asia with Japanese-inspired broiled salmon with miso glaze followed by a colorful feast of chirashi sushi. This smorgasbord of seafood is followed by authentic, vibrant South American flavors in an easy-to-follow recipe of grilled chicken tenders with chimichurri. Jacques then takes our taste buds across the Atlantic to Europe for a spirited ending of sabayon with Madeira and grapes.

**9pm How She Rolls**

*How She Rolls*

It's a full life, every day. Carrie Morey runs a growing business based on her mother's biscuit recipe. She does this from her kitchen, her car, food festivals, her daughter's volleyball games, and anywhere else she finds herself around Charleston.

**9:30pm How She Rolls**

*Biscuits Rising.... In Charlotte*

Carrie builds and opens a new Hot Little Biscuit location

in Charlotte, North Carolina. In the middle of it all is her daughter's birthday.

**10pm How She Rolls**

*This Was Not Part of the Plan*

On the day Carrie and her team are set to finally launch a rebrand of their biscuit business, the coronavirus overtakes America. Over the next months, she will shed staff and run out of flour, but also discover a new path to success.

**10:30pm How She Rolls**

*Farm to Table*

**11pm How She Rolls**

*Warm and Buttery on the Inside*

**11:30pm How She Rolls**

*Recipe for Success*

**12am How She Rolls**

*How She Road Trips*

**12:30am How She Rolls**

*Thanksgiving*

**9 Saturday**

**8pm Jamie Oliver Together Picnic**

Jamie's taking the classic picnic up a level. He knocks up Jam jar prawn cocktails with a lemony avocado sauce, not one but two brilliant veggie quiches, served with a garlicky courgette and couscous salad. Finished with a tangerine drizzle cake.

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

*Valley Waterfall*

Join Bob Ross in the lush green valley and listen to the



rushing water flowing onward to places unknown.

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

*Evening at the Falls*

Sneak away into the cold dusk shadows with Bob Ross and enjoy the beauty of a wonderfully robust waterfall.

**10pm Rick Steves' European Travel Tips and Tricks**

In RICK STEVES' EUROPEAN TRAVEL TIPS AND TRICKS, Rick shares the essential skills for smart European travel: itinerary planning, venturing off the beaten path, packing light, and avoiding crowds (and thieves). He also offers tips on transportation, finding hotels and restaurants, and much more. Throughout the special, Rick imparts valuable lessons from a lifetime of travel so others can learn from his experience and travel smarter.

**11pm Baking with Julia**

Lauren Groveman, New York cooking teacher and cookbook author, demonstrates how easy it is to make European ethnic specialties like rich brown pumpernickel loaves and crunchy matzos.

**11:30pm George Hirsch Lifestyle**

*Wine and Dine*

In the kitchen, George shares tips on clams, then prepares

steamers in white wine, pan-roasted fluke white wine sauce and strawberry mascarpone crêpes. Just in time for the harvest, George joins up with an award-winning winemaker who shares the 40-year history of Long Island wines. Later, a French-trained wine expert offers his insights on choosing wines. Recipes: - Steamers White Wine, Baguette Crostini - Pan Roasted Fluke, Capers Lemon Butter - Steamed White & Green Beans - Strawberry Mascarpone Crêpes.

**12am Welcome to My Farm**

*The Chicks Are Coming!*

The arrival of warmer weather means it's time for baby chicks on the farm. Lisa shares her best tips and attempts to get one of her hens to raise the new babies.

**12:30am Steven Raichlen's Project Smoke**

*Bird Meets Smoke*

Some of the world's greatest poultry dishes owe their character to wood smoke. In this show you'll learn the fundamentals of smoking chicken, turkey, duck, and even quail eggs—from curing and brining to hay-smoking in a stovetop smoker. Chipotle chilies give cherry barbecue sauce a blast of smoke, too. Cherry-smoked duck with chipotle-cherry barbecue sauce; Citrus-smoked turkey

breast; Bacon, ham and cheese chicken thighs; Hay smoked quail eggs.

**10 Sunday**

**8pm No Passport Required Detroit**

Join Chef Marcus

Samuelsson to explore the culture and flavor of Detroit's Middle Eastern community. Marcus shares a meal with a Syrian refugee family, eats falafel, learns how to make Iraqi bread, and attends an amazing 700-person Lebanese wedding.

**9pm How She Rolls**

*How She Rolls*

It's a full life, every day. Carrie Morey runs a growing business based on her mother's biscuit recipe. She does this from her kitchen, her car, food festivals, her daughter's volleyball games, and anywhere else she finds herself around Charleston.

**9:30pm How She Rolls**

*Biscuits Rising.... In Charlotte*

Carrie builds and opens a new Hot Little Biscuit location in Charlotte, North Carolina. In the middle of it all is her daughter's birthday.

**10pm Rick Steves Best of the Alps**

Join Rick Steves on an alpine adventure in this hour-long thin-air thriller! From Italy to Austria all the way to France, RICK STEVES BEST OF THE ALPS is packed with



scenic train rides, breathtaking lifts, majestic glaciers, and unforgettable hikes. In this greatest-hits blitz of the Alps, Rick celebrates both nature and culture while visiting the high points of Europe.

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

#### *Meze Society*

Diane explores the meze tradition of small plates of vibrant food meant to be shared. In Volos, she meets up with a Meze meister who creates traditional meze dishes and heads off for a sip and a bite to a cutting-edge restaurant where they push the limits of meze. She uncovers the vast variety and robust flavors of the meze table and invites a wine expert into the kitchen for advice on what to pair when the meal includes spice, yogurt, cheese, crunch, comfort, seafood, meat and more, all in one sitting. The pungent Greek yogurt dip, tzatziki, is the perfect match for Diane's juicy keftedes, or Greek meatballs. A fiery shrimp dish gets a cooling dash of feta. All make up the mosaic of the meze table, with a few regional cooks' delights tossed in for fun. Discover the fun and festive meze tradition. Tzatziki, Greek yogurt dip; Keftedes, Greek meatballs; Shrimp

saganaki with ouzo and feta cheese.

### **11:30pm Lidia's Kitchen**

#### *Restaurant Inspiration*

Fresh pasta with pear and pecorino is a restaurant favorite at Felidia, and Lidia shows how to take that flavor combination and use it in a risotto. She also demonstrates Short Ribs Braised in Barolo with Orzo.

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

#### *Taipei Cooking Lesson*

In this episode, Christopher Kimball travels to Taipei, Taiwan, where he meets Qin Jia Bing Dian, who teaches him her secret to making the flakiest scallion pancakes. Back at Milk Street, Milk Street cook Lynn Clark shows Chris how to make Taiwanese flaky scallion pancakes at home, and viewers learn how to make Taiwanese five-spice pork with rice (Lu rou fan) with Milk Street cook Matthew Card.

### **12:30am Americas Test Kitchen**

#### *Rustic French Fare*

In this episode, host Bridget Lancaster reveals the secrets to a classic Fougasse. Then, equipment expert Adam Ried shares his pick for the best automatic hand soap dispenser. Finally, test cook Becky Hays makes Bridget the perfect Provencal Vegetable Soup.

## **11 Monday**

### **8pm Americas Test Kitchen**

#### *Sous Vide for Company*

Test cook Dan Souza teaches host Julia Collin Davison the secret to a foolproof Sous Vide Rosemary-Mustard Seed Crusted Roast Beef.

Equipment expert Adam Ried shares his pick for the best handheld vacuum sealers.

Gadget critic Lisa McManus reviews funnels. Finally, Julia shows host Bridget Lancaster an easy recipe for Sous Vide Creme Brulee.

### **8:30pm Jacques Pepin: Heart & Soul**

#### *Offal Good*

In Jacques' kitchen, nothing goes to waste! Today, he espouses the virtues of offal and prepares a menu of several underutilized "variety meats," including one of his wife's favorites, chicken livers in mushroom port sauce. Jacques then recreates a classic from his childhood in France using offal - tripe and pigs' feet ragout. This hearty, slow-cooked dish flavored with a fragrant bouquet garni is accompanied by pommes persille. Finally, he demonstrates the best techniques for curing and cooking beef tongue and tops it with a ravigote sauce.

### **9pm How She Rolls**

*This Was Not Part of the Plan*  
On the day Carrie and her



team are set to finally launch a rebrand of their biscuit business, the coronavirus overtakes America. Over the next months, she will shed staff and run out of flour, but also discover a new path to success.

**9:30pm How She Rolls**

*Farm to Table*

**10pm Rick Steves' Europe**

*The Czech Republic Off The Beaten Path*

Few travelers venture beyond Prague to experience the Czech Republic's many cultural riches and offbeat delights. We'll get you started with a whirlwind of Art Nouveau, local pub music, stinky cheese-tasting, river-rafting, and peat-bathing in places like Olomouc, Moravsky Krumlov, Telc, Trebon and Konopiste. We'll also tour a remarkable memorial to the holocaust in Terezen, and the charming castle town of Cesky Krumlov.

**10:30pm Family Travel with Colleen Kelly**

*Best Food - Coast to Coast Cuisine*

From chocolate in Switzerland to freshly caught fish in Florida, Family Travel has explored food all over the world and the U.S. In this special compilation episode, Colleen takes a look back at some of the most unique, amazing, and delicious foods and restaurants she has

explored over the course of the show. Viewers revisits the delicious, deep fried delicacies of the Texas State Fair, head back to the Apple Barn and Cider Mill for some sweet treats, and visit the home of the original chimichanga in Tucson. Sit back, grab a snack, and get ready for this special, mouth-watering episode of Family Travel!

**11pm In The Americas with David Yetman**

*The Depths of the Canyon and Its Offspring*

Phantom Ranch, midway through the Grand Canyon and accessible only by trail, is the sole permanent settlement within the canyon. From there west, the canyon narrows and darkens as the Colorado River relentlessly carves its way through rock that is the oldest in the Southwest. From the north and south sides, canyons so narrow they are known as "slots" reach the churning river. Finally, the canyon the world's greatest geological wonder ends and the tamed river meets the placid waters beyond. Water experts give their take on the river and what it and its waters mean.

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

*Tranquil Dawn*

Join Bob Ross on a warm winter morning, the

surroundings still undisturbed by God's little creatures. This painting offers the freshness of a new day!

**12am Jacques Pepin: Heart & Soul**

*Offal Good*

In Jacques' kitchen, nothing goes to waste! Today, he espouses the virtues of offal and prepares a menu of several underutilized "variety meats," including one of his wife's favorites, chicken livers in mushroom port sauce. Jacques then recreates a classic from his childhood in France using offal - tripe and pigs' feet ragout. This hearty, slow-cooked dish flavored with a fragrant bouquet garni is accompanied by pommes persille. Finally, he demonstrates the best techniques for curing and cooking beef tongue and tops it with a ravigote sauce.

**12:30am Americas Test Kitchen**

*Sous Vide for Company*

Test cook Dan Souza teaches host Julia Collin Davison the secret to a foolproof Sous Vide Rosemary-Mustard Seed Crusted Roast Beef.

Equipment expert Adam Ried shares his pick for the best handheld vacuum sealers.

Gadget critic Lisa McManus reviews funnels. Finally, Julia shows host Bridget Lancaster an easy recipe for Sous Vide Creme Brulee.



## **12 Tuesday**

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

#### *Milk Street Holidays*

Festive doesn't have to mean expensive. Milk Street Cook Catherine Smart shows host Christopher Kimball how to turn economical beef eye-round into a succulent holiday roast as she makes prune, peppercorn and fresh herb-rubbed roast beef. Then, a British favorite gets a transatlantic twist as Milk Street Cook Erika Bruce gives the rundown on rye-on-rye sticky toffee pudding. Milk Street Cook Lynn Clark shows Chris how to make skillet-charred Brussels sprouts. The show ends with Chris discussing Sara Moulton's kitchen cabinet essentials.

### **8:30pm Jacques Pepin: Heart & Soul**

#### *Catch O' The Day*

Jacques' summer itinerary always includes friends, fishing, and cooking the wonderful bounty from the sea. He begins with a grilled striped bass with olive topping and then, as he loves all mollusks, he takes the time to demonstrate shucking clams two ways. The result is top neck clams with vinegar and scallion sauce, a tasty appetizer and Gloria's linguine with clam sauce,

direct from his wife's preferred list. For the final seafood selection, he masterfully fillets and poaches fish for a delectable cod in light cream sauce.

### **9pm How She Rolls**

#### *Warm and Buttery on the Inside*

### **9:30pm How She Rolls**

#### *Recipe for Success*

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

#### *Athens and Side Trips*

The thriving capital of Greece sprawls out from the foot of its magnificent Acropolis. We'll tour the must-sees of ancient Athens, including the Parthenon, Agora, and amazing National Archaeological Museum. We'll take the fast-paced pulse of the modern city, but waste no time getting to my favorite side trip destinations: the ruins of the mystical oracle at Delphi, and a fast boat to the romantic, traffic-free Isle of Hydra.

### **10:30pm Joseph Rosendo's Travelscope**

#### *South Korea - A Winter Journey*

On Joseph's second visit to South Korea he discovers that apart from the many attractions of the capital city of Seoul, once you get out into the countryside many treasures await you. From world heritage temples to Olympic venues from historic towns to great food, he finds a

world of surprises. The gems are many and each has a particular charm all its own. And, of course, the greatest treasures of all are always the people and the gracious warm-hearted welcome they offer. It's the kind of experience that keeps one excited to find out what they would discover on their next visit to South Korea.

### **11pm Fly Brother with Ernest White II**

#### *Adirondacks*

Fly with Ernest to the emerald hills of upstate New York and go on a lakeside picnic, fishing with the mayor, and summer bobsledding!

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

#### *Rowboat on the Beach*

Such a tranquil day down on the beach! See Bob Ross paint a charming little rowboat awaiting its next journey.

### **12am Jacques Pepin: Heart & Soul**

#### *Catch O' The Day*

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**13 Wednesday**

**8pm Lidia's Kitchen**

*Southern Italian Favorites*

Lidia loves southern Italy, and some of the Mediterranean staples are grown right here in America! In this episode, she prepares a Southern Italian Style Bruschetta with something sweet, savory, and

spicy. She also creates her famous Tomato and Tropea Onion Salad, featuring super-ripe tomatoes, purple onions and crispy friselle bread. Her Spicy Bloody Mary will have you begging for more with its spicy Calabrian peperoncino. Her Sharing Recipe segment features granddaughter, Julia, where they plan to make Lidia's panzerotti recipe on her next weekend visit home.

**8:30pm Jacques Pepin: Heart & Soul**

*Julia Remembered*

Jacques takes a stroll down memory lane as he lovingly prepares dishes once enjoyed with his dear cooking companion Julia Child. Jacques' retrospective menu begins with a shucking lesson, the first steps towards an oyster chowder with potatoes, spinach and corn. Jacques then recreates Julia's classic South of France eggplant-tomato gratin, a dish with layers of rustic flavors. He recalls going head-to-head with Julia for a winning hamburger royale using fresh ground beef and all the fixin's.

**9pm How She Rolls**

*How She Road Trips*

**9:30pm How She Rolls**

*Thanksgiving*

**10pm Rick Steves' Europe**

*Greece's Peloponnese*

Island getaways are fun, but the real heart of Greece is

found in the Peloponnese Peninsula. After enjoying the charming old port town of Nafplio, we'll time-trip through the ruins of Olympia, take center stage at the remarkably preserved theater at Epidaurus, and explore the ancient capital of Mycenae. Then we'll wander off the beaten path along the rustic, rough-and-tumble Mani Peninsula, relax in the idyllic beach town of Kardymli and marvel at Greece's Rock of Gibraltar: the fortress town of Monemvasia.

**10:30pm Travels with Darley**

*Adirondacks*

Go snow shoeing, cross country skiing, tubing and downhill ski with Olympian Andrew Weibrecht around Lake Placid in this winter themed adventure episode in New York's Adirondacks. Plus, a quirky adventure at the Star Trek Original Series Set Tour.

**11pm Bare Feet with Mickela Mallozzi**

*The Wild Atlantic Way, Ireland*

The Wild Atlantic Way of Southwest Ireland has breathtaking landscapes and plenty of places to dance - Mickela explores the Dingle Peninsula in County Kerry.

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

*The Old Oak Tree*

On the edge of the forest





stands the stately oak, huge branches providing shelter for all creatures. Watch the beauty unfold with Bob Ross.  
**12am Jacques Pepin: Heart & Soul**

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Her Sharing Recipe segment features granddaughter, Julia, where they plan to make Lidia's panzerotti recipe on her next weekend visit home.

**14 Thursday**

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

*Crazy Noodles*

Milk Street visits Peru to learn a new way to make pesto, with-surprise!-spinach. Milk Street Cook Rayna Jhaveri shows how it's done as she creates Peruvian Pesto (tallarines verde). The pasta theme continues as Milk Street Cook Catherine Smart teaches host Christopher Kimball about a different noodle dish, soba with miso butter and asparagus. Chris reveals his foolproof recipe for pisco sours. Finally, Milk Street Cook Lynn Clark shows us a pesto that's red, not green, as she creates the Sicilian pasta dish, trapanese pesto. Rounding out the show, Chris discusses Andy Ricker's kitchen cabinet essentials.

**8:30pm Jacques Pepin: Heart & Soul**

*Gloria's Favorites*

Jacques dedicates today's dishes to his wife Gloria and their many years spent together in the kitchen. He kicks off with an extravagant, yet easy and elegant **PRESSED CAVIAR**

**CANAPE**. Jacques then pops the top from a bottle of beer to make a simple batter for his **CORN FRITTERS** topped with **SMOKED SALMON**. And while the oil is still hot, he browns **FRIED EGGPLANT FANS** to a perfect crispy crunch using a tempura batter. Next comes a quick bowl of Vietnamese **HANOI CHICKEN SOUP** served with zesty accoutrements. Finally, he utilizes often-overlooked offal for Gloria's memorable **PORK KIDNEYS WITH MUSHROOM AND VERMOUTH SAUCE**.

**9pm How She Rolls**

*You're Gonna Need A Bigger Bakery*

**9:30pm How She Rolls**

*Fear Is Good*

**10pm Rick Steves' Europe Copenhagen**

Denmark's capital is the most fun-loving in Scandinavia. As we get to know Copenhagen, we'll discover reminders of its Viking history and symbols of its proudly independent ways today. We'll stroll through Europe's first great pedestrian zone, ogle crown jewels in the palace and take a bike ride through a famous hippie squatter community, finishing at Copenhagen's full-time carnival, Tivoli Gardens.

**10:30pm Joseph Rosendo's Travelscope**

*Hungary, Austria and Germany - Sampling the*



### *Danube's Delights*

Joseph samples the delights along the banks of Europe's second-longest river when he travels from Budapest, Hungary through Austria to Nuremberg, Germany on the Danube. The river is a watery avenue that rivals Paris' Champs-Elysees in offering a never-ending array of fascinating and eye-catching treasures. Along its course a mosaic of magnificent cities, quaint villages, fields and forests unfold and each stop along the way reveals a piece of Europe's ongoing cultural tale. It's a region where so much has happened and the past continues to affect the present. Join Joseph in historic markets, world-heritage vineyards, swank cafes, elegant parks and along the medieval streets of Hungary, Austria and Germany's old towns.

### **11pm Central Florida Roadtrip (Create)**

Central Florida Roadtrip continues its journey through history with stops at some of our favorite landmarks. From the tallest point on the coast to the role a sinkhole played for a famous fountain, we'll hopscotch across Central Florida to find the stories behind some of our most recognizable landmarks.

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

### *Secluded Mountain*

Spend a relaxing half-hour with artist Bob Ross as he treats us to a beautiful East Coast mountain scene.

### **12am Jacques Pepin: Heart & Soul**

#### *Gloria's Favorites*

Jacques dedicates today's dishes to his wife Gloria and their many years spent together in the kitchen. He kicks off with an extravagant, yet easy and elegant PRESSED CAVIAR CANAPE. Jacques then pops the top from a bottle of beer to make a simple batter for his CORN FRITTERS topped with SMOKED SALMON. And while the oil is still hot, he browns FRIED EGGPLANT FANS to a perfect crispy crunch using a tempura batter. Next comes a quick bowl of Vietnamese HANOI CHICKEN SOUP served with zesty accoutrements. Finally, he utilizes often-overlooked offal for Gloria's memorable PORK KIDNEYS WITH MUSHROOM AND VERMOUTH SAUCE.

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

#### *Crazy Noodles*

Milk Street visits Peru to learn a new way to make pesto, with-surprise!-spinach. Milk Street Cook Rayna Jhaveri shows how it's done as she creates Peruvian Pesto

(tallarines verde). The pasta theme continues as Milk Street Cook Catherine Smart teaches host Christopher Kimball about a different noodle dish, soba with miso butter and asparagus. Chris reveals his foolproof recipe for pisco sours. Finally, Milk Street Cook Lynn Clark shows us a pesto that's red, not green, as she creates the Sicilian pasta dish, trapanese pesto. Rounding out the show, Chris discusses Andy Ricker's kitchen cabinet essentials.

### **15 Friday**

### **8pm Americas Test Kitchen Childhood Favorites, Grown Up**

In this episode, Elle Simone shows host Bridget Lancaster a new way to make Classic Sloppy Joes. Equipment expert Adam Ried reviews kitchen sponges, and science expert Dan Souza explains why cookie size matters. Finally, test cook Lan Lam reveals the secrets to the perfect homemade Chocolate Chip Cookie Ice Cream Sandwiches.

### **8:30pm Jacques Pepin: Heart & Soul**

#### *Shorey's Petite Appetite*

Shorey, Jacques' granddaughter, joins him in the kitchen, bringing her petite yet progressive palate in tow! She follows along as Jacques



prepares one of her favorites, escargots in baked potatoes. The two continue, creating stuffed tomatoes - a Pepin heirloom recipe passed down through several generations. Jacques then shares an afterschool favorite from his childhood, appropriately named pain de quatre heures or "the four o'clock bread," filled with hazelnuts and chocolate. A crunchy bite of chocolate-pistachio brittle brings the lesson to a close and a smile to their faces.

### **9pm Rick Steves' Europe**

#### *Why We Travel*

In times of crisis and challenge, we ask ourselves: What is the true value of travel? Is it just hedonism...or something more powerful? After a lifetime of exploring Europe - and inspiring Americans to see Europe as the springboard for world exploration - Rick Steves shares his reasons why. This special episode is a sonnet to travel - an introspective love story, set in Europe, that vividly celebrates the rewards of exploring our world and the joy that awaits those who travel.â€

### **9:30pm Rick Steves' Europe**

#### *Western Turkey*

From the port of Kusadasi, we wander the streets of ancient Ephesus, soak in a natural spa at Pamukkale, learn why the dervishes whirl at Konya,

munch lunch in a Turkish pizzeria, and cruise the Mediterranean on a traditional Turkish gulet from Antalya. Turkey is a mighty nation whose ancient heritage, Muslim faith, and western ways are coming together...and we'll see how.

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

#### *Amsterdam*

Europe's best-preserved 17th-century city, Amsterdam is quaint and jarring, traditional and modern. Filled with history and happy-go-lucky, it's a delight to explore. Uniquely entertaining Amsterdam shows us Rembrandts and Van Goghs, more bikes than cars, flirting prostitutes, and pot-filled coffeeshops - all under tall, skinny facades leaning out below quaint church towers.

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

#### **Europe**

#### *Bulgaria*

Bulgaria, so mysterious to most Americans, has a vivid identity as a crossroads of the Balkans. Rick traces the country's complex history, from ancient Thracian tombs to medieval Orthodox Christian monasteries to Soviet monuments. And he enjoys an intimate taste of contemporary culture: the yellow brick road of Sofia; the gregarious craftspeople of the medieval capital, Veliko Tarnovo; and the thriving

pedestrian zones of cosmopolitan Plovdiv.

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

#### *Lisbon*

Lisbon, built with the riches of Portugal's New World discoveries, has a rustic charm. Great navigators are remembered. Rick eats lots of cod, enjoys pastries hot out of the oven, strolls the city's back lanes and its reinvigorated waterfront, marvels at an exquisite church built with spice taxes, and listens to some soulful fado music. Then he takes a side-trip to Sintra to explore the fanciful castles of Portuguese royalty and climbs hilltop ramparts with grand views.

### **11:30pm Rick Steves'**

#### **Europe**

#### *Travel Skills: Cruising*

Setting sail on the Mediterranean, Rick explores the ins and outs and pros and cons of cruising. He learns how to get the most out of a cruise, and exercises his independence to make smart use of limited time on shore by planning well, avoiding lines, and eating quick-but-local meals on the go. Along with the joys and efficiencies of cruising, Rick considers the downsides, including the inevitable congestion and commercialism that comes with mass tourism.

### **12am Rick Steves' Europe**



### *The Best of Sicily*

This tour of Sicilian highlights starts in Palermo, where Rick sings with the merchants in the markets, joins locals in their passeggiata, drops in on a contessa, and marvels at the Romanesque cathedral of Monreale. Then he sips wine on the slopes of Mount Etna, munches cannoli, ponders Greek temples at Agrigento, admires Roman mosaics at the Villa of Casale, and marvel at the view from the Greek theater in Taormina.

### **12:30am Rick Steves'**

#### **Europe**

##### *Swiss Alps*

Switzerland draws travelers from around the world for its legendary mountains. From the Matterhorn to the Jungfrau to Appenzell, we savor both the country's jaw-dropping alpine beauty and the rich and resilient culture of its people. As we lace together that dramatic mountain wonder with scenic train rides, breathtaking lifts, and unforgettable hikes, we also enjoy alpine life - from exploring glaciers to making cheese the old-fashioned way.

### **16 Saturday**

#### **8pm No Passport Required**

##### *Detroit*

Join Chef Marcus Samuelsson to explore the culture and flavor of Detroit's

Middle Eastern community. Marcus shares a meal with a Syrian refugee family, eats falafel, learns how to make Iraqi bread, and attends an amazing 700-person Lebanese wedding.

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

##### *Cypress Swamp*

Hidden far from sight are the lovely cypress trees and birds of the South. Travel with Bob Ross and catch a glimpse of rare beauty!

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

##### *Tranquil Dawn*

Join Bob Ross on a warm winter morning, the surroundings still undisturbed by God's little creatures. This painting offers the freshness of a new day!

#### **10pm Rick Steves Cruising The Mediterranean**

In RICK STEVES CRUISING THE MEDITERRANEAN, Rick sails from Barcelona to Athens, with exciting stops along the way in the French Riviera, Rome, Naples and more. Rick's goal is to explore the ins and outs and pros and cons of this popular travel option. Throughout the course of his travels, he's captivated by some of the great ports of the Mediterranean - savoring iconic sights, romantic island getaways, and lazy time on the beach. He also learns how to make the most of the

cruising experience, while taking advantage of his limited time on shore. In addition to highlighting all the benefits of cruising, Rick also points out the downsides, such as the inevitable congestion and commercialism that comes with mass tourism.

#### **11pm Baking with Julia**

Johanne Killeen, chef and co-owner of Al Forno Restaurant in Providence, Rhode Island, bakes two American classics: gingerbread baby cake and Johnnycake cobblers.

#### **11:30pm George Hirsch Lifestyle**

##### *Vintage Classics*

A home-style menu featuring America's favorite combination - a hearty tomato soup and grilled cheese sandwich - is topped off with George's classic brownie cookies. At the Mulford Farm Antiques Show in East Hampton, George learns tips on searching for antiques and later by a local antiques dealer in search of a vintage piece for his kitchen. Recipes:

- Tomato Soup - Grilled Cheese Sandwich - George's Classic Brownie Cookies.

#### **12am Welcome to My Farm Poultry Pals**

In this feather filled episode, meet some of Lisa's poultry pals. Plus, learn how to shuck an oyster and start your own vegetable garden from seed.



**12:30am Steven Raichlen's Project Smoke**

*Raichlen On Ribs*

Ribs epitomize barbecue, combining well-marbled, rich-tasting meat with the primal pleasure of eating with your bare hands. In this show we embark on a rib world tour, from St. Louis ribs with a surprise ingredient to Chinatown spareribs and the Project Smoke version of the boneless rib sandwich. You'll also learn how to build an onion bomb that explodes with flavor in your mouth. St. Louis ribs with vanilla-brown sugar glaze; Chinatown ribs; Onion bombs; Rob's real BBQ baby back rib sandwich.

**17 Sunday**

**8pm No Passport Required**

*Chicago*

Chef Marcus Samuelsson visits the city's longstanding Mexican community - the second-largest in the U.S. - to learn about its heritage and cuisine. He tastes tacos de cecina and grilled nopales, and learns the secrets of mole sauce from a master.

**9pm Rick Steves' Europe**

*Why We Travel*

In times of crisis and challenge, we ask ourselves: What is the true value of travel? Is it just hedonism...or something more powerful? After a lifetime of exploring Europe - and inspiring

Americans to see Europe as the springboard for world exploration - Rick Steves shares his reasons why. This special episode is a sonnet to travel - an introspective love story, set in Europe, that vividly celebrates the rewards of exploring our world and the joy that awaits those who travel.â€

**9:30pm Rick Steves' Europe Western Turkey**

From the port of Kusadasi, we wander the streets of ancient Ephesus, soak in a natural spa at Pamukkale, learn why the dervishes whirl at Konya, munch lunch in a Turkish pizzeria, and cruise the Mediterranean on a traditional Turkish gulet from Antalya. Turkey is a mighty nation whose ancient heritage, Muslim faith, and western ways are coming together...and we'll see how.

**10pm Rick Steves Egypt: Yesterday & Today**

RICK STEVES EGYPT: YESTERDAY & TODAY sails beyond Europe, exploring the historic and cultural wonders of Egypt. In the teeming metropolis of Cairo, Rick climbs to the center of a pyramid, greets the Sphinx and marvels at King Tut's gold. In the fabled city of Alexandria, Rick - in typical Through the Back Door fashion - brings viewers into a wonderland of back

lanes and introduces a traditional shisha (hookah) experience. In Luxor, the glories of the pharaohs are revealed through their temples and their hidden tombs. And on the Nile, after sailing on a timeless felucca, Rick upgrades to a riverboat and kicks back while enjoying iconic views of palm trees, minarets and rustic villages. Then, the finale shares a tour of Ramesses II's magnificent temple ruins at Abu Simbel.

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

*A Bite of Greek Red Wine*

Go on a picnic at a vineyard in Naoussa where one grape dominates the table: the local Xinomavro (pronounced xee NOE ma vroe), one of Greece's noblest reds. This delicious, tannic wine pairs perfectly with a cheese and spice stuffed leg of lamb and is the key ingredient in succulent red wine and sage potatoes. Red wine with fish is on the menu, too. Diane makes an easy sea bass and mushroom dish with a splash of Greece's revered northern red. On the wine trail, she also discovers bread, cookies and chocolate truffles all spiked with this hard-to-pronounce but easy-to-love Greek varietal. Learn how to incorporate incomparable Greek wine into any menu, both as a drink and an



ingredient. Cheese and spice stuffed leg of lamb braised in red wine; Pan-seared potatoes with red wine and herbs; Sea bass with mushrooms and Xinomavro red wine.

**11:30pm Lidia's Kitchen**  
*Simply Delizioso*

Today, Lidia shares three simply delicious Italian classics - a Shaved Fennel, Radish, Red onion and Prosciutto Cotto appetizer. Lemony Shrimp over Zucchini take the stage for her main course and a light Olive Oil Cake is a perfect finish to the meal.

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

*South African Bbq*

In this episode, the team explores the various colors, flavors and textures of South African cooking. Christopher Kimball and Milk Street cook Lynn Clark prepare a bright red piri piri chicken, packed with heat from crushed chilies and slightly sweet undertones. Milk Street cook Matthew Card makes Cape Malay chicken curry, a uniquely South African one-pot dish consisting of a chicken and vibrant vegetables and spices.

**12:30am Americas Test Kitchen**

*New Ways with Ribs & Mushrooms*

In this episode, test cook

Keith Dresser makes host Bridget Lancaster foolproof Tuscan Grilled Pork Ribs with Grilled Radicchio. Equipment expert Adam Ried reveals his top pick for honing rods, and science expert Dan Souza explains why mushrooms absorb so much oil. Finally, test cook Lan Lam unlocks the secrets to perfect Sauteed Mushrooms with Red Wine and Rosemary.

**18 Monday**

**8pm Americas Test Kitchen**

*Tasty Thai*

Test cook Becky Hays shows host Julia Collin Davison how to make Thai Hot and Sour Noodle Soup with Shrimp. Gadget critic Lisa McManus reviews the Frywall. Finally, test cook Dan Souza makes host Bridget Lancaster perfect Crispy Thai Eggplant Salad.

**8:30pm Jacques Pepin:**

**Heart & Soul**

*Cuisine De Ma Cherie*

In honor of their love, Jacques prepares a meal of his wife Gloria's favorites. First he creates a tasty herbed omelet with shrimp. He then goes on to combine cilantro with Gloria's favorite ingredient, rice, to make cilantro rice, which pairs perfectly with a stew of calamari with saffron and cucumber, onion and mint salad. The whole meal is followed with a Pepin spin on a classic dessert, rice pudding

with dried cherries and blueberry sauce.

**9pm Rick Steves' Europe**  
*Amsterdam*

Europe's best-preserved 17th-century city, Amsterdam is quaint and jarring, traditional and modern. Filled with history and happy-go-lucky, it's a delight to explore. Uniquely entertaining Amsterdam shows us Rembrandts and Van Goghs, more bikes than cars, flirting prostitutes, and pot-filled coffeeshops - all under tall, skinny facades leaning out below quaint church towers.

**9:30pm Rick Steves' Europe**  
*Bulgaria*

Bulgaria, so mysterious to most Americans, has a vivid identity as a crossroads of the Balkans. Rick traces the country's complex history, from ancient Thracian tombs to medieval Orthodox Christian monasteries to Soviet monuments. And he enjoys an intimate taste of contemporary culture: the yellow brick road of Sofia; the gregarious craftspeople of the medieval capital, Veliko Tarnovo; and the thriving pedestrian zones of cosmopolitan Plovdiv.

**10pm Rick Steves' Europe**

*Iran: Tehran and Side Trips*

As he's done with previous programs on Israel, Egypt, and Eastern Turkey, Rick takes us beyond Europe to a



place that's rich with history...and mystery. In this first of two half-hour shows on Iran, Rick dodges traffic in Tehran, enjoys the tranquility of a nearby village, and encounters both anti-American propaganda and a warm welcome from everyday Iranians.

**10:30pm Family Travel with Colleen Kelly**

*Clearwater, Florida - City by the Sea*

From baseball games to marine life rehabilitation, Clearwater is the hot spot for your next Florida getaway. Colleen and her daughters take in a minor league baseball game, catch and cook their own food straight from the ocean, learn about the importance of the rescue and rehabilitation of marine life, and check out all the amazing things that can be built with sand. This perfect beach-side vacation will have viewers longing for the sea.

**11pm In The Americas with David Yetman**

*The Lower Colorado River: Dwindling Lifeblood of the Southwest*

Forty million people rely on water released from Lake Mead, on the Colorado River not far from Las Vegas. That booming city, renowned for vice, is also a world leader in water conservation. Far downstream huge canals de-

water the river, as farmers look to technology to maintain their productivity, Californians deliver water to their vast population and farmland, and Mexico receives its entitlement. The once-great river and vast wetlands face a dried-out channel.

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

*Bubbling Mountain Brook*

Bob Ross develops a grand Western theme complete with mountain range and clear rippling brook.

**12am Jacques Pepin: Heart & Soul**

*Cuisine De Ma Cherie*

In honor of their love, Jacques prepares a meal of his wife Gloria's favorites. First he creates a tasty herbed omelet with shrimp. He then goes on to combine cilantro with Gloria's favorite ingredient, rice, to make cilantro rice, which pairs perfectly with a stew of calamari with saffron and cucumber, onion and mint salad. The whole meal is followed with a Pepin spin on a classic dessert, rice pudding with dried cherries and blueberry sauce.

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reviews the Frywall. Finally, test cook Dan Souza makes host Bridget Lancaster perfect Crispy Thai Eggplant Salad.

**19 Tuesday**

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

*Japan Fried Chicken*

Milk Street Cook Catherine Smart demonstrates a simpler and tastier way to crisp fried chicken as she shows host Christopher Kimball how to make Japanese fried chicken (karaage). Milk Street Cook Rayna Jhaveri shows how Japanese potato salad banishes the bland with its creamy, semi-mashed potatoes contrasted with crisp, piquant ingredients. Milk Street Cook Erika Bruce shows Chris how to make sweet-and-spicy ginger green beans.

**8:30pm Jacques Pepin: Heart & Soul**

*Sweet Endings with Shorey*

Jacques' granddaughter Shorey is back in the kitchen and she's all grown up but she's never too old for dessert! And it all starts with a little butter, freshly made for a quick tartine de confiture. Fresh fruit recipes follow with peaches marty and rhubarb-honey coupe with creamy yogurt sauce. Shorey's love of chocolate isn't forgotten with chocolate pistachio biscotti, which proves to be a perfect



lesson in baking, as Jacques guides her measurements and mixtures. Finally, Shorey and Jacques shape mini chocolate truffles to round out their confectionary creations.

**9pm Rick Steves' Europe**  
*Lisbon*

Lisbon, built with the riches of Portugal's New World discoveries, has a rustic charm. Great navigators are remembered. Rick eats lots of cod, enjoys pastries hot out of the oven, strolls the city's back lanes and its reinvigorated waterfront, marvels at an exquisite church built with spice taxes, and listens to some soulful fado music. Then he takes a side-trip to Sintra to explore the fanciful castles of Portuguese royalty and climbs hilltop ramparts with grand views.

**9:30pm Rick Steves' Europe**  
*Travel Skills: Cruising*

Setting sail on the Mediterranean, Rick explores the ins and outs and pros and cons of cruising. He learns how to get the most out of a cruise, and exercises his independence to make smart use of limited time on shore by planning well, avoiding lines, and eating quick-but-local meals on the go. Along with the joys and efficiencies of cruising, Rick considers the downsides, including the inevitable congestion and

commercialism that comes with mass tourism.

**10pm Rick Steves' Europe**  
*Iran's Historic Capitals*

Iran's rich history goes back millennia, to the days when Persepolis was home to "the king of kings." In this episode, Rick Steves explores three historic capitals of Iran: Persepolis, with its splendid monuments; Shiraz, with the tombs of Iran's most beloved poets; and Esfahan, with its extraordinary mosques and endearing people.

**10:30pm Joseph Rosendo's**  
**Travelscope**

*The Cook Islands - Cultural Paradise*

While "paradise" is a word freely bantered about in the travel world, the Cook Islands is a traveler's paradise. With its turquoise waters, sugar white beaches, colorful history, special island lifestyle and a homegrown welcome beyond belief, it is a genuine breath of fresh air in a universe of travel-brochure hyperbole. During Joseph's visit to Rarotonga and Aitutaki, the Cook's most popular islands, he enjoys "tourist attractions" that choose to educate visitors as well as entertain them. Joseph discovers that by offering the visitor authentic experiences in their beautiful land, the Cook Islanders are able to protect their heritage

from commercial exploitation and perpetuate their cultural wealth by passing on their legacy to future generations. Along with its scenic treasures the people's cultural focus makes the Cook Islands a special Pacific island visit.

**11pm Fly Brother with**  
**Ernest White II**

*Detroit*

Fly with Ernest to the Motor City and get down with fly folks Downtown, in Mexicantown, in Corktown, and at Belle Isle!

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

*Enchanted Falls Oval*

Create this extraordinary cascading water scene with Bob Ross and discover the magic of his special painting style.

**12am Jacques Pepin: Heart**  
**& Soul**

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**20 Wednesday**

**8pm Lidia's Kitchen**

*Sweet & Savory Fruit*

Fruit makes everything better, and it can be used in both sweet and savory recipes! In this episode, Lidia creates a Cheese Plate with Plum Mostarda & Gnocco Fritto, a beautiful platter of cheese with seasonal fruits and her homemade plum mostarda and fluffy fried bread and served with Prosciutto Cotto. She also prepares her Sausage & Apples recipe, featuring sweet apples and

savory sausage - making an easy one-pot meal that can feed a hungry family. In Lidia's Sharing Recipes segment, Lidia chats with grandson Lorenzo, where they discuss a delicious dish Lidia just recreated from a trip to Sicily - Risotto with Orange Juice.

**8:30pm Jacques Pepin: Heart & Soul**

*Viva Mexico!*

Jacques spends some of the winter months at his home-away-from-home, Playa Del Carmen, Mexico. Time basking in the sunshine and savoring the local flavors along with an occasional visit from friend Rick Bayless has inspired him to take us on a culinary adventure, beginning with a refreshing hibiscus flower cocktail. He continues with a duo of superlative seafood dishes of Yucatan ceviche and fillet of sole Riviera with pico de gallo. From sea to pasture, beef fillet mini steaks with mushrooms and shallots makes for a substantial main course. Finally, he ends with a frozen fruit dessert of grapefruit granite with mango and mojito cocktail.

**9pm Rick Steves' Europe**

*The Best of Sicily*

This tour of Sicilian highlights starts in Palermo, where Rick sings with the merchants in the markets, joins locals in

their passeggiata, drops in on a contessa, and marvels at the Romanesque cathedral of Monreale. Then he sips wine on the slopes of Mount Etna, munches cannoli, ponders Greek temples at Agrigento, admires Roman mosaics at the Villa of Casale, and marvel at the view from the Greek theater in Taormina.

**9:30pm Rick Steves' Europe**

*Swiss Alps*

Switzerland draws travelers from around the world for its legendary mountains. From the Matterhorn to the Jungfrau to Appenzell, we savor both the country's jaw-dropping alpine beauty and the rich and resilient culture of its people. As we lace together that dramatic mountain wonder with scenic train rides, breathtaking lifts, and unforgettable hikes, we also enjoy alpine life - from exploring glaciers to making cheese the old-fashioned way.

**10pm Rick Steves' Europe**

*Croatia: Adriatic Delights*

A fascinating land with a hard-fought history in a complex corner of Europe, Croatia is emerging as one of Europe's top destinations. Sampling the very best of Croatia, we start by exploring the fabled Dalmatian Coast from dramatic Dubrovnik to crusty Adriatic island ports. Heading inland, we hike through



Plitvice Lakes National Park and enjoy the thriving capital city Zagreb. Our Croatian finale: the Istrian Peninsula and its enchanting port town of Rovinj.

**10:30pm Travels with Darley**

*Santa Fe Nature Escape*  
Explore wellness and nature in Santa Fe, taking on Heartbreak Hill in the Santa Fe Century bike race. Darley meets locals to mountain bike Galisteo Basin, hike at Nambe Pueblo, learn about New Mexico history at Pecos National Historical Park, see art by Chiricahua Apache sculptor Allan Houser and more.

**11pm Bare Feet with Mickela Mallozzi**

*The French Basque Country*  
The Fetes de Bayonne is one of the largest celebrations in Europe, and Mickela attends this giant party to learn the traditions of the French Basque Country.

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

*Windy Waves*  
Bob Ross creates palm trees yielding to the stiff sea breezes as a sky of ominous clouds looms in the background.

**12am Jacques Pepin: Heart & Soul**

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away-from-home, Playa Del Carmen, Mexico. Time basking in the sunshine and savoring the local flavors along with an occasional visit from friend Rick Bayless has inspired him to take us on a culinary adventure, beginning with a refreshing hibiscus flower cocktail. He continues with a duo of superlative seafood dishes of Yucatan ceviche and fillet of sole Riviera with pico de gallo. From sea to pasture, beef fillet mini steaks with mushrooms and shallots makes for a substantial main course. Finally, he ends with a frozen fruit dessert of grapefruit granite with mango and mojito cocktail.

**12:30am Lidia's Kitchen Sweet & Savory Fruit**

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grandson Lorenzo, where they discuss a delicious dish Lidia just recreated from a trip to Sicily - Risotto with Orange Juice.

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

*Home Cooking In Taiwan*  
Host Christopher Kimball travels to Taipei, Taiwan, where he learns about the classic flavors and ingredients in Taiwanese cooking from Chuang Pao-hua of the Chung-hua Culinary Teaching Center. Chris also visits the Raohe Street Night Market, one of the oldest in Taipei. Later in the show, Chris meets Kun-Yin Cheng of the Shin Yeh restaurant, where he changes his mind about the pleasures-and pros-of wok cookery. Back at Milk Street, Milk Street cook Matthew Card shows Chris how to make Taiwanese beef noodle soup, and Milk Street cook Josh Mamaclay demonstrates how to make a quick weeknight spicy stir-fried cumin beef (Hunan beef). To end the show, Chris and Milk Street cook Bianca Borges apply the techniques Chris learned in Taipei to make three-cup chicken.

**8:30pm Jacques Pepin: Heart & Soul**

*Kitchen Companions*  
There's never a dull moment



when Jean-Claude joins Jacques in the kitchen! The dynamic duo team up to create a flavor-filled feast, beginning with octopus stew with onions, paprika and wine served over a creamy polenta. Jean-Claude goes on to prepare the molds while Jacques blends up a velvety mixture for a corn souffle to go alongside Jean-Claude's favorite venison in sweet-and-sour sauce. Prunes in red wine make for the perfect classical ending.

**9pm Rick Steves' Europe**  
*Egypt's Cairo*

Teeming Cairo, straddling the Nile, is the capital of Egypt and one of the leading cities of the Muslim world. With 20 million people, greater Cairo pulses with energy. We explore the back streets on a tuk-tuk, drop in on a mosque, haggle with a gauntlet of eager merchants, bake some pita bread, help chisel a tombstone, marvel at King Tut's gold, greet the ancient Sphinx, and climb into the center of the greatest pyramid.

**9:30pm Rick Steves' Europe**  
*Ethiopia: A Development Story*

Venturing beyond Europe, and with local experts as his guides, Rick uses Ethiopia as a classroom for understanding global hunger and extreme poverty - and

how to beat it. Together, we witness the importance of water, education, empowering women, and nutrition during a child's first thousand days. And we see firsthand the impact of globalization and climate change. Our souvenir: A vivid appreciation of how ending hunger is possible - and how smart and modern development aid is the key.

**10pm Rick Steves' Europe**  
*Dubrovnik and Balkan Side-Trips*

Nestled inside its mighty ramparts is Dubrovnik, the "Pearl of the Adriatic." From this remarkably preserved medieval fortress city, we venture into less-touristed corners of the former Yugoslavia. In Bosnia, we visit Mostar - war-torn in the 90s, but bursting with promise today. In Montenegro, we sail the fjord-like Bay of Kotor and explore its mysterious, mountainous interior.

**10:30pm Joseph Rosendo's**  
**Travelscope**

*Peru - The Amazon and Beyond*

Join Joseph as he ships out on a Peruvian Amazon journey from the jungle town of Iquitos, Peru and makes his way through one of the world's wonders. One-fifth of the world's water and oxygen are produced in the Amazon Rainforest and thousands of species of birds, fish, reptiles,

mammals and plants as well as hundreds of thousands of people thrive there. With all the pressures from logging and mining interests, it's also a wonder that this natural world still exists. Joseph sets out on a discovery that includes daybreak bird watching, night safaris in search of caimans, piranha fishing, canoeing the Amazon's tributaries, swimming with pink dolphins and close encounters with the "riverinos" - the people of the river. In the hopes that eco-tourism can slow the flow of the region's demise, Joseph embarks on an adventure that is fast becoming extinct. A visit to the Amazon is a reminder of from whence we've come, what we've lost and the need to protect and preserve what is left. Experiencing it is a thrill.

**11pm Central Florida**  
**Roadtrip (Create)**

Central Florida Roadtrip continues its journey through history with a look at the theme parks that started it all. We'll meet mermaids and gunslingers, revisit the fun and mysterious, and even send in the clowns.

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

*Wooded Stream Oval*  
Watch, delight and learn as Bob Ross paints a novel twist in his beautiful wooded scene.



## **12am Jacques Pepin: Heart & Soul**

### *Kitchen Companions*

There's never a dull moment when Jean-Claude joins Jacques in the kitchen! The dynamic duo team up to create a flavor-filled feast, beginning with octopus stew with onions, paprika and wine served over a creamy polenta. Jean-Claude goes on to prepare the molds while Jacques blends up a velvety mixture for a corn souffle to go alongside Jean-Claude's favorite venison in sweet-and-sour sauce. Prunes in red wine make for the perfect classical ending.

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noodle soup, and Milk Street cook Josh Mamaclay demonstrates how to make a quick weeknight spicy stir-fried cumin beef (Hunan beef). To end the show, Chris and Milk Street cook Bianca Borges apply the techniques Chris learned in Taipei to make three-cup chicken.

## **22 Friday**

### **8pm Americas Test Kitchen**

#### *The Most Important Meal*

In this breakfast-themed episode, test cook Elle Simone makes host Julia Collin Davison foolproof Everyday French Toast. Tasting expert Jack Bishop challenges host Bridget Lancaster to a taste test of artisanal bacon, and equipment expert Adam Ried reviews stovetop griddles. Then, science expert Dan Souza reveals the science behind why dull baking sheets are best. Finally, test cook Keith Dresser makes Bridget easy Scrambled Eggs with Asparagus, Smoked Salmon, and Chives.

### **8:30pm Jacques Pepin: Heart & Soul**

#### *Ocean Harvest*

Seaside living has, without a doubt, influenced Jacques' repertoire of recipes to include the freshest fish caught close to his own backyard. On today's show, Jacques showcases four

sophisticated seafood servings, starting with an expertly executed tuna a la minute. He then skips the beef and substitutes shrimp for a healthy approach to a classic, with shrimp burgers on zucchini. He goes on to garnish his flaky grilled bacalao with an assortment of zesty Mediterranean olives for a light and easy dish that cooks in minutes. Then pasta and shrimp with pressed caviar shavings cooked al dente, or "to the tooth," make for a decadent dish, delivered with aplomb!

### **9pm Americas Test Kitchen**

#### *Weeknight Italian*

Test cook Dan Souza makes Bridget the quickest One-Hour Pizza. Equipment expert Adam Ried reveals his top pick for baking stones and steels, and gadget critic Lisa McManus reviews under-appliance dusters. Then, Julia and test cook Elle Simone unlock the secrets to the ultimate Beef Short Rib Ragù.

### **9:30pm Americas Test Kitchen**

#### *A Trip to Rome*

Hosts Bridget Lancaster and Julia Collin Davison unlock the secrets to an incredible Pizza al Taglio with Arugula and Fresh Mozzarella. Tasting expert Jack Bishop challenges Bridget to a tasting of black pepper. Finally, test cook Dan Souza makes



Bridget a Roman classic, Pasta alla Gricia.

**10pm Americas Test Kitchen**

*Savory and Sweet Italian*  
Test cook Dan Souza makes host Bridget Lancaster the best Meat Ravioli with Quick Tomato Sauce. Then, tasting expert Jack Bishop challenges host Julia Collin Davison to a taste test of unsweetened chocolate. Finally, test cook Keith Dresser shares the secret to perfect Torta Caprese.

**10:30pm Americas Test Kitchen**

*Rustic French Fare*  
In this episode, host Bridget Lancaster reveals the secrets to a classic Fougasse. Then, equipment expert Adam Ried shares his pick for the best automatic hand soap dispenser. Finally, test cook Becky Hays makes Bridget the perfect Provencal Vegetable Soup.

**11pm Americas Test Kitchen**

*Schnitzel and Roesti*  
Host Julia Collin Davison fries up crispy Chicken Schnitzel, equipment expert Adam Ried reveals our top picks for cooking thermometers, and test cook Keith Dresser prepares Swiss Potato Roesti.

**11:30pm Americas Test Kitchen**

*Bistro Classics at Home*  
Host Bridget Lancaster makes

a showstopping Pan Bagnat (Provencal Tuna Sandwich) and ingredient expert Jack Bishop gives the scoop on shopping for tuna. Finally, test cook Lan Lam prepares a French bistro classic-Salade Lyonnaise.

**12am Americas Test Kitchen**

*Elegant French Desserts*  
Host Julia Collin Davison prepares a showstopping Peach Tarte Tatin, equipment expert Adam Ried shares the perfect pan for every cake, and host Bridget Lancaster makes Financiers.

**12:30am America's Test Kitchen**

*Irish Staples*  
Hosts Bridget Lancaster and Julia Collin Davison make classic Irish Stew with Carrots and Turnips. Equipment expert Adam Ried shares with Julia his top picks for All-In-One Machines. Test cook Erin McMurrer makes Bridget Irish Brown Soda Bread.

**23 Saturday**

**8pm No Passport Required Queens, Nyc**

Chef Marcus Samuelsson goes inside the Indo-Guyanese community to explore its roots and cuisine. Marcus eats Trinidadian roti, visits a cross-cultural bush cook, plays cricket and learns how to make a traditional Guyanese chicken curry.

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

*Delightful Meadow Home*  
Enjoy the expanse of the wilderness with Bob Ross and find a quaint little home among soft blowing meadows.

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

*Bubbling Mountain Brook*  
Bob Ross develops a grand Western theme complete with mountain range and clear rippling brook.

**10pm Rick Steves European Festivals**

In RICK STEVES SPECIAL: EUROPEAN FESTIVALS, Rick travels throughout the Continent celebrating the top 10 festivals, each one rich with tradition, great food and fun. In Spain, Rick runs the bulls in Pamplona and dances with locals at the April Fair in Seville. He also dons a mask in Venice for Carnival, which first began in 1162, and cheers on the horses at The Palio di Siena in Italy.

Continuing the celebration across Europe, Rick hoists a frothy stein at Munich's Oktoberfest, tosses a caber (a large tapered pole) at a Scottish Highland Games, and joins several European families for their traditional Easter and Christmas observances.

**11pm Baking with Julia Marcel Desaulniers, chef and**



owner of the Trellis Restaurant in historic Williamsburg, Virginia, as well as the author and host of the television show "Death by Chocolate," teases the palate with oven-roasted plum cakes with chocolate sauce and chocolate-mint nightcaps.

**11:30pm George Hirsch Lifestyle**

*Old World Traditions*

At his home kitchen, George whips up his sausage campagnola, herb flatbread pizza, and finishes off the meal with his chocolate torta. He visits the local Italian market to see made-from-scratch sausage preparation and fresh mozzarella being made. Recipes: - Flatbread Pizza - Fresh Mozzarella Sausage Campagnola - Chocolate Torta.

**12am Welcome to My Farm**

*Lavender In Bloom*

Summer has finally arrived in Maine and Lisa makes a visit to a Lavender farm to learn all about this desirable herb. Then it's time for homemade ice cream!

**12:30am Steven Raichlen's Project Smoke**

*Smoked In Four Courses*

Once you get the hang of smoking, you can smoke nearly anything-from bar snacks to dessert. In this show, you'll learn to smoke nuts (spice-crusting pecans), fresh oysters on the half-shell,

a spectacular prime rib cooked using the reverse-sear method, and even a mango macadamia nut crisp for dessert. Cook a four course feast from soup to nuts using electric smokers, pellet grills, ceramic cookers, and stovetop kettle smokers. Smoked pecans; Chappaquiddick smoked oysters; Reverse-seared prime rib; Mango-macadamia crisp.

**24 Sunday**

**8pm No Passport Required**

*Miami*

Chef Marcus Samuelsson explores the cuisine, culture and history of the Haitian community. From tropical, tangy soursop ice cream to mamba spread to soupe joumou and deep-fried pate korde, Marcus eats his way through Haiti's culinary classics.

**9pm Americas Test Kitchen**

*Weeknight Italian*

Test cook Dan Souza makes Bridget the quickest One-Hour Pizza. Equipment expert Adam Ried reveals his top pick for baking stones and steels, and gadget critic Lisa McManus reviews under-appliance dusters. Then, Julia and test cook Elle Simone unlock the secrets to the ultimate Beef Short Rib Ragù.

**9:30pm Americas Test Kitchen**

*A Trip to Rome*

Hosts Bridget Lancaster and Julia Collin Davison unlock the secrets to an incredible Pizza al Taglio with Arugula and Fresh Mozzarella.

Tasting expert Jack Bishop challenges Bridget to a tasting of black pepper. Finally, test cook Dan Souza makes Bridget a Roman classic, Pasta alla Gricia.

**10pm Rick Steves' European Travel Tips and Tricks**

In RICK STEVES' EUROPEAN TRAVEL TIPS AND TRICKS, Rick shares the essential skills for smart European travel: itinerary planning, venturing off the beaten path, packing light, and avoiding crowds (and thieves). He also offers tips on transportation, finding hotels and restaurants, and much more. Throughout the special, Rick imparts valuable lessons from a lifetime of travel so others can learn from his experience and travel smarter.

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

*The Lesvos Spirit*

Diane travels to Lesvos, one of Greece's most fascinating and easternmost Aegean islands, where the characteristic generosity of spirit almost won a few locals the Nobel Peace Prize. The crossroads of history play out



on the table in Lesvos, where the waters overflow with renowned sardines and shellfish and islanders count dozens of eggplant dishes as traditional fare. Ouzo, the drink of Greek hospitality, fills glasses everywhere in this de facto center of production for the anise-flavored elixir. Diane gets an insider's taste with a good friend and local son. Then she heads to the kitchen to whip up a taste of the sea: a plate of silvery sardines roasted with a spritz of ouzo and a delectable recipe of braised octopus and black olives. Vegetable lovers will enjoy two unique eggplant dishes, one a stuffed version called little shoes and the other an irresistible eggplant patty. Discover the vibrant food and hospitality of the Aegean through its renowned food and drink. Ouzo roasted sardines; Little shoes, cheesy stuffed eggplant; Octopus with black olives; Eggplant patties.

### **11:30pm Lidia's Kitchen**

#### *From Italy to America*

Italian American cuisine has a unique history and continues to evolve with time. Lidia will demonstrate one of the traditional favorites - Spaghetti with Meatballs - before sharing a more contemporary Pork Chop Milanese that is a favorite in one of her restaurants.

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

#### *Porchetta at Home*

In this episode, Milk Street highlights the perfect recipes for a wintertime meal. Milk Street cook Matthew Card prepares a hearty fennel-rosemary porchetta, consisting of aromatic herbs and peppery spices. Milk Street cook Erika Bruce shows Christopher Kimball how to make a simple, yet decadent chocolate-hazelnut (gianduja) crostata. Finally, Milk Street cook Catherine Smart prepares mashed potatoes with caraway-mustard butter using an Indian flavoring technique known as tarka, in which herbs and spices are added to hot butter.

### **12:30am Americas Test Kitchen**

#### *Mexican Comfort Food*

Test cook Erin McMurrer shows host Julia Collin Davison a simplified recipe for Ground Beef and Cheese Enchiladas. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of 6-inch flour tortillas. Finally, test cook Keith Dresser reveals the secrets to perfect Grilled Flank Steak Tacos.

## **25 Monday**

### **8pm Americas Test Kitchen**

*Something Hearty, Something Light*

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes. Then, equipment expert Adam Ried shares his top pick for metal spatulas, and test cook Becky Hays makes host Julia Collin Davison an easy Chopped Carrot Salad with Fennel, Orange, and Hazelnuts.

### **8:30pm Jacques Pepin: Heart & Soul**

#### *Cooking Clever*

Budget-friendly dishes made with inexpensive ingredients are packed full of flavor when Jacques steps in. The result? Unforgettable meals. Today, Jacques prepares mussels with cream and chives on soft polenta for an easy seafood dinner. Classic Italian spaghetti a la Bolognese includes Jacques' special tip to make a delicious, hearty and flavorful sauce. Another seasonal favorite, tomato and potato salad with mustard sauce is perfect when tomatoes are ripe and is served on spicy arugula. Finally, a delicate sauteed radicchio salad ends on a savory-bitter note.

### **9pm Americas Test Kitchen**

#### *Savory and Sweet Italian*

Test cook Dan Souza makes host Bridget Lancaster the best Meat Ravioli with Quick Tomato Sauce. Then, tasting expert Jack Bishop challenges host Julia Collin



Davison to a taste test of unsweetened chocolate. Finally, test cook Keith Dresser shares the secret to perfect Torta Caprese.

**9:30pm Americas Test Kitchen**

*Rustic French Fare*

In this episode, host Bridget Lancaster reveals the secrets to a classic Fougasse. Then, equipment expert Adam Ried shares his pick for the best automatic hand soap dispenser. Finally, test cook Becky Hays makes Bridget the perfect Provencal Vegetable Soup.

**10pm Rick Steves' Europe**  
*Andalucia, Gibraltar and Tangier*

Exploring Andalucia, we experience the quintessence of Spanish culture. Starting up high, in Spain's whitewashed hill towns, we roll down to the coast to enjoy the windsurfing mecca of Tarifa. Then we catch a bit of Britain on the Rock of Gibraltar, and sail to Africa for a Moroccan finale in Tangier.

**10:30pm Family Travel with Colleen Kelly**

*Best of - Another Year of Travel*

From Florida to California, Colleen and her family have traveled far and wide across the country in the past year. Now, she wants to share with you her favorite things to do and places to visit in season

five. She takes you back to her Native American cultural experience in Chickasaw Country, reminisces about her time on the dude ranch in Tucson, takes a look at their ocean experiences on the east coast and the west, and marvels at their breathtaking trip to the Grand Canyon. Here's to another year of travel!

**11pm In The Americas with David Yetman**

*Wrangell-St. Elias National Park: Wilderness of Ice, Salmon, and Human History*

It's our largest national park larger than New England and one-third of it is ice. One glacier is 137 miles long. The park contains active volcanoes. Its rivers of icemelt are home to salmon runs that have supported native peoples for thousands of years. Yet the glaciers are melting, and forests are drying. The park has become an enormously important natural laboratory.

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

*An Arctic Winter Day*

Travel along with Bob Ross and discover the serenity of a quiet cabin nestled in a frozen moment.

**12am Jacques Pepin: Heart & Soul**

*Cooking Clever*

Budget-friendly dishes made with inexpensive ingredients

are packed full of flavor when Jacques steps in. The result? Unforgettable meals. Today, Jacques prepares mussels with cream and chives on soft polenta for an easy seafood dinner. Classic Italian spaghetti a la Bolognese includes Jacques' special tip to make a delicious, hearty and flavorful sauce. Another seasonal favorite, tomato and potato salad with mustard sauce is perfect when tomatoes are ripe and is served on spicy arugula. Finally, a delicate sauteed radicchio salad ends on a savory-bitter note.

**12:30am Americas Test Kitchen**

*Something Hearty, Something Light*

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes. Then, equipment expert Adam Ried shares his top pick for metal spatulas, and test cook Becky Hays makes host Julia Collin Davison an easy Chopped Carrot Salad with Fennel, Orange, and Hazelnuts.

**26 Tuesday**

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

*Quick Suppers from Madrid*

In this episode, Christopher Kimball travels to Madrid, Spain, where he meets Joaquín Felipe, executive





chef of Florida Retiro, who teaches him how to make authentic pisto. He then learns how to make pork and chorizo with piquillo peppers (carcamusa) from chef Abraham García of Restaurante Viridiana. Back at the kitchen, Chris and Milk Street cook Lynn Clark draw on what Chris learned in Spain to make carcamusa at home. Milk Street cook Rayna Jhaveri makes Spanish ratatouille (pisto manchego), and Milk Street cook Josh Mamaclay shows how to make sherry-soaked French toast (torrijas).

**8:30pm Jacques Pepin:  
Heart & Soul**

*Heirloom Favorites*

Jacques cooks down memory lane, sharing anecdotes from his childhood along the way. First, there's a quick tutorial on how to skin a salami. Next, a classic dumpling dish renowned in Lyon, France, follows as Jacques recreates his family's recipe of ricotta quenelles, poached to perfection. He goes on to show off more of his knife skills, filleting a whole fish in preparation for flounder with lemon butter. Then another family favorite: Jacques simmers a satisfying sauté of rabbit with mushrooms and cream. And for dessert, he brings his mother's apples in lemon sauce recipe back to

life with fresh and simple ingredients.

**9pm Americas Test Kitchen  
Schnitzel and Roast**

Host Julia Collin Davison fries up crispy Chicken Schnitzel, equipment expert Adam Ried reveals our top picks for cooking thermometers, and test cook Keith Dresser prepares Swiss Potato Roesti.

**9:30pm Americas Test Kitchen**

*Bistro Classics at Home*

Host Bridget Lancaster makes a showstopping Pan Bagnat (Provençal Tuna Sandwich) and ingredient expert Jack Bishop gives the scoop on shopping for tuna. Finally, test cook Lan Lam prepares a French bistro classic-Salade Lyonnaise.

**10pm Rick Steves' Europe  
Oslo**

The proud spirit of the Norwegian people shines in every dimension of their capital city-from its once-fearsome Viking ships to its sleek new Opera House, from tales of World War II heroism to the constant festival of its thriving harborfront.

Connecting with the culture, we enjoy art-from Vigeland's statues to Monch's scream-and cap things off by joining local friends for a sail on their fjord.

**10:30pm Joseph Rosendo's  
Travelscope**

*Armenia - Ancient History and*

*Modern Traditions, Part 1*

While today Armenia is the size of Maryland, it once stretched from the Caspian to the Mediterranean Sea and from Persia to the Caucasus. Armenia is older than Christianity and within its ancient borders lies Mt. Ararat, the final resting place of Noah's ark, and although now lost to Turkey, the 16,000-foot mountain still stands as a symbol of Armenian persistence. The Armenian survival has been forged in the furnaces of war and genocide and their centuries of struggle is an integral part of their national identity, as is their language, religion and cultural heritage. In Part 1, Joseph crisscrosses Armenia to ancient sites where some of the world's oldest artifacts have been discovered. From roadside fruit stands to riverside wine stalls and bustling markets, Joseph is welcomed into local homes to witness traditional artisans at work and join in religious and communal celebrations that inspire, enlighten and reveal the Armenian heart and soul.

**11pm Fly Brother with  
Ernest White II**

*Nashville*

Fly with Ernest to the City of Muses and be inspired by art at the Frist, food at La Hacienda and White



Limozeen, and music on every corner!

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

*Countryside Oval*

This Bob Ross fishing spot is so delightful and tranquil that you'll want to linger awhile!

**12am Jacques Pepin: Heart & Soul**

*Heirloom Favorites*

Jacques cooks down memory lane, sharing anecdotes from his childhood along the way. First, there's a quick tutorial on how to skin a salami. Next, a classic dumpling dish renowned in Lyon, France, follows as Jacques recreates his family's recipe of ricotta quenelles, poached to perfection. He goes on to show off more of his knife skills, filleting a whole fish in preparation for flounder with lemon butter. Then another family favorite: Jacques simmers a satisfying saute of rabbit with mushrooms and cream. And for dessert, he brings his mother's apples in lemon sauce recipe back to life with fresh and simple ingredients.

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**27 Wednesday**

**8pm Lidia's Kitchen**

*Italian Essentials*

This show is about some of Italian's most famous staples - Chicken Parmigiana, Arancini, and Bolognese Sauce. Lidia's Chicken Parmigiana Light is made with a breaded chicken thigh topped with fresh tomato and mozzarella, nestled in a bed of tomato sauce. Her Rice Balls Stuffed with Sausage Ragu are crunchy fried rice balls stuffed with sausage. Her grandson, Miles, plans to prepare Lidia's traditional Bolognese Sauce and talks about his strategy for success with her during their "Sharing Recipes" segment.

**8:30pm Jacques Pepin: Heart & Soul**

*Just Ducky!*

It's a family reunion as Jacques' daughter Claudine lends a helping hand in the kitchen. Together they sip wine, reminiscence and cook some of Claudine's favorite duck recipes, including duck liver mousse with apples and sauteed duck breast with arugula salad and cracklings. Claudine and Jacques share the cutting board to chop up duck skin and whisk up a vinaigrette for this delectable dish. Granddaughter Shorey joins in the fun as she and her beloved Papi whip up a zesty batch of lemon mousseline before sitting down to enjoy this family feast at the dining room table.

**9pm Americas Test Kitchen**

*Elegant French Desserts*

Host Julia Collin Davison prepares a showstopping Peach Tarte Tatin, equipment expert Adam Ried shares the perfect pan for every cake, and host Bridget Lancaster makes Financiers.

**9:30pm America's Test Kitchen**

*Irish Staples*

Hosts Bridget Lancaster and Julia Collin Davison make classic Irish Stew with Carrots and Turnips. Equipment expert Adam Ried shares with Julia his top picks for All-In-One Machines. Test cook Erin McMurrer makes Bridget Irish Brown Soda Bread.



**10pm Rick Steves' Europe**  
*Norway's West: Fjords, Mountains and Bergen*  
For Scandinavia's most thrilling sightseeing, we sail under towering fjord cliffs, hike on powerful glaciers, and find surviving traditions in remote farm hamlets. Then we delve into the Hanseatic heritage and enjoy the salty hospitality of Norway's historic capitol, Bergen.

**10:30pm Travels with Darley**

*Los Angeles & Beyond*  
Dive into LA and beyond, experiencing it from a local's perspective with Darley. Explore West Hollywood with its cool design scene and rock and roll venues. Feast on Pasadena, where Hollywood's elite film and live, and hike the Angeles National Forest, LA's natural playground. Go skateboarding and beer tasting in Costa Mesa, the action sports capital of the area at large.

**11pm Bare Feet with Mickela Mallozzi**

*Seville, Spain*  
The passionate dance and music of flamenco come alive as Mickela explores the city of Seville, learning from some of the greatest dancers of the art form.

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

*Twin Falls*  
Enjoy a peaceful half-hour as

Bob Ross paints a scene with not one, but two! happy little waterfalls.

**12am Jacques Pepin: Heart & Soul**

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prepare Lidia's traditional Bolognese Sauce and talks about his strategy for success with her during their "Sharing Recipes" segment.

**28 Thursday**

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

*Middle East Classics*

In this episode, Christopher Kimball and Milk Street cook Lynn Clark show the secret to making perfect puffed pita bread at home. Milk Street cook Catherine Smart demonstrates how to make sumac-spiced chicken (musakhan), and Milk Street cook Rayna Jhaveri teaches how to apply Middle Eastern flavors to salad with a recipe for fattoush.

**8:30pm Jacques Pepin: Heart & Soul**

*Cuisine Economique*

Jacques demonstrates how home cooking using quality ingredients doesn't have to break the bank! This style of cooking, learned from his mother, brings together inexpensive ingredients that inspire creative dishes. Black lentil salad with eggs includes a lesson on how to properly boil an egg every time. Jacques adds fresh vegetables to the hearty dish of pork neck and bean fricassée. Then spinach and ricotta lasagna follows as a low-cost classic comfort dish



that Jacques pairs with a bold yet budget-friendly red wine.

### **9pm America's Test Kitchen**

*Shareable Spanish Fare*

Test cook Keith Dresser shows host Bridget Lancaster how to make Albondigas en Salsa Almendras (Spanish-Style Meatballs in Almond Sauce). Jack talks about olives and science expert Dan Souza reveals the science of energy transfer in liquids. Test cook Becky Hays shows host Julia Collin Davison how to make Espinacas Con Garbanzos (Andalusian Spinach and Chickpeas).

### **9:30pm America's Test Kitchen**

*Italian Bites*

Hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to Spinach and Ricotta Gnudi with Tomato-Butter Sauce. Equipment expert Adam Ried shares with Julia his top picks for utensil crocks, and science expert Dan Souza explains the science of tempered chocolate. Bridget and Julia make Baci di Dama (Italian Hazelnut Cookies).

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

Sweden's capital, confident and self-assured, glitters with souvenirs from the day when it ruled as a superpower. From pondering gilded royal staterooms to sampling gourmet reindeer and sipping

vodka in an ice bar, we experience the city's cultural highlights. Then we sail the archipelago for the prettiest island-hopping in northern Europe.

### **10:30pm Joseph Rosendo's Travelscope**

*Armenia - Ancient History and Modern Traditions, Part 2*

In Part 2, Joseph visits ancient burial sites, historic churches as well as the markets and homes of present-day Armenians. He joins in religious and communal celebrations which offer a view into the Armenian heart and soul. Every archeological site offers viewers insights into how the Armenians of the distant and near past lived - and what we discover together are mirrors which reflect on the present.

### **11pm Canvasing The World with Sean Diediker**

*Canvasing Southern Costa Rica*

Sean explores the custodianship humans have over nature by visiting a treehouse community, releasing baby sea turtles, and discovering the origins behind Boruca Masks. These, along with a special experience involving two veterinarians and an injured bird, come together to inspire Sean's painting "The Bird Doctor."

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

### **Painting**

*Fisherman's Paradise*

In the golden glow of sunrise, join Bob Ross for a uniquely framed look at early morn on the water.

### **12am Jacques Pepin: Heart & Soul**

*Cuisine Economique*

Jacques demonstrates how home cooking using quality ingredients doesn't have to break the bank! This style of cooking, learned from his mother, brings together inexpensive ingredients that inspire creative dishes. Black lentil salad with eggs includes a lesson on how to properly boil an egg every time.

Jacques adds fresh vegetables to the hearty dish of pork neck and bean fricassée. Then spinach and ricotta lasagna follows as a low-cost classic comfort dish that Jacques pairs with a bold yet budget-friendly red wine.

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*Middle East Classics*

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flavors to salad with a recipe for fattoush.

## **29 Friday**

### **8pm Americas Test Kitchen**

*Thanksgiving for a Crowd*

In this episode, hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to the ultimate Turkey and Gravy for a Crowd.

Equipment expert Adam Ried shares his pick for stock pots, and science expert Dan Souza explains the difference between stale bread and dried bread.

### **8:30pm Jacques Pepin: Heart & Soul**

*Wonders of the Sea*

Arriving in New York with a repertoire of French recipes and techniques, Jacques joined the team at Howard Johnson to learn about American food. Today, he shares his expansive knowledge of that cookery, combining it with his traditional French training. Starting with a simple seafood salad, packed with a smorgasbord of marine favorites, then, continuing with the fish theme, making a spicy shrimp with cocktail sauce. He follows with some crispy, Creole-inspired blackfish beignets with spicy sauce, perfect for any brunch or light supper menu.

### **9pm Mike Colameco's Real Food**

### *Ny Wine Bars 2016*

For wine lovers New York just keeps better. In this episode we'll visit a few boutique wine stores featuring Natural, Bio wines, and a few restaurants with very wine centric lists including Freeks Mill in fast gentrifying neighborhood of Gowanus.

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

*South Australia*

Curtis & his team from Maude, meet winemaker Chester Osborn to taste wine at the d'Arenberg Cube, a building that is straight out of a Salvador Dal' painting. Later, Curtis and Chris head to Hutton Vale to get an exhausting lesson in sheep shearing and herding. Arriving in Adelaide, Curtis and Chris meet with Chef Jock Zonfrillo of Restaurant Orana. Jock creates never-tasted, food combinations only using indigenous ingredients. Ending his adventure, Jock and his indigenous adviser take Curtis and Chris into the hills of Adelaide to forage for wild ingredients.

### **10pm tasteMAKERS**

*On The Vine*

In this episode of tasteMAKERS, travel with host Cat Neville to Jack Rabbit Hill Farm in Hotchkiss, Colorado, where Lance Hanson is crafting biodynamic wines that express his

biodynamic farm's high desert terroir. To make eau de vie, cider, gin and other beverages that reflect the character of western Colorado, Lance sources apples, pears and peaches from local organic orchards where the focus is on building healthy soils to produce amazing fruit.

### **10:30pm George Hirsch Lifestyle**

*Wine and Dine*

In the kitchen, George shares tips on clams, then prepares steamers in white wine, pan-roasted fluke white wine sauce and strawberry mascarpone crrepes. Just in time for the harvest, George joins up with an award-winning winemaker who shares the 40-year history of Long Island wines. Later, a French-trained wine expert offers his insights on choosing wines. Recipes: - Steamers White Wine, Baguette Crostini - Pan Roasted Fluke, Capers Lemon Butter - Steamed White & Green Beans - Strawberry Mascarpone Crepes.

### **11pm Wine First**

*Mosel Valley*

Liora and Yolanda visit the beautiful Mosel Valley in Germany, searching for tasty wines. This region is known for its white wines, and in particular Riesling wine. Will Michelin-chef Harald Russel



succeed in cooking three meals that match the qualities of each wine?

**11:30pm Wine First**

*Rheingau*

The Rheingau wine-region of Germany is famous for both red and white wines. Liora and Yolanda are determined to taste as many wines as possible, to find the perfect selection for the chef's challenge. Three wineries are on their list. Will chef Josef Laufer's dishes match the wines picked by our hosts?

**12am Wine First**

*Styria & Burgenland*

Liora and Yolanda travel to beautiful Austria in search of three local Styrian wines to present to chef Harald Irka for the cooking challenge. Our hosts get to participate in every aspect of wine production, they harvest grapes with the pickers and compete barefoot grape-stomping in barrels with an Austrian celebrity! Will the fruits of their labor pay off?

**12:30am Wine First**

*Vienna & Lower Austria*

**30 Saturday**

**8pm No Passport Required**

*D.C.*

Chef Marcus Samuelsson dines, dances and dishes with the Ethiopian community in the nation's capital. He enjoys staples like kifto and injera, and celebrates the culture

through cooking, dance and a traditional coffee ceremony.

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

*Two Seasons*

Take a little walk with Bob Ross, he'll show you how to create the same landscape setting from summer into winter.

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

*An Arctic Winter Day*

Travel along with Bob Ross and discover the serenity of a quiet cabin nestled in a frozen moment.

**10pm Slovakia: Treasures in the Heart of Europe**

A country of lush forests and mountains surrounded by hidden hills, Slovakia is a land rich with historical and cultural treasures. Centrally located in Europe, Slovakia was obscured for centuries within the Austro-Hungarian Empire and later by the establishment of Czechoslovakia, and has remained relatively unknown to much of the world. In SLOVAKIA: TREASURES IN THE HEART OF EUROPE, host Pat Uskert and Slovak guide Mila Kissova explore the country's history, culture and breathtaking landscapes, and spotlight the many castles and medieval towns - from the capital city of Bratislava, located on the Danube, to the rugged peaks of the High Tatra Mountains.

The one-hour travel documentary features modern and ancient castles, historic cathedrals, a visit to the Andy Warhol Museum, music and dance festivals, traditional villages, hikes in national parks, and treks in the Tatra Mountains. For both travelers and history lovers, SLOVAKIA: TREASURES IN THE HEART OF EUROPE promises an exciting journey into lands seldom traveled.

**11pm Baking with Julia**

Nick Malgieri, master teacher at Peter Kump's New York Cooking School and author of several award-winning books on baking, demonstrates authentic Sicilian specialties like savory pizza rustica and fig-filled treats called "X" cookies.

**11:30pm George Hirsch Lifestyle**

*Pantry & Just Picked*

George concludes the season with a several tasty and quick dishes plucked from the pantry, including gazpacho and panzanella. He tours an apple orchid with a 12th-generation farming family and then prepares his classic tarte tartin using some of the fruit. He also receives a master class in pairing condiments with cheese and wine from an award-winning sommelier. Recipes: - Gazpacho - Panzanella Salad - Tarte Tatin.



### **12am Welcome to My Farm**

#### *Lobster Bake*

Lisa heads to the coast of Maine for some tips on boiling lobster and picks up some special treats for the chicken. She's also baking her version of a favorite Maine dessert.

### **12:30am Steven Raichlen's**

#### **Project Smoke**

#### *Rise and Smoke: Breakfast Hits The Smoker*

Wake up and smell the coffee? We'd rather smell the wood smoke. The truth is, some of the world's best breakfast dishes—from bacon to hash—depend on the irresistible flavor of wood smoke. Today, we give you a reason-to-get-up: Project Smoke breakfast, complete with a smoky mile-high pancake, candied bacon, pastrami hash, and a beer can breakfast burger sandwich. Mile-high pancake; Candied bacon; Beer can breakfast burgers; Pork pastrami hash.

## **31 Sunday**

### **8pm No Passport Required**

#### *Seattle*

Join Chef Marcus Samuelsson as he explores Seattle's thriving Filipino community, learning about their longstanding connection to the city and meeting young Filipino-American chefs who are bringing their passion to the city's vibrant food scene.

### **9pm Mike Colameco's Real Food**

#### *Ny Wine Bars 2016*

For wine lovers New York just keeps better. In this episode we'll visit a few boutique wine stores featuring Natural, Bio wines, and a few restaurants with very wine centric lists including Freeks Mill in fast gentrifying neighborhood of Gowanus.

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

#### **Curtis Stone**

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Ending his adventure, Jock and his indigenous adviser take Curtis and Chris into the hills of Adelaide to forage for wild ingredients.

### **10pm Great Estates**

#### **Scotland**

#### *Dumfries*

Tour the interior of the fabulous Dumfries House, an architectural gem that boasts one of the largest collections

of Chippendale furniture in the world. This once-neglected mansion was dramatically brought back to life and saved for the nation by HRH The Prince of Wales.

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

#### *Greek Mountain Cheeses*

Grass-fed takes on a whole other dimension here in Epirus, Greece's untrammled northwestern mainland, where sheep and goats graze in the lush green mountains. Here, Diane follows the country's best-known cheese, feta, from its artisanal roots to modern state-of-the-art production. She explores a range of other sheep and goat milk cheeses that are new to most Americans. Diane visits a shepherd in the villages called Zagorohoria and makes farmhouse cheeses with a local friend Vassilis Paparounas. Back in the kitchen, Diane whips up a fiery feta and hot pepper spread, bakes pork with vegetables and cheese in paper, and grills an easy cheese dessert paired with Greek figs. Experience the wonderful world of Greek cheeses and learn how to use them to create an irresistibly cheesy menu. Ktipiti, feta fire dip; Pork exohico with kefalotyri cubes; Grilled manouri cheese with figs.



**11:30pm Lidia's Kitchen**

*All About Grandma*

Grandma Erminia's favorites grace today's menu and include a Rice & Pea Soup; a simple Prosciutto Cotto sandwich and a dish that the family finds on many Sunday menus: Baked Stuffed Shells.

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

*Chicken from Paris to the Middle East*

In this episode, the team learns how to elevate simple chicken recipes by using techniques and flavors from around the world. Milk Street cook Matthew Card shows Christopher Kimball the best technique to spatchcock a chicken. Nimco Mahamud-Hassan stops by Milk Street to teach how to make chicken soup the Somali way-layering flavors, textures and colors. Later, Matthew shows Chris an easy recipe for za'atar-roasted chicken, and finally, they borrow a technique from France to make chicken en cocotte with Milk Street cook Catherine Smart.

**12:30am Americas Test Kitchen**

*Summertime Staples*

In this episode, test cook Keith Dresser makes host Julia Collin Davison the perfect Pan-Seared Swordfish Steaks with Caper-Currant Relish. Tasting expert Jack Bishop challenges host

Bridget Lancaster to a tasting of supermarket capers.

Gadget expert Lisa McManus reviews Indoor Gardens, and test cook Becky Hays makes Bridget the Best Summer Tomato Gratin.