



MAY 2026 WSKG CREATE EXPANDED GUIDE

1 Friday

8pm Americas Test Kitchen

Two Classic Pastas

Test cook Keith Dresser makes host Bridget Lancaster the ultimate Pork, Fennel and Lemon Ragu with Pappardelle. Then, tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of fontina cheese. Finally, test cook Becky Hays shows Julia how to make the best Pasta with Eggplant and Tomatoes (Pasta alla Norma).

8:30pm Kitchen Queens: New Orleans

Off The Hook

In this episode, the Kitchen Queens reel in three dishes from the bountiful waters of the Gulf of Mexico. Enjoy Grilled Redfish "On the Half-Shell," Crispy Skinned Red Snapper and Cast Iron Seared Gulf Fish.

9pm La Frontera with Pati Jinich

Fronterizos of the Golden Coast

Pati Jinich travels the California part of the US-Mexico border. She meets the fronterizos, or borderlanders, of the golden coast to experience the melding of

cultures, cross-border collaborations, and explosive growth.

10pm La Frontera with Pati Jinich

Ancient Seeds & Desert Ghosts

Pati Jinich travels along both sides of the Arizona-Sonora border through some of the most untouched places in North America. She hunts for an ancient chile, visits a ghost town, drops water for migrants, and more.

11pm La Frontera with Pati Jinich

Back to the Middle

Pati Jinich travels the New Mexico and Chihuahua border region, one of the most unique and bio-diverse places. She meets architect Ronald Rael, observes migratory species, visits a remote Mennonite camp, and more.

12am Pati's Mexican Table Swinging Spirits

In Ciudad Juarez, Pati joins in with a group of Pachuco dancers, who are passionately preserving this distinctive Prohibition-era culture's traditions. Together they head to the iconic Kentucky Bar, rumored to be the birthplace of the margarita. Later, she savors an icon of Juarez's food scene, the burrito, at Burritos El Compa where the Olivares are keeping their family legacy alive.

12:30am Pati's Mexican

Table

Revolutionary Bites

Pati journeys to Casas Grandes to experience the preserved foods, or "conservas," that sustained people during the Mexican Revolution. She meets a family that has lived for generations at Hacienda de San Diego, Mexico's "White House" for a day after the battle of Casas Grandes, including Diana Acosta and her mother, Sara Ramirez, who still preserves foods the way they did during the war.

2 Saturday

8pm The Great American Recipe

The Bakes Are High

Things heat up in week three! First, the home cooks showcase freshly made bread, followed by a dozen of their tastiest fruity treats for the annual Great American Recipe bake sale. Who will rise to the challenge?

9pm Best of the Joy of Painting

Mountain Ridge Lake

Beautiful grassy mountains, serene valley lake -- settle back and enjoy this Bob Ross classic.

9:30pm 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!

10pm Rick Steves Art of Europe

The Renaissance



Around 1400, Europe rediscovered the aesthetics of ancient Greece and Rome. This rebirth of classical culture showed itself in the statues, paintings, and architecture of Florence, then spread to Spain, Holland, Germany, and beyond. The Renaissance—from art-loving popes to Leonardo's Mona Lisa and Michelangelo's David—celebrated humanism and revolutionized how we think about our world.

11pm French Chef Classics

French Onion Soup

The most popular French soup, and superb Mediterranean vegetable soup. Illustrates: How to slice onions fast; how to cook and brown onions; how to make onion soup gratinee; how to make simple and tasty vegetable soup; how to chop vegetables fast; how to make a cheese and garlic sauce for soup.

11:30pm Pati's Mexican Table

Getting to the Roots

Pati meets the young chefs and owners of one of Guadalajara's most exciting new restaurants, Xokol, where they are reconnecting with their roots and using heritage corn to create a menu full of delicious dishes. In Tequila, she visits Chef Marin from Solar de Las Animas, who creates a drink and dessert inspired by his grandmother. Back home,

Pati invites her friend Francisco Migoya over to make one of his acclaimed desserts.

12am Farmer and the Foodie

Maker's Mark Distillery

Maggie and Lindsey go to Maker's Mark distillery to learn from president Rob Samuels about the role of regenerative farming practices to produce the corn and wheat used in making bourbon. They visit Star Hill Provisions, the distillery's restaurant, and meet its executive chef, AuCo Lai.

12:30am Cook's Country

From Texas, with Love

Test cook Bryan Roof hits the road to Lockhart, Texas, where he explores its barbecuing traditions, and then cooks up some Barbecued Chuck Roast for host Bridget Lancaster. Toni Tipton-Martin shares the origins of ranch dressing. And test cook Kelly Song prepares a delightful Tomatillo and Bibb Lettuce Salad with Tomatillo Ranch for host Julia Collin Davison.

3 Sunday

8pm The Great American Recipe

A Test of the Best

In week four, the six remaining home cooks face two challenges that push them beyond their comfort zones! First, they must prepare one of the judges' recipes. Then, with the return

of the recipe swap, they put their own spin on each other's dishes.

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Pati Jinich travels the California part of the US-Mexico border. She meets the fronterizos, or borderlanders, of the golden coast to experience the melding of cultures, cross-border collaborations, and explosive growth.

10pm Confucius Was A Foodie

11pm People of the North

Treasures from the Barents Sea (Kjollefjord)

The hosts head to Kjollefjord, the northernmost fishing village on mainland Norway. Chef Frida joins a local fishing crew to catch fresh cod in the Barents Sea, Arne meets with a local storyteller to learn about the village's fishing culture, and Stig dives for enormous king crabs.

11:30pm Joanne Weir's Plates and Places

The Secret Ingredients of Greece

Joanne goes caper hunting with some friends along the stone walls overlooking the Aegean. Then they head to the kitchen to make a Greek inspired menu featuring capers in all forms.

Parchment-Roasted Fish with Fennel, Capers and Herbs; Smashed Potatoes with Fried



Capers; Salted Caper
Tsipouro Martini.

12am Christopher Kimball's Milk Street Television

*Everyday Middle Eastern
Cooking*

Christopher Kimball travels to the Galilee Valley to visit with author of "The Palestinian Table," Reem Kassis, who cooks maqlubeh, a multilayered chicken and rice dish worthy of a feast. Then, Chris heads to Tel Aviv to taste the classic semolina cake, hareesa. Back in the kitchen, Milk Street Cook Bianca Borges shows Chris a streamlined version of Palestinian Upside-Down Chicken and Rice. Finally, Milk Street Cook Josh Mamaclay makes Semolina-Sesame Cake with a crunchy sesame seed topping and sweet citrus syrup.

12:30am Americas Test Kitchen

Chicken and Biscuits

Test cook Lan Lam and host Bridget Lancaster unlock the secrets to foolproof Braised Chicken with Mustard and Herbs. Then, equipment manager Adam Ried shares his top picks for pastry and silicone brushes. Finally, test cook Dan Souza shows host Julia Collin Davison a recipe for Easiest-Ever Biscuits.

4 Monday

8pm America's Test Kitchen

New England Clambake

Julia Collin Davison grills up a New England Clambake for

host Bridget Lancaster. Techniquely host Lan Lam shares tips to up your grill game. And test cook Keith Dresser prepares Grilled Fresh Cornbread with Charred Jalapenos and Cheddar.

8:30pm Kitchen Queens: New Orleans

Classic Crab Dishes

You're in for a real treat this week on Kitchen Queens: New Orleans with three outrageously delicious dishes starring crab meat, including Beer Battered Crab Beignets, Saute Crab Fingers and Creole Gumbo.

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*Ancient Seeds & Desert
Ghosts*

Pati Jinich travels along both sides of the Arizona-Sonora border through some of the most untouched places in North America. She hunts for an ancient chile, visits a ghost town, drops water for migrants, and more.

10pm Rick Steves' Europe

*Rick Steves' Europe: The
Making Of*

After 16 years and more than 100 travel shows, Rick and his crew take you behind the scenes to show you just how they produce this series. Joining the crew as they scamper through Milan and around Lake Como, you'll follow the creative process as the challenges and surprises that come with travel are

shaped into a finished show.

10:30pm Ireland with Michael

In The Loop

At Loop Head, Michael samples seaweed gin, explores Carrigaholt Castle and Lighthouse, and sets sail on a dolphin-watching adventure off Ireland's Atlantic coast.

11pm Seeing Canada

*Stanley Park & Surrey's
Culinary Spice in British
Columbia*

Canadian journalist Brandy Yanchyk travels to British Columbia where she explores Surrey's Culinary Spice Trail. Brandy makes Butter Chicken Poutine at the Dominion Bar + Kitchen with Corporate Executive Chef Rajeev Arora and learns about South Indian cuisine at the Kerala Kitchen with Chef Sujithraj Rajasekharan. Then Brandy goes on a "Talking Trees Tour" in Vancouver's famous Stanley Park with her Indigenous guide Candace Campo from Talaysay Tours.

11:30pm 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!

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5 Tuesday

8pm Christopher Kimball's Milk Street Television

New Salads

Milk Street dresses up salads! We start with Vietnamese Chicken Salad with Sweet Lime-Garlic Dressing (Goi Ga), a symphony of tastes, colors and textures. Then, we show you why warming your beans is the key to better flavor with a recipe for Greek Bean Salad (Fasolia Piaz). Finally, we make a Spanish spin on the classic Caesar: Romaine with Manchego and Smoky Pepper Dressing.

8:30pm Kitchen Queens: New Orleans

World Cuisine

The Kitchen Queens bring viewers all-star dishes from around the world with Garlic Saute Bok Choy, Wild Mushroom and Potato Pierogies and a Muffuletta,

the Sicilian ancestor of New Orleans' famed sandwich, the muffuletta.

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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 Travelscope

New Brunswick's Acadian Festival

New Brunswick is Canada's only bi-lingual province and the peaceful co-existence between the French Acadian culture and the English Loyalist culture gives visitors two experiences for the price of one. Yet all the world's

French in August during the Caraquet Acadian Festival -- a two-week cultural celebration that culminates in a mardi-gras style street party. Joseph heads to the Acadian Peninsula to trace its Acadian heritage, meet modern day Acadians and, during their national day of celebration, join in their festival and Laissez les bon temps roulez -- Let the good times roll! During his journey he also partakes of New Brunswick's natural beauty and the world of adventure that awaits every visitor to this Canadian province year round.

11pm Travels with Darley

North Dakota Chasing Sunflowers

Chase sunflowers and happiness with Darley Newman in the brilliant fields of yellow sunflowers blanketing North Dakota. Darley learns about the farming of sunflowers, and their various uses and health benefits, as well as charting quirky roadside attractions like Salem Sue and Lewis & Clark history along the Missouri River. This episode highlights from Bismarck to Fargo, stopping in New Salem, Carrington, Jamestown, and Wahpeton for river cruises, art alleys, museums, boutique hotels, cute and quirky cafes, a creamery, breweries, and cuisine.



11:30pm Best of the Joy of Painting

Oriental Falls

Bob Ross achieves some different effects on canvas, creating a light and easy beauty that looks almost like watercolor.

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6 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Coffee Culture

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, learns about

the Middle East's rich coffee culture and traditions. In Qasr Al Hosn, a coffee expert explains the cultural significance of Gahwa, traditional Emirati coffee, and how it is prepared. Loi joins Chef Sumaya Obaid at Al Fanar Restaurant for some early morning Emirati classics. In Greece, Loi makes a Greek-style coffee cake.

8:30pm Kitchen Queens: New Orleans

South of the Border

Spice up your meals with these robustly flavored Hispanic dishes from the Kitchen Queens - Salsa Verde, Pierna de Cerdo and Oaxacan Mole with Braised Duck Tamal.

9pm Pati's Mexican Table
Swinging Spirits

In Ciudad Juarez, Pati joins in with a group of Pachuco dancers, who are passionately preserving this distinctive Prohibition-era culture's traditions. Together they head to the iconic Kentucky Bar, rumored to be the birthplace of the margarita. Later, she savors an icon of Juarez's food scene, the burrito, at Burritos El Compa where the Olivares are keeping their family legacy alive.

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preserved foods, or "conservas," that sustained people during the Mexican Revolution. She meets a family that has lived for generations at Hacienda de San Diego, Mexico's "White House" for a day after the battle of Casas Grandes, including Diana Acosta and her mother, Sara Ramirez, who still preserves foods the way they did during the war.

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 Samantha Brown's Places to Love

Oregon Rv Trip

Samantha ends this season with an all-American family RV road trip throughout the state of Oregon. From Hood River to Fossil to Bend, Samantha and her family take in the magnificent scenery and explore some of the most intriguing stops along the way. She also learns how to



drive an authentic Model T car, and visits a real-working ranch, where she gets to herd Black Angus cattle.

11pm Passion Italy

Basilicata

Matera is certainly one of the most unusual and memorable tourist destinations in Italy, but this almost unknown region has much more to offer. Medieval villages, abandoned hamlets, otherworldly landscapes and incredible festivals. In Tricarico, Alessandra takes part in a colorful and peculiar Carnival, which recalls pastoral traditions.

Alessandra meets Annangela, an impassioned embroiderer who creates unique works with thread and who opened a small costume museum to keep the local traditions alive. In his forties, Gerardo transformed his life to save his grandfather's vineyard. Today he makes the great Aglianico del Vulture wine. Acerenza is one of the 50 most beautiful towns in Italy. Here Antonio Saluzzi uses ancient Greek and Roman foundry techniques for his art. Mario Daddiego's nativity scenes, set in the Matera's Sassi, are a wonder and precise down to the smallest detail. Matera is not just ancient history as a visit to the Museum of Contemporary Sculpture proves.

11:30pm Best of the Joy of Painting

Lake in the Valley

Travel into mountain country with Bob Ross and discover a quiet little lake hidden in the wilderness.

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7 Thursday

8pm Christopher Kimball's Milk Street Television

Best Romanian Desserts

Christopher Kimball travels to the Saxon villages of Transylvania with author Irina Georgescu to learn the secrets of Romanian baking. Back at Milk Street, we make Romanian Creme Fraiche

Cake (Lichiu), a sweet yeasted dough with a lemony filling and a custard topping; a new spin on apple pie, Romanian Apple Pie with Cinnamon and Walnuts; and last but not least, Meringue-Topped Cake with Cherries.

8:30pm Kitchen Queens: New Orleans

Down Home

From spicy to sweet, this episode of Kitchen Queens: New Orleans hits all the notes for a down home feast of Jalapeno and Sweet Corn Hushpuppies, Deep-Fried Chicken Wings and Apple Pie Bread Pudding.

9pm Pati's Mexican Table

Hermosillo Food Crawl

Pati spends a day in Sonora's capital, Hermosillo, visiting some of the city's best culinary destinations. From gigantic burritos at Dona Guille, to a meat lover's feast with the owner of the popular restaurant Mochomos, mingling with the young crowd at La Ruina brew park, and a treat no trip would be complete without, Sonoran hot dogs, Pati experiences the full spectrum of the Hermosillo's food scene.

9:30pm Pati's Mexican Table

Cooking for My Crew In Sonora

As Pati travels with her TV production crew through Mexico's vast state of Sonora, she gets inspired by the bold flavors and ingredients. They



stop at a beautiful hacienda outside of Hermosillo, where Pati prepares her take on a true Sonoran feast in a rustic outdoor kitchen. As a thank you, this meal is for the crew.

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 Travelscope

Germany's Winter Carnival
Joseph dons his jester's cap and heads to the German state of Baden-Wuerttemberg for Fasnet -- Fasnacht -- Carnival. Each town may call it by a different name, but they all agree it's a non-stop community party that celebrates local culture and chases away the winter blues. Some of the historic carnival characters, like the Narro, date back to the festival's beginning 500 years ago while others are the products of lively modern-day

imaginings. From Konstanz on the shores of Lake Constance to the Black Forest villages of Villingen, Oberndorf, Gengenbach, Elzach and Rottweil, Joseph uncovers the festival's history and rejoices in the controlled chaos of tolle tage -- Crazy Days!

11pm Wild Rivers with Tillie
The Yampa River - Enough Water to Go Around?

The small but mighty Yampa River supports many human uses, from agriculture to tap water, while remaining wild and free. What will happen to the people, economies and wildlife that have depended on this river for centuries as they face drought and must adapt to new ways of life?

11:30pm Best of the Joy of Painting

Just Before The Storm
Catch that special moment in time when the tropical seas and trees face darkening skies a Bob Ross oval surprise.

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Christopher Kimball travels to the Saxon villages of Transylvania with author Irina Georgescu to learn the secrets of Romanian baking. Back at Milk Street, we make Romanian Creme Fraiche Cake (Lichiu), a sweet yeasted dough with a lemony filling and a custard topping; a new spin on apple pie, Romanian Apple Pie with Cinnamon and Walnuts; and last but not least, Meringue-Topped Cake with Cherries.

8 Friday

8pm Americas Test Kitchen
Chicken and Biscuits

Test cook Lan Lam and host Bridget Lancaster unlock the secrets to foolproof Braised Chicken with Mustard and Herbs. Then, equipment manager Adam Ried shares his top picks for pastry and silicone brushes. Finally, test cook Dan Souza shows host Julia Collin Davison a recipe for Easiest-Ever Biscuits.

8:30pm Kitchen Queens: New Orleans

Seafood Medley
This week the Kitchen Queens celebrate seafood with mouth-watering recipes for Shucked Oysters, Curry Brown Butter Scallops over Bourbon Sweet Potato Mash and Lobster Roll.

9pm Rick Steves' Europe
Austrian and Italian Alps

In the Alps of Austria and Italy, we celebrate both nature and culture. After conquering



the Zugspitze, we tour Innsbruck, visit a remote farm in Austria, and join in a Tirolean village festival. Then we cross the Alps into Italy and tour a uniquely well-preserved medieval castle before joyriding deep into the rugged Dolomite Mountains. After an unforgettable hike, we catch our breath in Europe's largest high-altitude meadow, then enjoy some more alpine folk music.

9:30pm Rick Steves' Europe

French Alps and Lyon

After exploring the proud cuisine capital of Lyon - which, at least in its own mind, rivals Paris - we head for Chamonix, in the shadow of Europe's tallest peak: Mont Blanc. With the classic alpine resort as our springboard, we make some high-altitude cheese, then ride the lift up to Aiguille du Midi and over to the border of Italy. And we hike the Tour du Mont Blanc - the trail that circles that iconic mountain.

10pm 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.

10:30pm Rick Steves'

Europe

Romania

Rick and his team tour Romania's vibrant capital, Bucharest, with its "Little Paris of the East" architecture and lingering reminders of a brutal communist dictator.

Then they head into Transylvania, where they visit fortified churches, cobbled merchant towns like Sighisoara, and castles made famous by an imported German king and the real-life Dracula. Finally, they explore Maramures, where everyday life still feels like an open-air folk museum.

11pm 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.

11:30pm Rick Steves'

Europe

Rick Steves' Europe: Art of

the Florentine Renaissance

After its medieval struggles, Europe rediscovered the art of the ancients, led by booming Florence. We revel in the bold spirit of the Cathedral's lofty dome and Botticelli's sweet Venus.

Leonardo da Vinci gives us the iconic Last Supper and enigmatic Mona Lisa. And Michelangelo sculptor of David, painter of the Sistine, and architect of St. Peter's takes the Florentine Renaissance to new heights.

12am Rick Steves' Europe

Rick Steves' Europe: Art of the Impressionists and Beyond

The late-1800s saw old notions of beauty challenged by revolutionary artists. We enjoy pioneering Impressionist works Monet's lilies, Renoir's ladies, Degas' snapshots and Rodin's statues that capture the joie de vivre of the age. We trace the tempestuous travels of Van Gogh through his incomparable art. And we finish in Spain, with wild and crazy buildings that herald the dawn of a new century.

12:30am Rick Steves'

Europe

Prague

The capital of the Czech Republic, Prague is the best-preserved Baroque city in Central Europe. We experience its massive castle, beloved statue-lined bridge, evocative Jewish Quarter,



and thrilling 20th-century history while enjoying its infectious love of music and perhaps the best beer in Europe. With a beautifully preserved Old Town, Prague deserves its nickname: the Golden City of a Hundred Spires.

9 Saturday

8pm The Great American Recipe

A Taste Down Memory Lane
Week five has arrived, and the home cooks must create a dish based on a family tradition. In the second round, they'll prepare heirloom recipes that have been treasured by their families. At the end, the three finalists will be revealed.

9pm Best of the Joy of Painting

Desert Glow
Bob Ross takes you into the incredible beauty of the desert; a unique oval painting for beginners and accomplished artists as well.

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 Rick Steves Art of Europe

Baroque
In the 1600s and 1700s, the art of "divine" kings and popes-and of revolutionaries and Reformers-tells the story of a Europe in transition. In

the Catholic south, Baroque bubbled over with fanciful decoration and exuberant emotion. In the Protestant north, art was more sober and austere. And in France, the excesses of godlike kings gave way to revolution, Napoleon, and cerebral Neoclassicism.

11pm French Chef Classics

Quiche Lorraine
Everybody's favorite French cheese pie. Illustrates: How to make a perfect pie dough, and pastry shell; how to make several types of quiches.

11:30pm Pati's Mexican Table

The Heart of Tequila
One of Jalisco's most popular tourist destinations, and the birthplace of Mexico's most famous spirit, is Tequila. Pati explores the town, learns about the history of tequila making, and gets an up-close look at the whole process from the agave fields to the tasting table.

12am Farmer and the Foodie

Maple Syrup - South 4 Farms
Maggie and Lindsey visit Scottsville, Kentucky to learn how to make maple syrup and maple butter at South 4 Farms. Inspired by their visit, Lindsey and Maggie use the versatile syrup for roasted salmon, a winter salad, and a creme brulee. Recipes: Maple Syrup Creme Brulee Maple-Mustard Roasted Salmon Winter Chopped Salad with

Maple-Mustard Dressing
12:30am Cook's Country
Spring Dinner and Dessert
Test cook Morgan Bolling makes Grilled Brined Pork Chops with Garlic-Herb Oil for host Julia Collin Davison. Equipment expert Hannah Crowley reviews ceramic skillets. And test cook Ashley Moore whips up some seasonal Rhubarb Shortcakes with Buttermilk Whipped Cream for host Bridget Lancaster.

10 Sunday

8pm The Great American Recipe

The Grand Finale
The final week is here! The three finalists face two rounds of cooking to determine the winner. First, they'll prepare a hometown recipe, followed by an entree, side dish, and dessert that represents their personal Great American Recipe.

9pm Rick Steves' Europe

Austrian and Italian Alps
In the Alps of Austria and Italy, we celebrate both nature and culture. After conquering the Zugspitze, we tour Innsbruck, visit a remote farm in Austria, and join in a Tirolean village festival. Then we cross the Alps into Italy and tour a uniquely well-preserved medieval castle before joyriding deep into the rugged Dolomite Mountains. After an unforgettable hike, we catch our breath in Europe's largest high-altitude



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10pm Confucius Was A Foodie

11pm People of the North
Faeroerne Islands (Faeroerne Islands)

Arne, Frida, and Stig travel like Vikings to an old Norse settlement in the Faeroerne Islands and savor the island's culinary hotspots. The team meets with local artists and singers in Klaksvik followed by a trip to Torshavn, where Frida and Stig prepare a famous regional dish and an ocean-themed beverage.

11:30pm Joanne Weir's Plates and Places

Spaghetti

Joanne goes to the source of Italy's most famous tomato region to discover what makes San Marzano tomatoes some of the most prized in the world. She returns to her studio kitchen

to make delicious homemade spaghetti. Spaghetti & Meatballs Topped with Ricotta; Homemade Spaghetti.

12am Christopher Kimball's Milk Street Television

Best European Desserts

This episode tours Europe in search of spectacular desserts. Milk Street Cook Erika Bruce teaches Christopher Kimball how to make German Apple Cake (Apfelkuchen), which has a rich crumb thanks to almond paste and an elegant design from sliced apples. With inspiration from Belgium, Milk Street Cook Lynn Clark makes light and crisp Belgian Spice Cookies, also known as Speculoos. Then, Chris bakes a Danish Dream Cake with a buttery coconut-brown sugar topping that caramelizes under the broiler.

12:30am Americas Test Kitchen

The Very Best Paris-Brest

In this episode, hosts Bridget Lancaster and Julia Collin Davison reveal the secrets to making the classic Parisian dessert Paris-Brest. Then, equipment expert Adam Ried reviews burr grinders and Bridget.

11 Monday

8pm America's Test Kitchen

Tandoori Salmon and Broiled Zucchini

Test cook Nik Sharma makes host Julia Collin Davison a flavorful Tandoori Salmon.

Gear Heads hosts Hannah Crowley and Lisa McManus share their favorite kitchen gadgets under \$15. Tasting expert Jack Bishop challenges Julia to a tasting of yogurt. And test cook Lan Lam prepares Broiled Smashed Zucchini with Garlicky Yogurt for host Bridget Lancaster.

8:30pm Kitchen Queens: New Orleans

Meaty Mains

In this episode of Kitchen Queens: New Orleans the chefs present dishes that will satisfy any meat lover. On the menu are a quick and tasty Italian Sausage Sandwich, a classic Ragu and a traditional Vietnamese Thit Kho.

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
Romania

Rick and his team tour



Romania's vibrant capital, Bucharest, with its "Little Paris of the East" architecture and lingering reminders of a brutal communist dictator. Then they head into Transylvania, where they visit fortified churches, cobbled merchant towns like Sighisoara, and castles made famous by an imported German king and the real-life Dracula. Finally, they explore Maramures, where everyday life still feels like an open-air folk museum.

10pm Rick Steves' Europe
Vienna and the Danube

For centuries, Vienna was the crown jewel of the rich and powerful Habsburg Empire. A century after that empire's fall, the Viennese appreciates their imperial legacy as a cultural wellspring and an excuse to live in style. We'll take in the city's wealth of elegant gardens, great art and fine music. Then we'll explore the city's surroundings, with a trip along the romantic Danube River and a hike up to the breathtakingly Baroque Melk Abbey.

10:30pm Ireland with Michael

Dublin, by the Sea

Back in the capital, Michael visits a silversmith's workshop, dines on oysters with chef Donal Skehan, and takes to the sea with Ireland Eye Ferries.

11pm Seeing Canada

Banff National Park In Alberta

Canadian journalist Brandy Yanchyk explores Banff National Park in a vintage-style 1930s automobile with Open Top Touring. Then she tries cheese, chocolate, and exotic meats at Banff's famous fondue restaurant The Grizzly House. Brandy then learns about plants in a mountain meadow from her Indigenous guide Brenda Holder from Mahikan Trails.

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 Kitchen Queens: New Orleans

Meaty Mains

In this episode of Kitchen Queens: New Orleans the chefs present dishes that will satisfy any meat lover. On the menu are a quick and tasty Italian Sausage Sandwich, a classic Ragu and a traditional Vietnamese Thit Kho.

12:30am America's Test Kitchen

Tandoori Salmon and Broiled Zucchini

Test cook Nik Sharma makes host Julia Collin Davison a flavorful Tandoori Salmon. Gear Heads hosts Hannah Crowley and Lisa McManus share their favorite kitchen gadgets under \$15. Tasting expert Jack Bishop challenges Julia to a tasting of yogurt. And test cook Lan

Lam prepares Broiled Smashed Zucchini with Garlicky Yogurt for host Bridget Lancaster.

12 Tuesday

8pm Christopher Kimball's Milk Street Television

Tomato Makeovers

Milk Street shows you how to turn even a mediocre supermarket tomato into something special. First, it's a bright Calabrian Panzanella, followed by Burmese Tomato Salad with Shallots and Peanuts. We show you how to preserve your summer bounty by making Tomato Conserva. Finally, we solve the problem of soggy tomato pies with a recipe for Upside-Down Tomato Tart with Parmesan Pastry.

8:30pm Kitchen Queens: New Orleans

Imperial Aubergines

Hats off to the eggplant, a versatile superfood! This week the Kitchen Queens feature the purple wonder in Charred Eggplant, Eggplant Fritters and a Ratatouille, Spinach and Goat Cheese Omelet.

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

Rick Steves' Europe: Art of the Florentine Renaissance

After its medieval struggles, Europe rediscovered the art of the ancients, led by booming Florence. We revel in the bold spirit of the Cathedral's lofty dome and Botticelli's sweet Venus.

Leonardo da Vinci gives us the iconic Last Supper and enigmatic Mona Lisa. And Michelangelo sculptor of David, painter of the Sistine, and architect of St. Peter's takes the Florentine Renaissance to new heights.

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 Travelscope

Thailand - Rediscovering Bangkok

It's hectic, it's crowded, it's the epitome of diversity and filled to the brim with exciting things to see and do. Joseph takes a path less traveled as he explores Thailand's capital city -- Bangkok. During his urban adventure he wanders the back roads and waterways of old and new Bangkok. He participates in morning Buddhist rituals at a local temple, checks out an up-to-date wellness center, tries his hand at the ancient art of crafting a monk's alms bowl, roasts Thai coffee at a 100-year-old Chinese market and scours a local Thai market for the perfect indigenous ingredients to spice up his gourmet Thai cooking class.

11pm Travels with Darley Route 66 Illinois

Join Darley along Route 66 in Illinois on a road trip from Chicago to St. Louis to discover the "then and now" stories of attractions peppered along the route. From 1950s style diners to American Indian sites to the old Joliet Prison, step back in time and take a modern spin along The Mother Road. Darley showcases the new attractions along the route and renovations and additions made to existing classic attractions, giving both new and previous Rt 66 travelers a reason to visit, and visit again.

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 Kitchen Queens: New Orleans

Imperial Aubergines

Hats off to the eggplant, a versatile superfood! This week the Kitchen Queens feature the purple wonder in Charred Eggplant, Eggplant Fritters and a Ratatouille, Spinach and Goat Cheese Omelet.

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13 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Arabian Nights

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, visits chef Sergio Cabrera on Al Reem Island and together they cook MouzMari Short Ribs, as he



shares his commitment to quality, flavor, and sustainability. Later, they travel to the desert and prepare grilled meat which they enjoy in an open tent under the stars. Back in Greece, Loi creates her own take on short ribs.

8:30pm Table for All with Buki Elegbede

The Underground

Railroad/African Americans

Host Buki Elegbede uncovers New Jersey's African-American history and the state's role in the underground railroad in Camden via authentic Black soul food at award-winning restaurant Corrine's Place and with a visit to the Macedonia A.M.E. Church. In Jersey City, he discusses the diets of freed slaves and dances with a barrier-breaking ballet prodigy.

9pm Rick Steves' Europe

Rick Steves' Europe: Art of the Impressionists and Beyond

The late-1800s saw old notions of beauty challenged by revolutionary artists. We enjoy pioneering Impressionist works Monet's lilies, Renoir's ladies, Degas' snapshots and Rodin's statues that capture the joie de vivre of the age. We trace the tempestuous travels of Van Gogh through his incomparable art. And we finish in Spain, with wild and crazy buildings that herald the

dawn of a new century.

9:30pm Rick Steves' Europe Prague

The capital of the Czech Republic, Prague is the best-preserved Baroque city in Central Europe. We experience its massive castle, beloved statue-lined bridge, evocative Jewish Quarter, and thrilling 20th-century history while enjoying its infectious love of music and perhaps the best beer in Europe. With a beautifully preserved Old Town, Prague deserves its nickname: the Golden City of a Hundred Spires.

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 Samantha Brown's Places to Love

Greater Palm Springs, Ca

What Art Deco is to Miami is what Mid-Century Modern is to Palm Springs. Samantha finds this out first-hand by taking a tour of several iconic

homes built in this style, then visits Gypsyland, a local furniture shop that specializes in period furniture. Golf is hugely popular in Palm Springs, but FootGolf? Samantha learns all about this new international sport and gets a chance to put her foot into it. At The Living Desert Zoo and Gardens, Samantha volunteers to help assemble some of the unique enrichment meals with an Animal Care Curator. From there, Samantha gets a tutorial in stunt driving, and takes it to the course, doing a reverse J-turn, and "drifting" in watery conditions. Slowing down the pace, Samantha visits Shields Date Garden, talks to a "Palmero" about intricacies of pollenating date trees and finishes off with a world famous date shake. Finally, Samantha ventures out to the historic Joshua Tree National Park, where she meets with a charismatic Park Ranger and gets a chance to soak in the beauty of this treasured Park.

11pm Passion Italy

Sardinia

A paradise of sandy beaches and rocky bays with pure turquoise water, this is the Island of Sardinia, but there is also an endless list of archeological sites and endearing eccentricities to discover. In Cagliari, Alessandra visits the Cathedral, a treasure trove of



art and history before meeting a goldsmith who reinterprets the traditional Sardinian jewelry. The "Sound Garden" is an unusual open-air museum where the stones resound. On the attractive island of Sant Antioco, Chiara Vigo weaves with sea silk, collected from seashells. The fascinating history of the town is visible in 12th century catacombs. Saint Peter is famous for the ancient practice of tuna fishing, which left its mark on the island. Inland, Alessandra explores Iglesias and its mining district which features spectacular natural caves and fascinating mining galleries set just above sea level. An old train takes Alessandra and her chaperon Luciano back in time. The spectacular Capo Pecora inspires a lawyer whose passion is to make swimwear.

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 Table for All with Buki Elegbede

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14 Thursday

8pm Christopher Kimball's Milk Street Television

Hong Kong Classics

Milk Street goes to Hong Kong in search of Cantonese classics. We solve the mystery of Sweet and Sour Pork, figuring out what ingredient gives the dish its signature flavor profile. Then, it's a different take on meat and potatoes: Cantonese Stir-Fried Black Pepper Beef and Potatoes. Finally, we sizzle aromatics over lightly steamed shrimp in our recipe for Hot Oil-Flashed Garlic-Ginger Shrimp.

8:30pm Table for All with

Buki Elegbede

Havana on the Hudson

Get up close and personal with Cuban culture. Get rolling at a cigar speakeasy; visit NJ's "Havana on the Hudson" to learn the secret to the perfect Cubano sandwich; hear from an activist paving the way for the next generation of Cuban Americans and more.

9pm Rick Steves' Europe

Greek Islands: Santorini,

Mykonos, and Rhodes

Rick island-hops through the Aegean, sampling three classic Greek getaways - Santorini, Mykonos, and Rhodes - and basking in their dramatic beauty. He tours ancient ruins, traces the vestiges of the Crusaders, samples rustic cuisine, savors classic Greek-island views, and compares beaches - from the ultimate party beach to idyllic quiet hideaways. And he shows how a cruise ship can be an efficient way to link up great island stopovers.

9:30pm Rick Steves' Europe

Sicilian Delights

Sicily serves up a full-bodied and tasty travel experience. Rick dines on fresh seafood at the fisherman's harbor in Cefal , ponders ancient Greek greatness in Siracusa, communes with monks - alive and departed - in a Capuchin crypt, sleeps in an olive orchard at an agriturismo, and eats his way through a classic Sicilian banquet with a



famous chef.

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 Epidauros, 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 Travelscope

Thailand - from Golden Triangle to White Sands

From vibrant Bangkok Joseph travels south for a bit of rest and relaxation in the turquoise waters and on the fashionable beaches of the Krabi Peninsula. There he observes the ongoing efforts to preserve nature, indigenous cultures and ancient customs in the face of widespread tourism. After the short respite he heads north to the border of Thailand, Myanmar and Laos to continue his Thailand adventure in the infamous Golden Triangle. From a coffee, tea and macadamia nut plantation to a thriving elephant camp, he uncovers what Thais are doing to

transform the Triangle's ancient opium production to pursuits that will improve the lives of the area's many Hill Tribe people.

11pm Wild Rivers with Tillie

Grand Canyon Connections

The Colorado River traverses through the Grand Canyon, one of the Seven Natural Wonders of the World. Deep in the canyon are wild rapids, pristine waterfalls and ancient ruins. Six million people visit the Rim each year, but few float down this Wild River. Discover how our group of travelers, who begin as strangers, are transformed and connected by the power and magic of the River.

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 Table for All with Buki Elegbede

Havana on the Hudson

Get up close and personal with Cuban culture. Get rolling at a cigar speakeasy; visit NJ's "Havana on the Hudson" to learn the secret to the perfect Cubano sandwich; hear from an activist paving the way for the next generation of Cuban Americans and more.

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15 Friday

8pm Americas Test Kitchen

The Very Best Paris-Brest

In this episode, hosts Bridget Lancaster and Julia Collin Davison reveal the secrets to making the classic Parisian dessert Paris-Brest. Then, equipment expert Adam Ried reviews burr grinders and Bridget.

8:30pm Table for All with Buki Elegbede

A Taste of India

It's all about India with a visit to NJ's largest immigrant community. Try traditional Bollywood style dance, take a no-taste-buds-spared food tour of Little India and dig into traditional Indian cooking, and learn about India's spring celebration of Holi.

9pm Relish

Passport to Noodles: Pho and Ramen

The unique flavors of two of the most popular noodle dishes in the world with a



surprising shared history. Featuring Chef John Ng making Chompon Ramen and Chef Hai Truong making Pho with Meatballs.

9:30pm Field Trip with Curtis Stone: Hong Kong
Curtis Stone heads to Hong Kong to discover the influences of tradition and a modern food scene that carries a deep respect for the past. Join Curtis as he brings viewers along for the ride. During his journey, he finds himself folding dumplings with a master, exploring jars of ancient ingredients, and training with a martial arts legend.

10:30pm Confucius Was A Foodie

11:30pm Lucky Chow
Feeding The Family Tree
Moms feed us, but who feeds the moms? We join a 12-year-old Food Network star as he cooks for his family, visit the shop where a renown chef prepares a dizzying array of the Korean staples known as banchan and learn about a meal-delivery service that provides a classic Asian pregnancy and post-partum diet.

12am Food Roots
In FOOD ROOTS, Emmy-winning restaurateur Billy Dec travels through bustling Philippine metropolitan cities, remote islands, and mountain villages to find his last living relatives and face the family tragedy that haunts his past.

By embracing the culinary and cultural treasures of the Philippines and confronting family secrets, Billy gains a deeper understanding of his family history and how food has shaped their worldview.

16 Saturday

8pm Antiques Roadshow
Grants Farm, Hour 3
Catch a crop of ROADSHOW discoveries at Grant's Farm, including a Cartier Art Deco Tutti Frutti clutch, ca. 1925, a Carl Kauba cowboy bronze, ca. 1900, and a Sumerian cuneiform tablet, ca. 2150 BCE. One find has a value of \$30K-\$100K!

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 Art of Europe

The Modern Age
In the 1800s, the Industrial Revolution spawned new artistic styles: idealized Romanticism, light-chasing Impressionism, sensuous Art Nouveau. Then Europe's tumultuous 20th century inspired rule-breaking art as exciting as the times: from

Expressionism and Cubism to Surrealism to Abstract. The genius of artists like Van Gogh, Picasso, and Dalí—express the complexity of our modern world.

11pm French Chef Classics
French Tarts, Apple Style
Julia Child makes three French favorites: Tarte aux Pommes Classique, Tarte des Demoiselles and Tartin.

11:30pm Pati's Mexican Table

Double Vallarta
Pati is in one of Mexico's most popular beach destinations, the beautiful town of Puerto Vallarta. She gets an insider's tour of the best street food from one of Puerto Vallarta's most acclaimed chefs, Thierry Boulet, and visits one of the city's new restaurants, La Docena, which is helping to revitalize El Malecon. Then, she goes behind the scenes of one of Nuevo Vallarta's biggest resort destinations to learn the ins and outs of what it takes to serve thousands of vacationers every single day.

12am Farmer and the Foodie

The World of Mushrooms - The Appalachian Forager; Ashbourne Farms
Whitney Johnson, The Appalachian Forager, leads Maggie and Lindsey on a trek for mushrooms in the Eastern Kentucky mountains. Then they explore the Mushroom Cultivation Lab at Ashbourne

@create

Farms in LaGrange. Recipes include duxelle toast, mushroom soup and mushroom tea. Recipes: Duxelle Toast with Whipped Ricotta Mushroom Soup with Spring Garnish Mushroom Tea

12:30am Cook's Country

Flavorful Chicken Fonduta

Test cook Bryan Roof visits Minneapolis and shares his version of Grilled Hilltribe Chicken with Kua Txob with host Julia Collin Davison. Toni Tipton-Martin walks us through the difference between fondue and fonduta.

And test cook Ashley Moore prepares refreshing Tomatoes with Fontina Sauce and Cornichon Dressing for host Bridget Lancaster.

17 Sunday

8pm Antiques Roadshow

Santa Fe's Museum Hill, Hour 3

It's antique treasures galore at Santa Fe's Museum Hill with finds including Green Bay Packers salesman's sample championship rings, Barbie dolls & wardrobe, ca. 1960 and a 1977 Keith Haring Bean Salad lithograph. Which is up to \$200,000?

9pm Relish

Passport to Noodles: Pho and Ramen

The unique flavors of two of the most popular noodle dishes in the world with a surprising shared history. Featuring Chef John Ng making Chompon Ramen and

Chef Hai Truong making Pho with Meatballs.

9:30pm Lucky Chow

Feeding The Family Tree

Moms feed us, but who feeds the moms? We join a 12-year-old Food Network star as he cooks for his family, visit the shop where a renown chef prepares a dizzying array of the Korean staples known as banchan and learn about a meal-delivery service that provides a classic Asian pregnancy and post-partum diet.

10pm Confucius Was A Foodie

11pm People of the North

Cod from Lofoten (Holmen Lofoten)

Arne, Frida, and Stig explore Lofoten, an archipelago in the North Atlantic that's famous for its Cod. The team visits the Holmen Culinary Resort, where Frida, Stig, and Chef Valentine Warner create dishes and cocktails that are inspired by the flavors of the sea.

11:30pm Joanne Weir's Plates and Places

Sunset Dinner in the Wine Country

Joanne entertains and instructs a few food blogger friends who have a lot of questions about figs, foraging and wine. It's a cooking class and dinner al fresco in the Wine Country of Sonoma County. Style a Cheese Board with Fig Leaves, Fruit and Nuts; Warm Fresh Fig

Spread to go with Cheese Board; Panforte; Foraged Salad.

12am Christopher Kimball's Milk Street Television

Milk Street Bakes!

In this episode, we make classic baked goods the Milk Street way. Milk Street Cook Bianca Borges shows Christopher Kimball how to make mile-high Deep-Dish Quiche with Mushrooms, Bacon and Gruyere inspired by Seattle's Le Pichet bistro. Then, Chris bakes Cranberry and Candied Ginger Buckle, a fruit-studded crumb cake perfect for any time of day. Finally, Milk Street Cook Erika Bruce makes Sweet Fresh Corn Pudding, a southern souffle that comes from Vivian Howard's North Carolina kitchen.

12:30am Americas Test Kitchen

Hearty Mediterranean at Home

Test cook Erin McMurrer shows host Bridget Lancaster how to make perfect Pita Bread. Tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of international yogurts. Science expert Dan Souza explains the science behind proofing dough. Finally, test cook Keith Dresser makes Julia a showstopping Shakshuka.

18 Monday

8pm America's Test Kitchen

Petite French Pastries

Host Bridget Lancaster bakes



up delicious Macarons with Raspberry Buttercream for host Julia Collin Davison. And Julia returns the favor by making Gougeres for Bridget.

8:30pm Table for All with Buki Elegbede

Taking Pride In Who You Are
Join Buki on a prideful culinary tour! First, he meets the incredible volunteers behind God's Love We Deliver, then dives into the Korean American community, getting a taste of Korean corn dogs and traditional dance. Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

9pm Field Trip with Curtis Stone: Hong Kong

Curtis Stone heads to Hong Kong to discover the influences of tradition and a modern food scene that carries a deep respect for the past. Join Curtis as he brings viewers along for the ride. During his journey, he finds himself folding dumplings with a master, exploring jars of ancient ingredients, and training with a martial arts legend.

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 Ireland with Michael

Just One More Mad Dash
In a whirlwind finale, Michael bakes soda bread, learns sheepdog skills, sings in Marble Arch Caves, and joins Joanie Madden for a lively music session.

11pm Seeing Canada

Indigenous Tourism and Art In South Eastern Ontario
Canadian journalist Brandy Yanchyk meets the rare and endangered Ojibwe Spirit Horses and makes a corn husk doll at the Madahokāw Farm in Ottawa's Greenbelt. Then Brandy travels to Akwesasne where she makes traditional Mohawk cornbread. In Kingston she learns to paint with artist Francisco Corbett at the Agnes Etherington Art Centre.

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 Table for All with Buki Elegbede

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culinary tour! First, he meets the incredible volunteers behind God's Love We Deliver, then dives into the Korean American community, getting a taste of Korean corn dogs and traditional dance. Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

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19 Tuesday

8pm Christopher Kimball's Milk Street Television

Milk Street Pizza Party
It's pizza night at Milk Street! Christopher Kimball solves the problem of tough dough with his recipe for Easy-Stretch Yogurt Pizza Dough. We figure out how to get a crisp-bottomed pizza using only a sheet pan with a recipe for Arrabbiata Slab Pizza. Plus, we share a French spin on pizza, Tarte Flambee, and show you how to turn your home kitchen into a pizzeria.

8:30pm Table for All with Buki Elegbede

The Philippines By Way of China
Celebrate Asian Heritage with two incredible cultures as Buki takes a self-defense



class with a Filipino martial art master, cooks with two Filipino "godmothers" and visits the New York Chinese Cultural Center to learn the traditional lion dance.

9pm Confucius Was A Foodie

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 Travelscope

Fredericksburg, Texas

It's time for barbecue, German beer tasting, fine wine sampling and guitar pickin' when Joseph explores Fredericksburg, Texas. Located midway between Austin and San Antonio in beautiful Texas Hill Country, Fredericksburg offers visitors hundreds of bed and breakfasts, scores of dining establishments, historic attractions, varied activities and a deep-rooted German heritage. From tracing its Germanic roots and climbing Enchanted Rock to sipping some local brews and getting down-home with some Texas Roots Music, Joseph enjoys a taste of Germany, a heap of

nature and a whole lot of Texas.

11pm Travels with Darley
Northern Virginia

Combine OSS spy cabins and authentic Turkish simit with made from scratch American apple pies and history-filled outdoor recreation on "Travels with Darley: Northern Virginia." Travel back in time and visit with a melting pot of cultures in Prince William County in Northern Virginia, just outside of Washington, DC. Learn about the history of the Civil War and visit a CIA training ground, both now national parks. Experience travel gems and food found in the quaint town of Occoquan, Manassas National Battlefield Park, along the Potomac Heritage National Scenic Trail, Prince William Forest Park, and the National Museum of the Marine Corps.

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 Table for All with Buki Elegbede

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20 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

Culinary Cornerstones

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, delves into the world of Mandi, a beloved Emirati dish that combines rice, meat, and spices cooked over a pit. Executive Chef Tawfik Jaber shares his secrets for making this special dish, its cultural importance, and the traditional Emirati dining style. Back in Greece, Loi creates a Goat Yiouvetsi and Marinated Chicken.

8:30pm Table for All with Buki Elegbede

Fishing Moms and People with Disabilities

Explore the possibilities of people with disabilities as moms and their kids learn how to fish and prepare



delectable meals, the No Limits Cafe employs people with intellectual disabilities and the OASIS farm serves traditional high tea service prepared by those with intellectual disabilities.

9pm Food Roots

In FOOD ROOTS, Emmy-winning restaurateur Billy Dec travels through bustling Philippine metropolitan cities, remote islands, and mountain villages to find his last living relatives and face the family tragedy that haunts his past. By embracing the culinary and cultural treasures of the Philippines and confronting family secrets, Billy gains a deeper understanding of his family history and how food has shaped their worldview.

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 Samantha Brown's Places to Love *Santa Fe, Nm*

When ordering a breakfast burrito in Santa Fe, you must specify red, green or Christmas, which is a combination of these two spicy chile pepper sauces. Samantha finds this out quickly at the popular Tia Sophia's, as she meets the renowned cartoonist, Ricardo Cate, whose Native American inspired cartoons combine politics with humor. From there, Samantha visits the New Mexico Capitol Art Collection, where the works of New Mexico artists are on display at the State Capitol Legislature building for all to experience. Hiking is a hugely popular activity, as Samantha often likes to do when returning to Santa Fe and does so as she climbs to the peak of Dale Ball Trail number 9 and enjoys the glorious views overlooking the entire city. From hiking to navigating the Margarita Trail, Samantha gets her book stamped at the legendary Cowgirl BBQ, where she enjoys their signature margarita while listening to some live western-folk music. A new day always rises and what not a better place than Ten Thousand Waves, where Samantha enjoys a therapeutic massage at this highly touted relaxation institution. Feeling quite rested, Samantha gets suddenly thrown in the immersive surreal world of

Meow Wolf, where audiences are transported from creative art experiences into fantastic realms. Escaping through a refrigerator, Samantha arrives at a local favorite, Tomasita's, where she learns about the restaurant's 40-year history and how to make a Santa Fe style enchilada. Concluding her trip, Samantha makes a visit to the historic La Fonda On The Plaza and meets two of the original Harvey Girls, who are twin sisters in their 80's that worked prestigious positions at La Fonda during the 50's for the entrepreneur, Fred Harvey.

11pm Islands Without Cars *Netherlands' Island of Schiermonnikoog*

While Amsterdam is technically not an island, this watery canal filled city is arguably the epicenter of western bicycle culture. With more bicycles than people, Amsterdam's car-free ethos has been evolving for centuries. We caught up with two Americans playing a significant part in that evolution. Then we travel across the North Sea for a 45-minute ferry ride to the 9.9-mile car-free island of Schiermonnikoog. With only 900 residents, Schiermonnikoog is the least densely populated municipality in the Netherlands. There is one supermarket, one bakery, and an unblemished beach



stretching for miles where the Frisian Islanders come to commune with nature and each other. Finally, we visit the tiny floating village of Geithoorn. Established as a settlement of peat harvesters, Geithoorn consists of a series of fairytale thatched 18th and 19th century farms and houses built on individual peat islands and connected by over 170 small bridges. Often called the Venice of the North, cars are not allowed and have to be parked outside of the village. And while a bike path has been added, most transport through the canals is done by boat.

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 Table for All with Buki Elegbede

Fishing Moms and People with Disabilities

Explore the possibilities of people with disabilities as moms and their kids learn how to fish and prepare delectable meals, the No Limits Cafe employs people with intellectual disabilities and the OASIS farm serves traditional high tea service prepared by those with intellectual disabilities.

12:30am The Life of Loi: Mediterranean Secrets

Culinary Cornerstones

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, delves into the world of Mandi, a beloved Emirati dish that combines rice, meat, and spices cooked over a pit. Executive Chef Tawfik Jaber shares his secrets for making this special dish, its cultural importance, and the traditional Emirati dining style. Back in Greece, Loi creates a Goat Yiouvetsi and Marinated Chicken.

21 Thursday

8pm Christopher Kimball's Milk Street Television

Apple Strudel & Schnitzel

Christopher Kimball travels to Salzburg to uncover the secrets of great Strudel and Schnitzel. He learns how to stretch dough to near-transparency and demonstrates the art of rolling up Austrian Apple Strudel. Then, he goes to a restaurant that makes over 700 servings of Schnitzel per day to find out how to make Austrian Pork Schnitzel. Plus, we show you how to make homemade Spatzle.

8:30pm Table for All with Buki Elegbede

Farming The Garden State

Explore unique farms and their missions. Meet Deacon Willie Davis, a third-generation farmer and creator of the Green Acre Community Garden, who gives a tour of a one-acre plot of land in the heart of Paterson, NJ that

gives away free fresh produce and teaches residents the art of farming. Next, a visit to the Ironbound farm to learn about "closed loop" farming, and how hard cider is made.

9pm Pacific Heartbeat

Ola Hou - Journey to New York Fashion Week

A film by: Justyn Ah Chong. When Native Hawaiian fashion designer Sharayah Chun-Lai receives an out-of-the-blue invitation from the world-renowned Runway 7 to showcase her brand, Ola Hou Designs, at the prestigious New York Fashion Week, she and her supportive family are tossed into a fast-paced world of planning, preparation, and runway readiness to bring the spirit of the Big Island to the magic of the Big Apple. Woven into the fabric of Ola Hou Designs is a story of resilience, family, and all the things it takes to make a dream become reality. Join the journey as Sharayah puts it all on the line to bring Ola Hou Designs to the New York runway.

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 Travelscope

Gathering In Scotland

Scotland has been a part of the United Kingdom for more than 300 years, yet it has managed to maintain its distinct customs, culture and character. Joseph dons his tartan and joins the Scottish clans for a bit of culture and fun at The Gathering in Edinburgh where hundreds of clans and thousands of people come together for sport, folk dancing, arts, crafts and bag piping. During his travels Joseph explores Glasgow, imbibes a dram or two of the local product at an island whiskey distillery and meets his grace, the Duke of Argyle, at Inverary Castle during the Campbell clans' Highland Games.

11pm Wild Rivers with Tillie

Snake River Dams - Coming Down?

Once described as teeming with life and an abundance of fish, the Snake River is now heavily altered for hydroelectric, storage, and transportation. Despite the billions of dollars spent on fish recovery, the once prolific west coast salmon runs are at the brink of extinction. Visit the epicenter of the race to save this keystone species and a growing movement to

remove the river's four dams.

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 Table for All with Buki Elegbede

Farming The Garden State

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22 Friday

8pm Americas Test Kitchen

Hearty Mediterranean at Home

Test cook Erin McMurrer shows host Bridget Lancaster how to make perfect Pita Bread. Tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of international yogurts. Science expert Dan Souza explains the science behind proofing dough. Finally, test cook Keith Dresser makes Julia a showstopping Shakshuka.

8:30pm Table for All with Buki Elegbede

The Faces & Food Behind Football

Dig into sports food culture at Met Life Stadium from the parking lot to the luxury suites. Meet tailgating master Bradford Thompson and Elliot Chrem, who serves up unique kosher gameday offerings. Jets defensive lineman Tanzel Smart prepares his grandmother's award-winning crawfish etouffee. Former Rutgers football star, Eric LeGrand, discusses all things football, tailgating and coffee.

9pm America The Bountiful Beef In Texas

Cattle ranching is part of the Texas identity. Spanish cattle were introduced into East Texas as far back at the 1600's. Capri visits a family-owned cattle ranch raising Texas Wagyu beef, speaks with a culinary historian to better understand the evolution of cattle ranching



and learns how to make traditional chile con carne. Capri tastes award-winning brisket made by a female pitmaster at the South Texas Cattlewoman's Association's BBQ cook off and gets a front row seat to making a traditional Tejano barbacoa prepared in an Earth oven below the ground.

9:30pm Ellie's Real Good Food

Keeping It Real

Ellie demonstrates how to create great flavor and color with whole ingredients when you're cooking at home... and how to identify added ingredients when you're cooking at home... and how to identify added colors, flavors and preservatives in prepared foods. colors, flavors and preservatives in prepared foods. Recipe: - Grilled chicken with cherry bourbon BBQ sauce - Yogurt Recipe: - Grilled chicken with cherry bourbon BBQ sauce - Yogurt ranch with kaleidoscope crudite - 3-Ingredient maple vinaigrette - ranch with kaleidoscope crudite - 3-Ingredient maple vinaigrette - Vanilla cupcakes with pink cream cheese frosting. Vanilla cupcakes with pink cream cheese frosting.

10pm Sara's Weeknight Meals

When Pigs Fry

If you're a secret "porkatarian"

then this is the show for you. Wok guru Grace Young joins us with a Chinese Barbecued Pork that's as sweet as candy and highly addictive. If there's any leftover, you'll want to try it in her Yangchow Fried Rice - that's a meal! Later Sara's got another tasty grilled pork dish served with a surprising melon and cucumber salsa. And on Ask Sara, the definitive guide to thickeners as Sara answers a viewer's question about what to use and when to use it.

10:30pm Lucky Chow

Chasing The Dream

Today's trendsetting Asian restaurateurs/entrepreneurs are delighting diners with traditional Malay breakfast (Kopitiam), the unique Thai-Chinese cuisine of Phuket (Wan Wan), reimagined temaki (Nami Nori), luxe Michelin-starred contemporary Korean BBQ (Cote), and reimagined South Indian cuisine (Unapologetic Foods). Learn why Asian food has never been more exciting or inventive.

11pm The Jazzy Vegetarian

Big Bbq Burger Night

Celebrated vegan chef Laura Theodore shares a fun vegan menu designed to please kids and grown-ups alike. With big, bold flavors, vegan and gluten-free Big BBQ Burgers make a satisfying replacement for a traditional burger, served with Fabulous Oven Fries on the side. For

dessert, refreshing Frozen Banana "Nice Cream" is a dairy-free treat that's fun to eat.

11:30pm Kevin Belton's New Orleans Celebrations

Bbq Fest

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

12am Steven Raichlen's Project Smoke

Hog Wild

Pork is the heart and soul of American barbecue, especially in the South. In this show, you'll learn how to smoke a spectacular whole pork loin roast (complete with ribs, loin, and tenderloin) on a wood-burning rotisserie. (To wake you up there's coffee crust and smoky redeye barbecue sauce.) Next, pulled pork-prepared with a herb slather and served with a West Virginia peppery vinegar sauce. Speaking of Virginia, you'll learn how to cure and hickory-smoke a spectacular shoulder ham. (The process involves four classic techniques: brining, injecting, cold smoking, and hot smoking.) And to serve with it: barbecue cabbage with smoked cheese and chorizo. Go hog wild. Do it now. Recipes: Smoke-tisserie Pork Loin Roast; Smokehouse Ham; Pulled Pork Shoulder with West Virginia Barbecue Sauce; Chorizo Barbecued Cabbage.



12:30am Cook's Country
Bbq Thighs and Fried Peach Pies

Julia Collin Davison shows Bridget Lancaster how to make the ultimate barbeque chicken thighs. Tasting expert Jack Bishop challenges Bridget to a tasting of bagged popcorn. Test cook Bryan Roof shows Julia how to make fried peach pies at home.

23 Saturday

8pm Antiques Roadshow

Junk in the Trunk 15

Visit all five cities from ROADSHOW's celebratory Season 30 for never-before-seen finds, including a 1961 JFK Santa Claus Letter, a 1979 Ed Ruscha Stage Fright ink on paper, and a John Juzek violin, ca. 1950. Guess the hour's big find!

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 Art of Europe

Stone Age to Ancient Greece

As the Ice Age glaciers melted, European civilization was born-and with it, so was art. From the Stone Age came prehistoric art: mysterious tombs, mighty megaliths, and vivid cave paintings. Then the Egyptians and the Greeks laid the foundations of Western art-creating a world of magical gods, massive pyramids, sun-splashed temples, and ever-more-lifelike statues.

11pm French Chef Classics

French Onion Soup

The most popular French soup, and superb Mediterranean vegetable soup. Illustrates: How to slice onions fast; how to cook and brown onions; hot to make onion soup gratinee; hot to make simple and tasty vegetable soup; how to chop vegetables fast; how to make a cheese and garlic sauce for soup.

11:30pm Pati's Mexican Table

Quiero Mas Tacos

In this episode, Pati celebrates everyone's favorite Mexican creation, the taco. She tries two of Jalisco's best tacos - marlin tacos in Puerto Vallarta and barbacoa tacos in Guadalajara. In her kitchen, Pati creates a pair of Jalisco-inspired tacos that are sure to satisfy any true taco-lover.

12am Farmer and the Foodie

Strawberries - Whitesburg; Quillen Farm

Maggie and Lindsey visit

southeastern Kentucky, on the hunt for delicious strawberries. They stop in Deane, KY to pick strawberries, and then drive on to Whitesburg, a community rebuilding from a devastating flood in 2022. After meeting friends and neighbors at the Whitesburg Farmers Market, Cowan Community Center, and CANE Kitchen, the hosts make strawberry cake with local kiddos. Recipe: Fresh Strawberry Cake

12:30am Cook's Country

Puerto Rican Flavors

Test cook Bryan Roof travels to Puerto Rico and makes Alcapurrias for host Julia Collin Davison. Toni Tipton-Martin tells us the story of Coco Lopez and pina coladas. And test cook Christie Morrison makes some delicious Coquito cocktails for host Bridget Lancaster.

24 Sunday

8pm Antiques Roadshow

Cheekwood Estate & Gardens, Hour 1

Watch charming appraisals from Cheekwood Estate & Gardens including an 1880 Celia Thaxter hand-painted vase, a 1964 Presidential Rolex with the box and papers, and a Mary Elizabeth Price painted screen, ca. 1925. Guess the top find!

9pm America The Bountiful Beef In Texas

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Texas identity. Spanish cattle were introduced into East Texas as far back at the 1600's. Capri visits a family-owned cattle ranch raising Texas Wagyu beef, speaks with a culinary historian to better understand the evolution of cattle ranching and learns how to make traditional chile con carne. Capri tastes award-winning brisket made by a female pitmaster at the South Texas Cattlewoman's Association's BBQ cook off and gets a front row seat to making a traditional Tejano barbacoa prepared in an Earth oven below the ground.

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crudite - 3-Ingredient maple vinaigrette - Vanilla cupcakes with pink cream cheese frosting. Vanilla cupcakes with pink cream cheese frosting.

10pm Confucius Was A Foodie

11pm People of the North

The Beautiful West (Alesund) Arne, Frida, and Stig experience the outstanding food and hospitality on Norway's west coast. Frida meets up with a local chef in Alesund who prepares a beautiful fish dish in the middle of town. Meanwhile, Arne and Stig are served a tasting menu, complete with the region's traditional delicacies.

11:30pm Joanne Weir's Plates and Places

Washington Wine Country Joanne starts her day by visiting a local farmer's market and then stops by to visit friends at their Mediterranean restaurant, Saffron, and cook one of their most popular dishes using one of Joanne's favorite ingredients. Saffron's Grilled Quail with Rose Petals and Ras El Hanout; Chopped Soup Salad; Grilled Pretzel Burger with Cherry Barbecue Sauce.

12am Christopher Kimball's Milk Street Television

Entertaining Favorites This episode features recipes ideal for a crowd of any size. Milk Street Cook Bianca Borges teaches Christopher

Kimball how to make Baked Salted Salmon with Dill, a Norwegian inspired dish served with quick-pickled cucumbers. Then, Chris cooks Roasted Acorn Squash with Browned Butter-Orange Vinaigrette, demonstrating a technique for dressing up any roasted vegetable, and Milk Street Cook Catherine Smart makes crispy Smashed Potatoes with Chili-Lemon Vinaigrette. Finally, Milk Street Editorial Director J.M. Hirsch shows us the technique behind a Vieux Carre, an herbal cocktail from New Orleans.

12:30am Americas Test Kitchen

Flavorful Chinese Favorite Test cook Elle Simone cooks host Bridget Lancaster perfect Kung Pao Chicken. Then, equipment expert Adam Ried reveals his top pick for heavy-duty cutting boards. Finally, test cook Dan Souza makes host Julia Collin Davison the ultimate Oven-Steamed Fish with Scallions and Ginger.

25 Monday

8pm America's Test Kitchen
Grilled Flank Steak and Chili Crisp Noodles

Test cook Joe Gitter fires up the grill and makes Bridget Lancaster a delicious Grilled Flank Steak. Science expert Dan Souza explains why cooking some meat to medium makes them more tender. Equipment expert Adam Ried reviews aluminum



foil. And test cook Maggie Zhu makes host Julia Collin Davison Chili Crisp Noodles.

8:30pm Table for All with Buki Elegbede

Italian: The Next Generation
Meet the next generation of Italian artisans. Make fresh homemade pasta; learn the secrets of wine and the art of grape stomping with a 5th generation Italian winemaker and find the Garden State's best pizza with NJ.com journalist Pete Genovese.

9pm Sara's Weeknight Meals

When Pigs Fry

If you're a secret "porkatarian" then this is the show for you. Wok guru Grace Young joins us with a Chinese Barbecued Pork that's as sweet as candy and highly addictive. If there's any leftover, you'll want to try it in her Yangchow Fried Rice - that's a meal! Later Sara's got another tasty grilled pork dish served with a surprising melon and cucumber salsa. And on Ask Sara, the definitive guide to thickeners as Sara answers a viewer's question about what to use and when to use it.

9:30pm Lucky Chow

Chasing The Dream

Today's trendsetting Asian restaurateurs/entrepreneurs are delighting diners with traditional Malay breakfast (Kopitiam), the unique Thai-Chinese cuisine of Phuket (Wan Wan), reimagined temaki (Nami Nori), luxe

Michelin-starred contemporary Korean BBQ (Cote), and reimagined South Indian cuisine (Unapologetic Foods). Learn why Asian food has never been more exciting or inventive.

10pm Rick Steves' Europe Andalusia, Gibraltar and Tangier

Exploring Andalusia, 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 Weekends with Yankee

Outdoor Adventures

In the season premiere, host Richard Wiese visits the East Coast's largest horse ranch, Pond Hill Ranch in Poultney, Vermont, to learn about its rodeos and get a lesson in lassoing. In Massachusetts, co-host and Yankee senior food editor Amy Traverso heads to Cape Cod, where she explores the dunes of Sandy Neck Beach in a vintage Land Cruiser and cooks chowder at the Pelham House Resort in Dennis. Lastly, we head to Burlington, Vermont, where we talk with plein-air painter Peter Fried about his life and work.

11pm Seeing Canada

New Brunswick and a 1000

Islands Helicopter Tour in Ontario

Canadian journalist Brandy Yanchyk travels to Carters Point, New Brunswick where she learns about sturgeon caviar from Cornel Ceapa from Acadian Sturgeon and Caviar Inc. Then Brandy visits with the Metepenagiag Mi'kmaq Nation for an Indigenous tourism experience with Stephen and Florence Paul from First Nations Tourism. Next Brandy goes to Gananoque, Ontario where she sees the magnificent 1000 islands in a helicopter tour with Kouri's Kopters Inc.

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 Table for All with Buki Elegbede

Italian: The Next Generation

Meet the next generation of Italian artisans. Make fresh homemade pasta; learn the secrets of wine and the art of grape stomping with a 5th generation Italian winemaker and find the Garden State's best pizza with NJ.com journalist Pete Genovese.

12:30am America's Test Kitchen

Grilled Flank Steak and Chili Crisp Noodles

Test cook Joe Gitter fires up the grill and makes Bridget



Lancaster a delicious Grilled Flank Steak. Science expert Dan Souza explains why cooking some meat to medium makes them more tender. Equipment expert Adam Ried reviews aluminum foil. And test cook Maggie Zhu makes host Julia Collin Davison Chili Crisp Noodles.

26 Tuesday

8pm Christopher Kimball's Milk Street Television

Coconut Curry & Stir-Fried Chicken

We head to Malaysia to learn about the fusion of Indian, Chinese and Malay flavors. First up, it's a punchy Malaysian-Style Chicken and Coconut Curry, demonstrating the art of blending fresh curry pastes. We make a pot of aromatic Coconut Ginger Rice and then prepare Malaysian Twice-Cooked Turmeric Chicken with Lemon Grass and Sweet Soy, fried chicken tossed in an umami-rich glaze.

8:30pm Table for All with Buki Elegbede

A Trip through the Flavors & Flair of Latin America

Explore Latin American communities and cultures. Radio host Carolina Bermudez shares Nicaraguan recipes and insight on Long Island. Mexican Chicano culture is on display at a Cinco de Mayo party in North Brunswick, NJ. Cook an authentic Venezuelan feast with an asylum seeker who

created a non-profit to help other Venezuelans fleeing political persecution.

9pm The Jazzy Vegetarian Big Bbq Burger Night

Celebrated vegan chef Laura Theodore shares a fun vegan menu designed to please kids and grown-ups alike. With big, bold flavors, vegan and gluten-free Big BBQ Burgers make a satisfying replacement for a traditional burger, served with Fabulous Oven Fries on the side. For dessert, refreshing Frozen Banana "Nice Cream" is a dairy-free treat that's fun to eat.

9:30pm Kevin Belton's New Orleans Celebrations

Bbq Fest

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

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 Travelscope Cappadocia, Turkey

Cappadocia, in Turkey's rural heart, is a natural wonder and a cultural treasure chest. It is where the East and West seem to have collided and "fairy chimneys" -- fantastic volcanic ash formations -- have risen from the land and tower over beautifully carved valleys. As part of his journey through the Cappadocia Region, Joseph floats in a hot air balloon above the homes and underground cities that are carved out of the limestone rock of the Goreme Valley. He visits holy mosques and ancient churches, delights in Cappadocia's slower, gentler lifestyle and meets the artisans of the region's traditional arts and crafts -- rug weaving, ceramics and water painting.

11pm Travels with Darley

South Carolina: Revolutionary Road Trip, Part 1

Join Darley on a Revolutionary Road Trip from Charleston to James Island and through Berkeley County in South Carolina, experiencing historic sites and untold stories related to the American Revolution. Explore history and culture at The Charleston Museum, Heyward Washington House, Middleton Place, Fort Johnson, McLeod Plantation, St. Stephen's Episcopal Church, Old Santee Canal Park and Francis Marion's gravesite, including



restaurants with Gullah Geechee influences.

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 Table for All with Buki Elegbede

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and Sweet Soy, fried chicken tossed in an umami-rich glaze.

27 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

A Date with a Date in the Desert

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, visits the serene Al Ain Oasis to learn about the different types of dates grown there. Loi travels to the Grand Mercure to meet Chef Khaled Al Saadi where they make Croquettes with Dates & Feta. Chef Sushil Singh joins Loi to prepare a tasty, healthy, easy salad with dates. In Greece, Loi creates Feta-Date Parcels.

8:30pm Table for All with Buki Elegbede

Challah & Chutzpah: A Celebration of Jewish Culture

Get a taste of the Jewish culture. Cookbook author Shannon Sarna shares the meaning of Shabbat. Social media influencer and Jewish activist Lizzy Savetsky stops at her favorite Manhattan Jewish bakery and pays a visit to New York City Mayor Eric Adams. The 1969 Black Liberation Seder is recreated at Barnard College. Black Rabbi Heather Miller discusses diversity within the Jewish community.

9pm Steven Raichlen's Project Smoke

Hog Wild

Pork is the heart and soul of

American barbecue, especially in the South. In this show, you'll learn how to smoke a spectacular whole pork loin roast (complete with ribs, loin, and tenderloin) on a wood-burning rotisserie. (To wake you up there's coffee crust and smoky redeye barbecue sauce.) Next, pulled pork-prepared with a herb slather and served with a West Virginia peppery vinegar sauce. Speaking of Virginia, you'll learn how to cure and hickory-smoke a spectacular shoulder ham. (The process involves four classic techniques: brining, injecting, cold smoking, and hot smoking.) And to serve with it: barbecue cabbage with smoked cheese and chorizo. Go hog wild. Do it now. Recipes: Smoke-tisserie Pork Loin Roast; Smokehouse Ham; Pulled Pork Shoulder with West Virginia Barbecue Sauce; Chorizo Barbecued Cabbage.

9:30pm Cook's Country

Bbq Thighs and Fried Peach Pies

Julia Collin Davison shows Bridget Lancaster how to make the ultimate barbecue chicken thighs. Tasting expert Jack Bishop challenges Bridget to a tasting of bagged popcorn. Test cook Bryan Roof shows Julia how to make fried peach pies at home.

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 Samantha Brown's Places to Love

Lafayette and Cajun Country, La

Arriving at the Breaux Bridge Crawfish Festival is certainly entertaining for Samantha, who is instantly engulfed in dance and music (Cajun and Zydeco), and gets to watch band favorites jam before packed crowds. Piquing her musical interest, Samantha ventures off to Martin Accordions, who have been crafting custom accordions for major Cajun and Zydeco stars for decades. With a full understanding of the local music, Samantha gets her step on by visiting Glide Studios and learns how the locals dance, Cajun-style. In this neck of the woods, if you are going to eat it better have a spicy kick to do it, as Samantha finds out first-hand after visiting Tabasco and talking John Simmons, a 6th generation family member, about harvesting peppers, the 5 year process it takes to actually bottle the sauce and its global stamp. Hot sauce in

check, Samantha takes to the water and farms crawfish with a local farmer, who invites her afterward to a family crawfish boil. Another important component in understanding Lafayette is its deep French history, which includes the derivation of Cajun and how the local culture came to evolve. Samantha learns all about this while visiting the historic village of Vermilionville. What's visiting Louisiana without taking ride into the Bayou? Samantha does just that, as she takes a kayak tour through the swamps and learns about its natural habitats and geological importance. To cap off her trip, Samantha attends a performance by the legendary Magnolia Sisters, an all-female Cajun band, and dances Cajun-style with the locals at the popular Blue Moon Saloon.

11pm Islands Without Cars

Michigan's Mackinac Island
Mackinac Island was the setting for the cult 1979 film "Somewhere In Time," starring Christopher Reeve, Jane Seymour, and Christopher Plummer. This segment offers a 'Somewhere In Time' experience as well. June is Lilac Festival time on Mackinac Island. And our experience included the 18th Century experience of the iconic Grant hotel, complete with carriage lessons as we clip clopped past the painted

Victorian mansions on the bluffs, through the dappled interior of the island and into the one of the Grandest Victorian era hotels in America. The Grand Hotel proudly and elegantly sells and giftwraps summer memories that often last a lifetime. After further immersion in Americana, American history and island-specialty fudge-making, we experienced and documented the Lilac Parade celebrating an idealized American sense of community that feels "Somewhere In Time."

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 Table for All with Buki Eleghede

Challah & Chutzpah: A Celebration of Jewish Culture

Get a taste of the Jewish culture. Cookbook author Shannon Sarna shares the meaning of Shabbat. Social media influencer and Jewish activist Lizzy Savetsky stops at her favorite Manhattan Jewish bakery and pays a visit to New York City Mayor Eric Adams. The 1969 Black Liberation Seder is recreated at Barnard College. Black Rabbi Heather Miller discusses diversity within the Jewish community.



**12:30am The Life of Loi:
Mediterranean Secrets**

*A Date with a Date in the
Desert*

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, visits the serene Al Ain Oasis to learn about the different types of dates grown there. Loi travels to the Grand Mercure to meet Chef Khaled Al Saadi where they make Croquettes with Dates & Feta. Chef Sushil Singh joins Loi to prepare a tasty, healthy, easy salad with dates. In Greece, Loi creates Feta-Date Parcels.

28 Thursday

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

Everyone Is Wrong About Pie!
Pie school is in session!

Christopher Kimball shows off his tried-and-true recipe for pie pastry, then uses the crust to make a pumpkin pie with a caramelized pumpkin filling (and a splash of bourbon for good measure). We answer your questions about blind baking and investigate pie pan performance. Then, we ditch the pans altogether and make a freeform Three Berry Crostata.

**8:30pm Table for All with
Buki Elegbede**

*The Drive, Passion & Heart of
the West Indies*

Celebrate the vibrant West Indian culture. Meet proud Jamaican and "Slutty Vegan" restaurant owner Pinky Cole in Harlem, NY. Travel blogger

Melissa Rose Cooper makes traditional Trinidadian staples and shares the origins of Carnival in East Orange, NJ.

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

*Lemon, Oregano & Smoke -
The Greek Grill*

In Greece, they say you can learn to cook, but you're born to grill. For sure, cooking over fire is one of the most ancient ways to enjoy a whole variety of meats, fish, even vegetables. Today, we're focusing on the traditions of grilling in Greece, a hero's feast, so to speak. Even battle-hardened warriors savored the succulent smoky flavors of grilled meats to celebrate victory. In this episode, Diane visits one of the best-known Greek grill chefs to learn the secrets of cooking over fire. We will see him butchering and Diane will talk about the difference between Greek and US cuts of meat. Arugula Salad with Grilled Pears and Grilled Haloumi; Grilled Chicken Legs with Tomato-Olive Paste Barbecue Sauce; Greek Burgers.

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

Carne Asada with La Familia

Pati spends some time with her boys cooking up a classic Sonoran-style meal. First, she teaches them the basics of a true Sonoran tradition - carne asada. Then, for dessert, a whipped peanut buttercream

and grape galette.

**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 Travelscope

South Africa - On Safari!

Joseph gets an elephant-sized helping of the African wild on safari at the Lion Sands Private Game Reserve adjacent to South Africa's famed Kruger National Park. Using the elegant Lion Sands accommodations as his home base he heads out in search of the Big Five and encounters lions, African elephants, Cape Buffalos and Black Rhinoceros. He rounds out his wildlife tour at Camp Jabulani when he literally rubs shoulders with two Cheetahs at the Hoedspruit Endangered Species Centre then joins other camp guests atop a team of rescued elephants on safari through the African bush. As an important complement to the animal adventures, he visits the local villages and schools in order to understand more about the native culture and discover



how they coexist with and benefit from tourism.

11pm Crossing South

Villa Del Valle

On this episode, Host Jorge Meraz explores Villa del Valle, an establishment in Valle de Guadalupe. While there he learns Yoga with the founder, learns about wine making processes, and dines out at "Corazon de Tierra" a top-rated restaurant in the area.

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 Table for All with Buki Elegbede

The Drive, Passion & Heart of the West Indies

Celebrate the vibrant West Indian culture. Meet proud Jamaican and "Slutty Vegan" restaurant owner Pinky Cole in Harlem, NY. Travel blogger Melissa Rose Cooper makes traditional Trinidadian staples and shares the origins of Carnival in East Orange, NJ.

12:30am Christopher

Kimball's Milk Street

Television

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baking and investigate pie pan performance. Then, we ditch the pans altogether and make a freeform Three Berry Crostata.

29 Friday

8pm Americas Test Kitchen

Flavorful Chinese Favorite

Test cook Elle Simone cooks host Bridget Lancaster perfect Kung Pao Chicken. Then, equipment expert Adam Ried reveals his top pick for heavy-duty cutting boards. Finally, test cook Dan Souza makes host Julia Collin Davison the ultimate Oven-Steamed Fish with Scallions and Ginger.

8:30pm Table for All with

Buki Elegbede

Palestinian In America

Learn all about what it means to be Palestinian in America. Host Buki Elegbede explores "Palestine Way" of Paterson NJ, hears from community advocates and organizers, learns Palestinian dance and fashion, and feasts on all the best Palestinian foods local bakeries and restaurants have to offer.

9pm American Woodshop

Finishing Like A Pro

Six finishing techniques can give you professional results. Learn the six steps to enhance wood, restore antiques, or create new masterpieces. Furniture restoration has never been this easy. See which finishes are the safest to use.

9:30pm American

Woodshop

Furniture Repair and Restorations

Now is the time to develop skills to save time and money.

By learning some basic woodworking techniques, almost any piece of furniture can be brought back to life.

On this episode, see how three gems are saved from the bonfire.

10pm Ask This Old House

Lead Testing, Hillside Steps

Richard explains why sink clogs happen, how to prevent them, and offers safer maintenance alternatives.

Mauro demonstrates how to test for lead-based paint.

Then, Mark installs granite hillside steps, creating safer access to a backyard fire pit.

10:30pm Ask This Old

House

Nola Shutters, Hardwired Alarms

Nathan Gilbert upgrades shutters in a historic New Orleans neighborhood, matching the original style and material. Jenn Nawada and Lee Gilliam explain how to read fertilizer labels and choose between organic and synthetic options. Heath Eastman upgrades battery-operated smoke detectors to a hardwired combo alarm system. Heath asks a local fire chief for installation safety tips beforehand.

11pm Volunteer

Woodworker

Designs from the Garden

Craig Nutt is a garden variety



artist. His wooden chairs, tables, and sculptures unbelievably feature corn, butter beans, and other vegetables as legs, stretchers, and back rests.

11:30pm Volunteer

Woodworker

Art As Therapy

Kerry Smith found himself bed bound and in need of something to do. He turned to carving birds and became an acclaimed master of the art.

12am Woodsmith Shop

Home Office Accessories

Chris, Phil, and Logan pick out three projects to upgrade your home office with a personal touch. Logan turns a lamp based on a historic pattern. Chris spends time at the router table making a pencil box. Phil turns reclaimed lumber into a couple desk organizers.

12:30am Woodsmith Shop

Routed Picture Frames

Combine scrap wood, common router bits, and a little creativity to craft a variety of custom molding profiles. Chris shows how to make a table saw sled for cutting accurate miters. The result: eye-catching picture frames you can make in a short time.

30 Saturday

8pm Antiques Roadshow

Celebrating Asian-Pacific Heritage

Travel with ROADSHOW to watch incredible items from Asian-American, Asian and Pacific Islands creators,

including a Hawaiian Kou bowl, a Gandhi presentation spinning wheel, and an 1888 Joseph Nawahi painting.

Which is \$250,000-\$300,000?

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 Art of Europe

Ancient Rome

The Romans gave Europe its first taste of a common culture-and awe-inspiring art. From its groundbreaking architecture to its statues, mosaics, and frescos, Rome engineered bigger and better than anyone before. At its peak, the Roman Empire was a society of unprecedented luxury, with colossal arenas for entertaining the masses and giant monuments to egotistical emperors. And then it fell.

11pm French Chef Classics

Quiche Lorraine

Everybody's favorite French cheese pie. Illustrates: How to make a perfect pie dough, and pastry shell; how to make several types of quiches.

11:30pm Pati's Mexican Table

The Fire Kings

Retired mechanic Gualberto Elizondo, "Weber," surprised his grown kids when suddenly his grilling hobby turned him into a local celebrity and internet sensation. He drives Pati through the mountains of La Huasteca in his old car, then to his famous back patio where he and his family treat us to Cabrito en salsa and short ribs. But local chef Chuy Villareal of Cara De Vaca wants the world to know that the north of Mexico isn't just carne asada and he's putting a Mediterranean twist on his traditional dishes. In the kitchen recipes: Costillitas con Sal, Chile y Limon; Chile Lime Baby Back Ribs; Salsa Cruda de Chile Piquin Verde con Oregano; Green Piquin Chile and Oregano Salsa; Papitas con Queso Fundido y Tocino; Grilled Queso Fundido Potatoes with Bacon.

12am Farmer and the Foodie

Artisanal Cheese - Wildcat Mountain Cheese

Maggie and Lindsey visit a third-generation dairy farm in East Bernstadt, KY to learn about the cheese-making process including hooping and cutting fresh Swiss cheese curd. The versatile and beloved ingredient is on display in recipes like cheese souffle, pimento cheese and the ultimate cheese board.



Recipes: Cheese Souffle The Ultimate Cheese Board Pimento Cheese Quick-Pickled Swiss Chard Stems
12:30am Cook's Country
Seafood in a Snap
Test cook Bryan Roof hits the road to Oregon and makes Grilled Mussels for host Julia Collin Davison. Toni Tipton-Martin celebrates the Texas Shrimp Diva. And test cook Lawman Johnson prepares One-Pot Shrimp Piccata Pasta for host Bridget Lancaster.

31 Sunday

8pm Antiques Roadshow

Cheekwood Estate & Gardens, Hour 2

Visit Music City for astonishing finds including a Civil War Union soldier archive, Disneyland railroad hat badges, ca. 1957, and an art deco diamond, sapphire & pearl necklace, ca. 1925. One find is \$75, 000 to \$85,000!

9pm American Woodshop

Finishing Like A Pro

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9:30pm American Woodshop

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10pm Confucius Was A Foodie

11pm People of the North
Fishing Community of Soroya (Soroya)

Arne, Stig and Frida travel to Soroya to indulge in the various flavors the island has to offer. Arne and Stig venture out at sea to catch halibut, the holiest fish of them all. Meanwhile, Frida samples local ingredients and prepares a delicious meal for the team.

11:30pm Joanne Weir's Plates and Places

Take Me to Spain

Joanne goes tapas-hopping in Rioja, Spain and brings the inspiration back to her home kitchen where we will experience the fine art of authentic tapas-making without leaving home. Spicy Paprika Shrimp with Amontillado; Oven Potato Chips with Boquerones Dip; Vermouth Cocktail.

12am 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 ragÃ¹ 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 ragÃ¹ to make Lasagna Bolognese, a variation of the classic dish that uses besciamella rather than mozzarella or ricotta.

12:30am 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.