

## FEB 2026 WSKG CREATE EXPANDED GUIDE

### 1 Sunday

#### 8pm The Great American Recipe

##### *The Daily Dish*

Bring your appetites as the nine remaining home cooks share their favorite go-to quick meals and the dishes that always win over a crowd. Get ready for everything from mouth-watering shrimp tacos to a spicy sriracha pasta.

#### 9pm People of the North

##### *Flavors of the Fjord*

Journey to Norway's southwest coast, where history and gastronomy meet. Famous for its charming wooden houses and vibrant restaurant scene, our hosts visit Stavanger, the fourth largest city in Norway. A highlight of the trip is the "Restoration," a replica of the ship that carried Norwegian immigrants to the U.S.

#### 9:30pm People of the North

##### *Fosnavag: The Heart of the Herring Coast*

Venture to Fosnavag, a picturesque island in Norway's western waters, where fishing traditions are still thriving. Meet Rita Sevik, a pioneering shipowner, and young fisherman Isak and Thomas, who are shaping the future of Norway's herring fisheries. This episode delves into the deep connection

between the sea, faith, and community, offering a unique perspective on life along Norway's rugged coast.

#### 10pm Rick Steves Rome

In this hour-long travel special, Rick Steves explores the "Eternal City" of Rome, a grand and ancient metropolis rich with exquisite art, vibrant culture and centuries of history. In RICK STEVES ROME, Rick traces the rise and fall of classical Rome, meanders through the heart of Bernini's Baroque Rome and makes a pilgrimage to the Vatican. Then, he uncovers the charms of hidden neighborhoods filled with character and energy, enjoys a Roman feast, and mixes and mingles with the locals during an early-evening stroll through the city's romantic nightspots.

#### 11pm People of the North

##### *Trails to Spring*

In today's episode, the adventurous chef Sigrid joins Arne and Stig in Finse. Follow the team as they traverse from the snowy peaks of the Hardanger plateau down to Ulvik on mountain skis, navigating through a winter wonderland. Experience the transition from the majestic mountains to the blooming fjord valley of Hardanger in Spring.

#### 11:30pm 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.

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

##### *Holiday Entertaining*

This episode explores the best recipes for holiday entertaining. Milk Street Cook Matthew Card and Christopher Kimball prepare an Argentinian-Style Stuffed Pork Loin with Chimichurri, a layered and filling dinner. Then Milk Street Cook Erika Bruce whips up a buttery and rich French Walnut Tart, which is an elevated take on the classic American pecan pie.

#### 12:30am Americas Test Kitchen

##### *Canning Classics*

Host Julia Collin Davison goes into the test kitchen with test cook Becky Hays to reveal the secrets to making classic strawberry jam at home. Next, gadget guru Lisa McManus uncovers the best canning tools. Finally, test cook Dan Souza shows host Bridget Lancaster how to make the ultimate bread and butter pickles.

### 2 Monday

#### 8pm America's Test Kitchen

*Breakfast from Scratch*

Test cook Alex Heugel makes host Julia Collin Davison Biscuit Breakfast Sandwiches. Techniquely host Lan Lam Lan shares techniques to make picture-perfect pancakes. And test cook Aran Goyoaga makes Spiced Pear, Buckwheat, and Almond Pancakes for host Bridget Lancaster.

**8:30pm Kitchen Curious with Vivian Howard**

*Beans & Rice*

Vivian gives beans and rice the credit they deserve as affordable, shelf-stable staples. With Christine at Piggly Wiggly, she explores dried vs. canned beans and rice varieties, learning why together they form complete proteins. She visits Tidewater Grain's rice revival in Oriental, NC, suggesting bean crop rotation. A Bojangles stop inspires her pinto bean, sausage and rice bake.

**9pm People of the North**

*Helgelandskysten:*

*Archipelago Adventures*

Sail through Norway's stunning Helgeland coast, a treasure trove of islands, fresh seafood, and vibrant local culture. Meet the people who have chosen a life close to nature, from chocolatiers to brewers. Discover the beauty of sailing, gourmet meals in coastal settings, and a taste of local traditions through unique ingredients like seaweed butter and strong chocolate liqueur.

**9:30pm People of the North**

*Sunnal: Kingdom of the Waterfalls*

Explore the breathtaking beauty of Sunndal, Norway's kingdom of waterfalls. Join chef Nevada as she uncovers Sunndal's rich history, from British settlers to the local culinary delights. Journey through dramatic fjords, taste rhubarb cordial and rare herbs, and learn about Lady Arbuthnot's legacy in a local play, while hiking the majestic Vindu staircase.

**10pm Rick Steves' Europe**

*Portugal's Heartland*

Portugal has an oversized history, fascinating culture, and boatloads of sardines. Saving the capital city of Lisbon for another episode, Rick dances on the beach at Nazare, marvels at a medieval abbey in Batalha, visits a royal library and revels with university students in Coimbra, savors port wine with the people who made it along the Douro River, and gets to know Portugal's gritty and fascinating second city, Porto.

**10:30pm Ireland with Michael**

*The Galway Races*

Michael embarks on a nostalgic journey to the City of the Tribes, reconnecting with friends from his Riverdance days to celebrate the 20th Anniversary of Trad on the Prom. Escaping to the serene beauty of Connemara, he tries his hand at angling and marvels at the impressive art collection housed in the

luxurious Ballynahinch Castle. Uncover the allure of the rare Connemara Marble, and cap off the adventure with an energetic performance by Galway band Galvian Way.

**11pm Seeing Canada**

*Western Newfoundland & The Northwest Territories*

Canadian journalist Brandy Yanchyk explores Western Newfoundland's Quirpon Lighthouse Inn, Viking history and Gros Morne National Park. Next, she learns to fish on Blachford Lake Lodge, Northwest Territories with her Dene First Nations guide.

**11:30pm 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!

**12am Kitchen Curious with Vivian Howard**

*Beans & Rice*

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make picture-perfect  
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Buckwheat, and Almond  
Pancakes for host Bridget  
Lancaster.

### **3 Tuesday**

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

##### *Favorite Italian Classics*

The food of Naples stars in  
this episode. We begin with  
Christopher Kimball and Milk  
Street Cook Rose Hattabaugh  
assembling No-Fry  
Neapolitan Eggplant  
Parmesan, a lighter version of  
the original that skips the  
breeding. Milk Street Cook  
Matthew Card follows by  
preparing simple Broccoli  
Rabe and Sausage, and Milk  
Street Cook Bianca Borges  
making Italian comfort food,  
Pasta and Potatoes.

#### **8:30pm Kitchen Curious with Vivian Howard**

##### *Freezer*

Vivian celebrates freezers as  
kitchen workhorses, from  
family "lockers" storing  
garden spoils to mom's meal  
prep soup batches. She  
transforms Mexican takeout  
into frozen burritos, shops  
frozen vs. canned with  
Christine at Piggly Wiggly,  
and makes upside-down  
turkey veggie rice bowls for  
her kids. In Paris, she  
discovers Picard, France's  
beloved frozen food store.

#### **9pm People of the North** *Ryfylke: Vikings, Jazz, and Herring*

Dive into the diverse culture  
of Ryfylke, where Viking  
history, jazz festivals, and  
seafood culture intersect. Join  
Arne, Sigrid, and Stig in  
Karmoy, the home of Viking  
kings. Visit halibut farms,  
cider tastings, and uncover  
the island's local legends.

#### **9:30pm New Scandinavian Cooking**

##### *A Taste of Winter*

In preparation for a hike, Tina  
packs a lunch made of grilled  
flatbread, cabbage salad and  
smoked salmon. After a day  
of winter activities, Tina  
prepares a soup with  
meatballs and a chocolate  
dessert.

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

##### *Travel Skills: Cruising*

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

#### **10:30pm Joseph Rosendo's Steppin' Out**

##### *Little Rock, Arkansas - Deep in the Heart*

Joseph travels to Little Rock,

Arkansas to explore the spirit,  
perseverance and  
determination of the people  
who have made the banks of  
the Arkansas River their  
home both past and present.  
From the indigenous Plum  
Bayou mound-builders to  
Spanish and French explorers  
to ground-breaking civil rights  
activists to a governor turned  
president, Joseph soaks in  
the rich history of this  
Southern city.

#### **11pm Travels with Darley**

##### *North Dakota: Fargo & Beyond*

Explore the best of Fargo and  
beyond in North Dakota,  
diving into vibrant public art,  
history, unique safaris and  
culture. In Fargo, take a street  
art tour and visit the Plains Art  
Museum. Dine at historical  
hotels and restaurants with  
German and Scandinavian  
influences. Toast with a beer  
and shop local at Brewhalla,  
Fargo's bustling food hall. In  
Jamestown, head out on a  
unique bison safari and  
marvel at the World's Largest  
Buffalo Monument, before  
tasting farm-fresh cheese and  
gelato at Carrington's Cows  
and Co Creamery.

#### **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 Kitchen Curious with Vivian Howard**

##### *Freezer*

Vivian celebrates freezers as

kitchen workhorses, from family "lockers" storing garden spoils to mom's meal prep soup batches. She transforms Mexican takeout into frozen burritos, shops frozen vs. canned with Christine at Piggly Wiggly, and makes upside-down turkey veggie rice bowls for her kids. In Paris, she discovers Picard, France's beloved frozen food store.

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

*Favorite Italian Classics*

The food of Naples stars in this episode. We begin with Christopher Kimball and Milk Street Cook Rose Hattabaugh assembling No-Fry Neapolitan Eggplant Parmesan, a lighter version of the original that skips the breading. Milk Street Cook Matthew Card follows by preparing simple Broccoli Rabe and Sausage, and Milk Street Cook Bianca Borges making Italian comfort food, Pasta and Potatoes.

**4 Wednesday**

**8pm The Life of Loi: Mediterranean Secrets**

*Naxian Paradise*

This week, Chef Maria Loi brings us back to Naxos, the largest island in the Cyclades, to share some of its hidden treasures and cuisine made with the best local ingredients. Maria meets Chef Antonis Karamanis, and fisherman, Stelios Grillis to cook classic Naxian dishes: Traditional

Grilled Squid and Fish Stew. Back in New York, Maria serves up dishes inspired by her time on Naxos.

**8:30pm Kitchen Curious with Vivian Howard**

*Cast Iron*

Vivian celebrates cast iron skillets - from scouring antiques with Warren Brothers to touring Charleston's Smithey Ironware. She debunks cleaning myths, compares cast iron and carbon steel, cooks shakshuka, and bakes a cornmeal-blueberry coffee cake - honoring cast iron's enduring role in American kitchens past and present.

**9pm New Scandinavian Cooking**

*Food for a Polar Expedition*

In today's episode, Andreas goes on a polar expedition onboard Hurtigruten and travels north along the beautiful and icy coastline of Norway. He visits the mountains of northern Norway, where he cooks king crab, fit for activities and fun in the snow. The journey continues to the north east of the country and ends in Kirkenes with a perfect hot chocolate at the Snow Hotel.

**9:30pm New Scandinavian Cooking**

*Danish Influences*

Andreas joins a pack of hunters in Aalborg, Northern Denmark to make a generous wild duck, with red cabbage and potatoes cooked in duck fat. During the crossing to Norway, he makes classic

Danish meatballs. Once Andreas arrives at Langesund, safely back on Norwegian soil, he prepares another wild duck with herbs.

**10pm 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.

**10:30pm Samantha Brown's Places to Love**

*Mainz, Wiesbaden and Rothenburg, Germany*

In Germany's largest wine region, Mainz unfolds like a delightful Riesling. Samantha explores the ruins of a Roman amphitheater near a main train station and visits Eva Vollmer Winery, learning about the "future wine" movement. She enjoys German wine at Weinhaus Loesch, then travels to Wiesbaden to taste hot chocolate at Kunder Chocolateria, a family-owned shop. At the Wiesbaden Museum, she admires the largest Art Nouveau collection. Finally, she tours the fairy-tale town of

Rothenburg, experiencing its medieval charm and visiting the Kathe Wohlfahrt Christmas Shop, home to an impressive collection of authentic German Christmas decor.

**11pm DayTripper**

**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 Kitchen Curious with Vivian Howard**

*Cast Iron*

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serves up dishes inspired by her time on Naxos.

**5 Thursday**

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

*Korean Fried Chicken*

We take a trip to South Korea to learn their sweet and spicy version of KFC and more.

Back in the kitchen, Christopher Kimball and Milk Street Cook Bianca Borges prepare dakgangjeong: crisp, well-seasoned Korean Fried Chicken. Next, Milk Street Cook Wes Martin makes ultratender Beef Bulgogi. To finish, Milk Street Cook Rosemary Gill assembles Kimchi Fried Rice, an umami-packed dish.

**8:30pm Kitchen Curious with Vivian Howard**

*Pasta*

Vivian uses pasta to explore a global tradition: stretching small amounts of meat into meals. Nutritionist Christine Byrne helps her weigh whole grain pasta's value while Dan Pashman joins Vivian for a noodle crawl in Charleston featuring meaty spins on classics. She returns home to make two pantry-friendly dishes - spaghetti with anchovy and breadcrumbs, and a modern Hamburger Helper with bowties, beef and cabbage.

**9pm New Scandinavian Cooking**

*Arctic Fire*

In today's episode, Niklas visits the island of Kjollefjord in Finnmark, well above the

Arctic Circle, and home to some of the world's richest fisheries. Niklas meets up with three generations of fishermen and goes fishing for haddock.

**9:30pm New Scandinavian Cooking**

*A World of Flavors*

Join Chef Christer Rodseth on an exciting culinary journey from Norway to Chile. Christer serves pickled Scandinavian herring on rye bread and prepares a mouth-watering Chilean ceviche with avocado and sweet tomatoes. Discover the world of wine at a winery before heading to picturesque vineyards for a rustic steak cooked to perfection. Get ready for a feast that will leave you craving more.

**10pm Rick Steves' Europe**

*European Festivals I*

In this first of two episodes on Europe's greatest festivals, Rick cheers with the masses at Siena's crazy Palio horse race, tosses a caber at a Scottish Highland Games, dons a mask for Carnevale in Venice, and celebrates Easter in Greece. Dropping in on some of the Continent's top parties, he discovers that each one is a celebration of traditional culture, and all of them are full of opportunities to sing and dance, feast on traditional food, and party with locals.

**10:30pm Joseph Rosendo's Steppin' Out**

*Iceland - Summer Solstice and Epic Nature*

On a grand tour of Iceland,

Joseph celebrates Summer Solstice with colorful puffins on Grimsey Island, marches in Reykjavik's National Day parade, helicopters over an erupting volcano, and descends 400 feet into a dormant one. Along with glaciers, geysers, waterfalls, and iconic black beaches, he reveals the beauty and cultural richness of Iceland's people.

### **11pm View Finders**

#### *Acadia National Park*

The View Finders head to the only national park in the northeast United States to capture some beautiful fall colors. They spend time on the coast, in the mountains, and on the carriage roads that wind throughout the park, and also talk to experts about some important conservation initiatives.

### **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 Kitchen Curious with Vivian Howard**

#### *Pasta*

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make two pantry-friendly dishes - spaghetti with anchovy and breadcrumbs, and a modern Hamburger Helper with bowties, beef and cabbage.

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### **6 Friday**

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

##### *Canning Classics*

Host Julia Collin Davison goes into the test kitchen with test cook Becky Hays to reveal the secrets to making classic strawberry jam at home. Next, gadget guru Lisa McManus uncovers the best canning tools. Finally, test cook Dan Souza shows host Bridget Lancaster how to make the ultimate bread and butter pickles.

#### **8:30pm Kitchen Curious with Vivian Howard**

##### *Fat*

Vivian explores fat's misunderstood role in the kitchen, from saved bacon

grease to salad toast with olive oil. At the grocery store with Christine, she breaks down cooking oils, storage tips and fat myths. In California, a visit to Corto reveals what makes great olive oil and how olives compare to other crops amid climate change. Back home, Vivian fries fish in peanut oil with a bold mayo smear.

### **9pm No Passport Required Houston**

#### Join Chef Marcus

Samuelsson in Houston -- America's most diverse city -- to explore the food and culture of its Nigerian and West African community. Along the way, Samuelsson cooks with cutting-edge chefs as well as traditional home cooks.

### **10pm Fly Brother with Ernest White II**

#### *Detroit*

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

### **10:30pm World's Greatest Cemeteries**

#### *Woodlawn Cemetery, Bronx, Ny*

Join Host/Producer Roberto Mighty and tour a National Historic Landmark. New York's Woodlawn Cemetery is the final resting place of legends - Duke Ellington, Herman Melville, Bat Masterson, Celia Cruz, Dorothy Parker, Miles Davis, Jokichi Takamine and Irving Berlin. Gilded age

monuments, towering mausoleums, modern sculptures and exquisite landscaping grace this tree-lined urban oasis.

**11pm Kevin Belton's Cookin' Louisiana**

*Rapides Parish: Heart of Louisiana*

Pan Fried Bass with Lemon Garlic Herb Sauce; Biscuits and Sausage Gravy; Kolache.

**11:30pm Kitchen Queens: New Orleans**

*Jazzy Shrimp*

If you love shrimp, you won't want to miss this episode of Kitchen Queens when the ladies of the kitchen share recipes for iconic New Orleans shrimp recipes - Andouille Spiced Gulf Shrimp, Shrimp and Grits and Shrimp Clemenceau.

**12am Afro-Latino Travels with Kim Haas**

*Afro-Colombian Culture Along The Pacific Coast*

Colombia's Pacific coastline is home to lush rain forests, beautiful beaches, and the African diaspora. At the Sugarcane Museum, Kim learns about Colombia's colonial era Afro descendant people who built the country's sugar cane and rail industries. She traces the fight for freedom to the country's first Black female Vice President, brilliantly portrayed by painter Jose Eibar Castillo. And, traveling via a unique motorcycle rebuilt for the rail line, Kim travels off the beaten path to the bio diverse natural reserve of San

Cipriano.

**12:30am Dooky Chase Kitchen: Leah's Legacy**  
*Make It Good*

The Chase family grew a corner sandwich shop into one of the most culturally significant restaurants in the country, where Chef Leah Chase became known as the Queen of Creole Cuisine. In this episode, grandson Dook Chase and great-granddaughter Zoe Chase prepare Smothered Pork Chops with Rice Dressing and Chicken Creole, two Leah Chase staples.

Granddaughter Eve Marie Haydel blends a mocktail dedicated to her aunt, Stella Chase Reese.

**7 Saturday**

**8pm The Great American Recipe**

*Love Language*

Join us in the kitchen as the remaining eight cooks share favorite comfort foods and a dish inspired by a loved one. From first date cuisine to sentimental recipes passed down through generations, love is definitely in the air.

**9pm 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.

**9:30pm 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!

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

Join Rick Steves on an alpine adventure in this hour-long thin-air thriller! From Italy to Austria all the way to France, RICK STEVES BEST OF THE ALPS is packed with scenic train rides, breathtaking lifts, majestic glaciers, and unforgettable hikes. In this greatest-hits blitz of the Alps, Rick celebrates both nature and culture while visiting the high points of Europe.

**11pm Essential Pepin**

*All Puffed Up*

Sugared Puff Paste Sticks; Fast Puff Pastry; Crystallized Puff Paste Of Orange; Choux A La Creme; Chocolate Paris-Brest Cake.

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

*Flour Power*

Wheat and meat are two staples of Sonoran cuisine, and Pati shows her take on a classic recipe that uses both, a carne con chile burrito. In Sonora, she tours one of Hermosillo's oldest flour mills and gets a lesson on making coyotas, a traditional dessert, at a local bakery. Then, Pati shows us how to make coyotas at home.

**12am Farmer and the Foodie**

*Chickens - Foxhollow and Rootbound Farms*

Maggie and Lindsey learn natural ways of raising chickens, take part in a

chicken roundup and collect eggs. They return to the kitchen to create a speedy weeknight meal of spatchcock chicken and poached eggs topped with a hollandaise sauce.

**12:30am Cook's Country**  
*Chinese Noodles and Egg Rolls*

Test cook Kelly Song makes host Julia Collin Davison Shanghai Scallion Oil Noodles. Toni Tipton-Martin shares the story of Grace Young and her work supporting Chinatowns across America. And test cook Lawman Johnson makes host Bridget Lancaster American-Style Egg Rolls.

**8 Sunday**

**8pm The Great American Recipe**

*Moveable Feasts*

Get ready to grab and go as the remaining seven cooks prepare handheld treats and the ultimate in outdoor dining. From picnics to tailgating to poolside, everyone has a delicious dish that tastes like sunshine and fun.

**9pm No Passport Required**  
*Houston*

Join Chef Marcus Samuelsson in Houston -- America's most diverse city -- to explore the food and culture of its Nigerian and West African community. Along the way, Samuelsson cooks with cutting-edge chefs as well as traditional home cooks.

**10pm Rick Steves Cruising**

**The Mediterranean**

In RICK STEVES CRUISING THE MEDITERRANEAN, Rick sails from Barcelona to Athens, with exciting stops along the way in the French Riviera, Rome, Naples and more. Rick's goal is to explore the ins and outs and pros and cons of this popular travel option. Throughout the course of his travels, he's captivated by some of the great ports of the Mediterranean - savoring iconic sights, romantic island getaways, and lazy time on the beach. He also learns how to make the most of the cruising experience, while taking advantage of his limited time on shore. In addition to highlighting all the benefits of cruising, Rick also points out the downsides, such as the inevitable congestion and commercialism that comes with mass tourism.

**11pm People of the North**

*Treasures of Western Norway*  
Join the team as they venture through Hardanger, renowned as the apple and cider county of Western Norway. Their journey leads them to the historic manor house of Rosendal before Sigrid delves into the intricacies of fjord aquafarming. Then, Sigrid, Arne and Stig indulge in regional specialties at the charming restaurant Buer, nestled at the end of the road on the opposite side of the mountains.

**11:30pm 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.

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

*The New Paris*

Welcome to the new Paris. In this episode, Milk Street Cook Lynn Clark and Christopher Kimball make cloudlike Potato Gnocchi with Butter, Sage and Chives. Then Milk Street Cook Bianca Borges whips up Lamingtons, small chocolate-coated, coconut-covered cakes from Australia by way of Le Petit Grain boulangerie in Paris. Finally, Milk Street Cook Erika Bruce throws together Greens with Walnuts, Parmesan and Pancetta Vinaigrette, a mainstay of French cooking.

**12:30am Americas Test Kitchen**

*Steak and Veggies*

Host Bridget Lancaster shows host Julia Collin Davison how to make the best pan-seared flank steak with mustard-chive butter. Then, equipment expert Adam Ried reviews carbon steel skillet in the

Equipment Corner. Finally, test cook Becky Hays uncovers the secrets for making walkaway ratatouille.

## **9 Monday**

### **8pm America's Test Kitchen**

*A Taste of Sichuan*

Test cook Lan Lam makes Dry Chili Chicken for host Bridget Lancaster. Tasting expert Jack Bishop breaks down different miso. And test cook Dan Souza prepares Suan La Bai Cai (Sour and Hot Nappa Cabbage) for host Julia Collin Davison.

### **8:30pm Kitchen Curious with Vivian Howard**

*Rooted Vegetables*

Vivian reclaims root vegetables as comfort food icons. With nutritionist Christine Byrne, she browses Walmart's produce aisle, exploring roots' colors and health benefits. She visits a lab where chef Jenny Brule develops instant sweet potatoes, then heads to her church kitchen to elevate hummus with raw beet relish and wow meat lovers with a decadent multi-root gratin.

### **9pm Fly Brother with Ernest White II**

*Detroit*

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

### **9:30pm World's Greatest Cemeteries**

*Woodlawn Cemetery, Bronx, Ny*

Join Host/Producer Roberto

Mighty and tour a National Historic Landmark. New York's Woodlawn Cemetery is the final resting place of legends - Duke Ellington, Herman Melville, Bat Masterson, Celia Cruz, Dorothy Parker, Miles Davis, Jokichi Takamine and Irving Berlin. Gilded age monuments, towering mausoleums, modern sculptures and exquisite landscaping grace this tree-lined urban oasis.

### **10pm 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 CefalÀ, 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.

### **10:30pm Ireland with Michael**

*Back Home to Derry*

Michael's journey from Dublin to Derry is filled with captivating stops, including Sliabh Gullion, where he explores the enchanting Killeavy Castle and the majestic Mountains of Mourne. On Dart Mountain, he learns the fine art of cheese-making and crafts his own signature gin. The harmonious tunes of The Four Harps provide a musical backdrop as he delves into

the charm of Derry Girls with insights from a local expert at the city museum. The day concludes at the elegant Ebrington Hotel, where he meets the chef who recently cooked for President Biden. He listens to the soulful pipes of Tim Britton.

### **11pm Seeing Canada**

*Nunavut & Yukon*

Canadian journalist Brandy Yanchyk travels through the Northwest Passage and explores Nunavut on Adventure Canada's expedition cruise ship. Next, she delves into Yukon's historic Gold Rush past.

### **11:30pm 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.

### **12am Kitchen Curious with Vivian Howard**

*Rooted Vegetables*

Vivian reclaims root vegetables as comfort food icons. With nutritionist Christine Byrne, she browses Walmart's produce aisle, exploring roots' colors and health benefits. She visits a lab where chef Jenny Brule develops instant sweet potatoes, then heads to her church kitchen to elevate hummus with raw beet relish and wow meat lovers with a decadent multi-root gratin.

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

*A Taste of Sichuan*

Test cook Lan Lam makes Dry Chili Chicken for host Bridget Lancaster. Tasting expert Jack Bishop breaks down different miso. And test cook Dan Souza prepares Suan La Bai Cai (Sour and Hot Nappa Cabbage) for host Julia Collin Davison.

## **10 Tuesday**

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

#### *New Bistro Classics*

Christopher Kimball searches Paris for new spins on bistro classics, starting with a surprising take on French Onion Soup. Back at Milk Street, Rose Hattabaugh makes Oven-Baked Three-Layer Croque Monsieur Sandwiches, a fuss-free recipe that's doable on any night of the week. Finally, Rosemary Gill prepares a modern twist on garlic bread: Garlic Toasts with Goat Cheese and Herb Salad.

### **8:30pm Kitchen Curious with Vivian Howard**

#### *Pickles*

Vivian breaks down the basics of pickling, turning bagged salad into kraut and saving money while supporting digestive health. With Christine, she explores vinegar options and debates fermented vs. vinegar pickles. A trip to the Mt. Olive Pickle Festival offers laughs and quick pickle insights. Back in the kitchen, Vivian shares her essential pickled tomato recipe - aka Red Weapons.

### **9pm Kevin Belton's Cookin'**

### **Louisiana**

#### *Rapides Parish: Heart of Louisiana*

Pan Fried Bass with Lemon Garlic Herb Sauce; Biscuits and Sausage Gravy; Kolache.

### **9:30pm Kitchen Queens: New Orleans**

#### *Jazzy Shrimp*

If you love shrimp, you won't want to miss this episode of Kitchen Queens when the ladies of the kitchen share recipes for iconic New Orleans shrimp recipes - Andouille Spiced Gulf Shrimp, Shrimp and Grits and Shrimp Clemenceau.

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

#### *Scotland's Highlands*

The Highlands stoke kilted dreams of Scotland...where legends of Bonnie Prince Charlie swirl around lonely castles. Rick visits the "Weeping Glen" of Glencoe, bustling Inverness, and the battlefield at Culloden. Then he makes a pilgrimage to the spiritual capital of a major clan, and goes prehistoric at Stone Age burial grounds and Iron Age island forts.

Venturing along the Caledonian Canal and watching for Nessie at Loch Ness, Rick watches a sheepdog demonstration and enjoys traditional folk music.

### **10:30pm Joseph Rosendo's Steppin' Out**

#### *Malaysia - A Tapestry of Riches*

Joseph revels in the rich tapestry of Malaysia as he swims with turtles on Redang Island, learns traditional Batik

printing, discovers truths at the Crystal Mosque, and makes Roti Canai at a roadside stand. From singing with indigenous children at Royal Belum National Park to exploring Kuala Lumpur by Vespa, Joseph experiences the nation's vibrant markets, high-rise luxury, and inviting people.

### **11pm Travels with Darley**

#### *Delaware Revolutionary Road Trip*

Embark on a "Revolutionary Road Trip" through Delaware to uncover the state's pivotal role in the American Revolution, historical landmarks, and hidden gems. Explore Delaware's captivating heritage, from the historic New Castle Courthouse and Cooch's Bridge Historic Site to the vibrant city of Wilmington with its revolutionary landmarks. Visit the John Dickinson Plantation and the Zwaanandael Museum in Lewes for insights into colonial life and enjoy bird watching at Bombay Hook National Wildlife Refuge. This episode reveals the unique stories that shaped Delaware's legacy.

### **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 Kitchen Curious with Vivian Howard**

#### *Pickles*

Vivian breaks down the basics of pickling, turning bagged salad into kraut and saving money while supporting digestive health. With Christine, she explores vinegar options and debates fermented vs. vinegar pickles. A trip to the Mt. Olive Pickle Festival offers laughs and quick pickle insights. Back in the kitchen, Vivian shares her essential pickled tomato recipe - aka Red Weapons.

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**11 Wednesday**

**8pm The Life of Loi: Mediterranean Secrets**

*A Family Affair*

Chef Maria Loi takes us to Naxos, known for its beautiful villages, artisanal crafts and cuisine, and wonderful people. Maria introduces us to the Polykreti family, with whom she makes two special Naxian dishes: Cheese Bread and Roasted Seasonal

Vegetables with Lamb. Back in her New York kitchen, Maria shares some easy adaptations of these Naxian treasures.

**8:30pm Kitchen Curious with Vivian Howard**

*Fruit with More to Give*

Vivian tackles food waste by focusing on fruit that still has more to give. She turns her kids' uneaten apples into oatmeal, makes syrup from scraps with her nephew at Handy & Hot, and learns from the Li Sisters as they cook with imperfect produce. Back at the church, she whips up a sheet pan dinner with smoochy grapes, bratwurst and Brussels sprouts - making the most of what's on hand.

**9pm Afro-Latino Travels with Kim Haas**

*Afro-Colombian Culture Along The Pacific Coast*

Colombia's Pacific coastline is home to lush rain forests, beautiful beaches, and the African diaspora. At the Sugarcane Museum, Kim learns about Colombia's colonial era Afro descendant people who built the country's sugar cane and rail industries. She traces the fight for freedom to the country's first Black female Vice President, brilliantly portrayed by painter Jose Eibar Castillo. And, traveling via a unique motorcycle rebuilt for the rail line, Kim travels off the beaten path to the bio diverse natural reserve of San Cipriano.

**9:30pm Dooky Chase Kitchen: Leah's Legacy**  
*Make It Good*

The Chase family grew a corner sandwich shop into one of the most culturally significant restaurants in the country, where Chef Leah Chase became known as the Queen of Creole Cuisine. In this episode, grandson Dook Chase and great-granddaughter Zoe Chase prepare Smothered Pork Chops with Rice Dressing and Chicken Creole, two Leah Chase staples.

Granddaughter Eve Marie Haydel blends a mocktail dedicated to her aunt, Stella Chase Reese.

**10pm Rick Steves' Europe**  
*Scotland's Islands*

Rick begins on the tranquil Isle of Iona, where Christianity first reached the shores of Scotland, and nearby Staffa, with a lovable puffin colony. Then he visits another of the Inner Hebrides, road-tripping across the Isle of Skye, where he explores Iron Age forts, thatched crofter huts, and the dramatic Trotternish Peninsula. Finally, he sails to Orkney - more Nordic than Celtic - with its stony remnants of a thriving Iron Age civilization and evocative reminders of the 20th-century wartime harbor at Scapa Flow.

**10:30pm Samantha Brown's Places to Love**

*Route 66 - Missouri to Oklahoma*

Samantha starts her trip with

a view of the St. Louis Arch and visits Ted Drewes Frozen Custard, famous for its thick desserts. She meets author Michael Wallis, who shares insights on Route 66.

Exploring Cuba, Missouri, she admires colorful murals and the Osage Trail Legacy monument. Crossing the Arkansas River, she stops at the Uranus Fudge Factory. In Carthage, she learns about a little-known Civil War battle before heading to Springfield, the official birthplace of Route 66. In Kansas, she visits Gearhead Curios, a unique pit-stop, then meets a joyful business owner at Buck Atom's Cosmic Curios in Tulsa. Finally, she reflects on the Tulsa massacre at a memorial before learning why Tulsa is known as the Route 66 capital.

### **11pm DayTripper**

### **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 Kitchen Curious with Vivian Howard**

*Fruit with More to Give*

Vivian tackles food waste by focusing on fruit that still has more to give. She turns her kids' uneaten apples into oatmeal, makes syrup from scraps with her nephew at Handy & Hot, and learns from the Li Sisters as they cook with imperfect produce. Back

at the church, she whips up a sheet pan dinner with smoochy grapes, bratwurst and Brussels sprouts - making the most of what's on hand.

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

*A Family Affair*

Chef Maria Loi takes us to Naxos, known for its beautiful villages, artisanal crafts and cuisine, and wonderful people. Maria introduces us to the Polykreti family, with whom she makes two special Naxian dishes: Cheese Bread and Roasted Seasonal Vegetables with Lamb. Back in her New York kitchen, Maria shares some easy adaptations of these Naxian treasures.

### **12 Thursday**

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

*Mexico's Riviera*

Christopher Kimball goes on a fishing trip off the Pacific Coast of Mexico to learn the art of Mexican seafood. Back at Milk Street, he prepares Slow-Roasted Snapper with Chili and Lime. Plus, Matt Card makes Mexican-Style Shrimp in Chili-Lime Sauce, Rosemary Gill gives a lesson on Chilis 101 and we visit Santiago Munoz at his tortilleria Maizajo to learn the secret to amazing heirloom tortillas.

### **8:30pm Kitchen Curious with Vivian Howard**

*Beans & Rice*

Vivian gives beans and rice

the credit they deserve as affordable, shelf-stable staples. With Christine at Piggly Wiggly, she explores dried vs. canned beans and rice varieties, learning why together they form complete proteins. She visits Tidewater Grain's rice revival in Oriental, NC, suggesting bean crop rotation. A Bojangles stop inspires her pinto bean, sausage and rice bake.

### **9pm No Passport Required Boston**

Visit Boston with Chef Marcus Samuelsson to learn about the Portuguese, Brazilian and Cape Verdean diasporas, united by one language in the bustling port city they call home. Meet the chefs who are continuing and transforming culinary traditions.

### **10pm Rick Steves' Europe Glasgow and Scottish Passions**

Glasgow, once an industrial powerhouse, offers a fun look at Scotland's vibrantly gritty urban side - full of edgy street art, trendy dining, and the striking architecture of Charles Rennie Mackintosh. Leaving town, Rick taps into Scottish passions as he tours historic Stirling Castle, enjoys a bagpiping lesson, samples a dram at the land's most beloved distilleries on the Speyside Whisky Trail, and struggles to lift the Manhood Stone at a Highland Games.

### **10:30pm Joseph Rosendo's Steppin' Out**

*Cuba: A Journey of Heritage*

*and Heart*

From Havana to Vinales, Joseph returns to his grandparents' homeland in Cuba. It's a heartfelt homecoming as he dives into the vibrant culture of his family's past. He enjoys an electrifying dance performance, hand rolls cigars at a finca, learns about maintaining vintage cars, bakes bread in Old Havana, and is filled with emotion to find a cathedral dedicated to Saint Rosendo.

**11pm View Finders**

*Flaming Gorge*

The Flaming Gorge National Recreation area is famous for its fishing, but the natural beauty is just as impressive. Chris and Paul explore the gorge by car, foot, and boat to capture some beautiful photographs and soak in the rugged landscape.

**11:30pm 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.

**12am Kitchen Curious with Vivian Howard**

*Beans & Rice*

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**13 Friday**

**8pm Americas Test Kitchen Steak and Veggies**

Host Bridget Lancaster shows host Julia Collin Davison how to make the best pan-seared flank steak with mustard-chive butter. Then, equipment expert Adam Ried reviews carbon steel skillet in the Equipment Corner. Finally, test cook Becky Hays uncovers the secrets for making walkaway ratatouille.

**8:30pm Kitchen Curious with Vivian Howard**

*Freezer*

Vivian celebrates freezers as kitchen workhorses, from family "lockers" storing garden spoils to mom's meal prep soup batches. She transforms Mexican takeout

into frozen burritos, shops frozen vs. canned with Christine at Piggly Wiggly, and makes upside-down turkey veggie rice bowls for her kids. In Paris, she discovers Picard, France's beloved frozen food store.

**9pm Fresh Glass**

*Camins2dreams*

Tara Gomez and Mirera Taribo are winemakers in the Santa Ynez Valley. Tara is the first Native American woman winemaker in the United States, and her wife, Mireia, is a Spanish winemaker who brings her old-world winemaking skills to Central California. Making wine for Tara's tribe was the catalyst for Camins2Dreams, created by the duo, destined to follow the path to their dreams. Cassandra ventures to the Santa Ynez Valley with the pair to discuss their unique winemaking approach. Cassandra also meets Mexico-born and decorated Executive Chef Claudette Zepeda. Representation in fine dining while supporting Tara, Mirera, and others is part of her mission to diversify the industry.

**9:30pm Fresh Glass**

*Who's The Winemaker*

Cassandra visits her "wine mom," Denise Clarke, the only Black Woman winemaker in San Diego County. Denise owns and runs Altipiano Vineyard in Escondido, California. She is an award-winning winemaker, with visitors often asking, "who's

the winemaker?" The 2007 fires in San Diego devastated her avocado fields motivating her to plant grapes. Denise is adding to the history of the Highland Valley Wine Trail in San Diego County and creating generational wealth. Dr. Ricky Shabazz, the President of San Diego City College, and Donna DeBerry, President and CEO of the County of San Diego Black Chamber of Commerce, discuss the importance of closing the Black wealth gap and creating equity in education and business.

#### **10pm Fresh Glass**

*The Legacy of a Trailblazer*  
Cassandra meets wine legend Iris Duplantier Rideau, the first Creole woman to own a winery in the United States. From growing up in Jim Crow to becoming a pioneer in various industries, Iris's story transcends decades of history. Sharing her story and mentoring others like Jason McClain, Founder of McClain Cellars cements her legacy as a trailblazer, bridging the gap for women and BIPOC industry hopefuls.

#### **10:30pm Fresh Glass**

*Cassandra Embraces Sisterhood*  
Cassandra connects with the McBride Sisters, one of the largest Black-Owned wine companies in the United States. Their success and dedication to paying it forward inspired women like Fern Stroud, Founder of Black Vines to lean on her sisters to

create an ecosystem of community, culture, and sisterhood.

#### **11pm Fresh Glass**

*Cassandra Gets Down and Dirty*

Garden 31, created by Chris Burroughs brings agriculture to urban communities to eradicate food deserts, create job training programs, and educate future generations. With the help of University Agriculture and Natural Resources, Chris's mission will thrive, inspire, and set an example of the possibilities.

#### **11:30pm Wine First**

*Rheingau*

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

#### **12am Wine First**

*Styria & Burgenland*

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

#### **12:30am Wine First**

*Douro, Portugal*

The Douro wine region could easily be called the enchanted valley, with the magnificent Douro River carved into its hilly landscape. Hosts Maya, Yolanda, and Liora travel along the mighty river in search of the famous Douro wines to challenge acclaimed Michelin-starred chef Rui Paula to make dishes that perfectly pair with the hosts' selections.

### **14 Saturday**

#### **8pm The Great American Recipe**

*Party on a Plate*

Get ready to party as the six remaining home cooks share their favorite special occasion and holiday recipes. From modern takes on classic gourmet fare to old-time family recipes filled with love and memories, it's a special night in the barn.

#### **9pm 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!

#### **9:30pm 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.

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

RICK STEVES EGYPT:

YESTERDAY & TODAY sails beyond Europe, exploring the historic and cultural wonders of Egypt. In the teeming metropolis of Cairo, Rick climbs to the center of a pyramid, greets the Sphinx and marvels at King Tut's gold. In the fabled city of Alexandria, Rick - in typical Through the Back Door fashion - brings viewers into a wonderland of back lanes and introduces a traditional shisha (hookah) experience. In Luxor, the glories of the pharaohs are revealed through their temples and their hidden tombs. And on the Nile, after sailing on a timeless felucca, Rick upgrades to a riverboat and kicks back while enjoying iconic views of palm trees, minarets and rustic villages. Then, the finale shares a tour of Ramesses II's magnificent temple ruins at Abu Simbel.

### **11pm Essential Pepin**

*Shell-Ebration*

Crab Cakes With Avocado Sauce; Oysters Madison; Mussels Poulette; Mussels Gratinee; Clam Fritters.

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

*Sonoran Family Favorites for Sami*

Pati spends a day in the kitchen with her middle son, Sami, cooking recipes inspired by her travels in Sonora that she knows he'll love. In Sonora, Pati sees firsthand how the family bond can be the secret to delicious recipes at two famous family

run street food stands, Johnny's Tacos in Hermosillo and Los Bochos in Cocorit.

### **12am Farmer and the Foodie**

*New Roots - New Roots' Old Louisville Fresh Stop Market; Barr Farms*

Maggie and Lindsey learn about New Roots, a shareholder program that brings fresh vegetables and fruits to those who may not have access to them. They visit with a Kentucky farmer helping with New Root's mission. Recipes include roasted carrot hummus, broccoli quinoa salad and swiss chard bok choy cups.

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

#### **15 Sunday**

#### **8pm The Great American Recipe**

*Mix It Up*

Watch what happens when the five remaining cooks have to swap recipes and prepare each other's dishes. Then, each must wow the judges with an original fusion dish that represents their own uniquely American story.

#### **9pm Fresh Glass**

*Camins2dreams*

Tara Gomez and Mirera Taribo are winemakers in the Santa Ynez Valley. Tara is the first Native American woman winemaker in the United States, and her wife, Mireia, is a Spanish winemaker who brings her old-world winemaking skills to Central California. Making wine for Tara's tribe was the

catalyst for Camins2Dreams, created by the duo, destined to follow the path to their dreams. Cassandra ventures to the Santa Ynez Valley with the pair to discuss their unique winemaking approach. Cassandra also meets Mexico-born and decorated Executive Chef Claudette Zepeda. Representation in fine dining while supporting Tara, Mirera, and others is part of her mission to diversify the industry.

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#### **10pm Rick Steves European Festivals**

In RICK STEVES SPECIAL:

EUROPEAN FESTIVALS, Rick travels throughout the Continent celebrating the top 10 festivals, each one rich with tradition, great food and fun. In Spain, Rick runs the bulls in Pamplona and dances with locals at the April Fair in Seville. He also dons a mask in Venice for Carnival, which first began in 1162, and cheers on the horses at The Palio di Siena in Italy. Continuing the celebration across Europe, Rick hoists a frothy stein at Munich's Oktoberfest, tosses a caber (a large tapered pole) at a Scottish Highland Games, and joins several European families for their traditional Easter and Christmas observances.

**11pm People of the North**

*Richness from the Sea*

The rich bounty of fish in Northern Norway is renowned, and in this episode, Arne, Frida, and Stig venture to Vesteralen in Nordland County to explore modern aquaculture. Near the village of Sortland, they uncover a gastronomic gem at Kvitnes Farm, promising a culinary odyssey. Today's culinary focus is on salmon, a perfect fit for Frida, who crafts Japanese-inspired maki sushi rolls.

**11:30pm 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.

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

*Amazing One-Layer Cakes*

In this episode, we explore the wide world of amazing one layer cakes. Milk Street Cook Bianca Borges bakes up a brownie-like Caprese Chocolate and Almond Torte with only six ingredients. We then move on to the Spanish Almond Cake (Tarta de Santiago), a simple yet delicious one-bowl endeavor. Briana Holt of Tandem Bakery in Portland, Maine, stops by for a Milk Street visit. She teaches Christopher Kimball how to get a perfectly glazed Browned Butter and Coconut Loaf Cake.

**12:30am Americas Test Kitchen**

*Mediterranean Grill*

Host Julia Collin Davison uncovers the secrets to making the best grilled shrimp and vegetable kebabs. Then, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of whole-milk Greek yogurt. Finally, test cook Dan Souza shows Julia how to make the best Persian-style rice with golden crust at home.

**16 Monday**

**8pm America's Test Kitchen**

*A Tale of Two Pastas*

Test cook Dan Souza makes

Pici alla Boscaiola (Handmade Pasta with Mushrooms and Sausage) for host Julia Collin Davison.

Tasting expert Jack Bishop talks all about stone-ground flour. And test cook Nik Sharma prepares a punchy Pasta with Creamy Lemon-Sichuan Peppercorn Sauce for host Bridget Lancaster.

**8:30pm 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.

**9pm Fresh Glass**

*The Legacy of a Trailblazer*

Cassandra meets wine legend Iris Duplantier Rideau, the first Creole woman to own a winery in the United States. From growing up in Jim Crow to becoming a pioneer in various industries, Iris's story transcends decades of history. Sharing her story and mentoring others like Jason McClain, Founder of McClain Cellars cements her legacy as a trailblazer, bridging the gap for women and BIPOC industry hopefuls.

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dedication to paying it forward inspired women like Fern Stroud, Founder of Black Vines to lean on her sisters to create an ecosystem of community, culture, and sisterhood.

### **10pm 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.

### **10:30pm Ireland with Michael**

*Sunny South East*

In Wexford, Michael uncovers a deep connection to American Civil Rights, immerses himself in plein air painting and admires an original Warhol at Kelly's Hotel on Rosslare Strand. In County Kilkenny, he tastes exquisite single estate Pot Still Whiskey paired with local cheeses, guided by food expert Santina Kennedy. The Bow Tides provide a lively soundtrack as Michael hones his culinary skills with a cooking lesson from TV chef Paul Flynn in the seaside town of Dungarvan, all while enjoying the vibrant sounds of Seo Linn.

### **11pm Seeing Canada**

*Pei, New Brunswick, Nova Scotia & Quebec*

Canadian Journalist Brandy Yanchyk explores Canada's Maritime provinces; Prince Edward Island, New Brunswick and Nova Scotia, followed by a trip to Quebec City, where she participates in the annual Winter Carnival.

### **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 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.

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## **17 Tuesday**

### **8pm Christopher Kimball's**

### **Milk Street Television**

*Vegetables for Meat Lovers*

Let your vegetables take center stage! Christopher Kimball makes Skillet Spanakopita, a new weeknight favorite with more creamy spinach and feta filling, prepared in less time. Next, Rosemary Gill makes Roasted Whole Cauliflower with Feta and Wes Martin whips up Oaxacan-Style Vegetables in Chili-Garlic Sauce. Plus, learn our "meat cheats" to add instant savoriness to your favorite vegetables!

### **8:30pm Relish**

*Global Grab N' Go: Pasties and Empanadas*

Portable, filling and easy on the wallet, unwrap the Cornish pastie with Alec and Fiona Duncan of Potter's Pasties and Pies and Argentine empanadas with Belen Rodriguez of Quebracho. Learn why these grab-and-go hand pies were developed and how they've spread throughout the world.

### **9pm Fresh Glass**

*Cassandra Gets Down and Dirty*

Garden 31, created by Chris Burroughs brings agriculture to urban communities to eradicate food deserts, create job training programs, and educate future generations. With the help of University Agriculture and Natural Resources, Chris's mission will thrive, inspire, and set an example of the possibilities.

### **9:30pm Wine First**

### *Rheingau*

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

**10pm Rick Steves' Europe**  
*Germany's Fascist Story*  
Traveling across Germany, we learn how fascism rose and then fell, taking millions of people with it. Visiting actual locations - from Munich to Nurnberg to Berlin - we trace the roots of Nazism in the aftermath of World War I, when masses of angry people were enchanted by Hitler. We explore the totalitarian society Hitler built, and see the consequences: genocide and total war. Learning from Germany's fascist story, we can recognize that hateful ideology as well as the tricks of wannabe dictators in our own age.

### **10:30pm Joseph Rosendo's Steppin' Out**

*Taiwan: North Eastern Corridor and Yilan Wonders*  
Joseph explores Taiwan's Northeast & Yilan Coast National Scenic Area, hiking the Caoling Historic Trail, planting rice at Toucheng Leisure Farm, riding an e-bike through the Old Caoling Tunnel, and making traditional noodles. From Yilan's morning market to its

traditional opera and puppet theatre, he immerses himself in the local culture and finds peace in its temples, shorelines, and mountain overlooks.

### **11pm Travels with Darley** *North Carolina Revolutionary Road Trip*

Join Darley on a Revolutionary Road Trip through North Carolina for Revolutionary War history, as well as Civil War stories, and regional cuisines. Experience history at every turn, from Greensboro's transformed Revolution Mill and its denim legacy to Dolley Madison and the Regulators. Learn about this state's presidential connections, famous movie stars, and more. Discover the Battle of Alamance, Guilford Courthouse National Military Park and Bentonville Battlefield. Savor local flavors at Broadslab Distillery and The Redneck BBQ Lab.

### **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 Relish** *Global Grab N' Go: Pasties and Empanadas*

Portable, filling and easy on the wallet, unwrap the Cornish pastie with Alec and Fiona Duncan of Potter's Pasties and Pies and Argentine empanadas with Belen Rodriguez of

Quebracho. Learn why these grab-and-go hand pies were developed and how they've spread throughout the world.

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

*Vegetables for Meat Lovers*  
Let your vegetables take center stage! Christopher Kimball makes Skillet Spanakopita, a new weeknight favorite with more creamy spinach and feta filling, prepared in less time. Next, Rosemary Gill makes Roasted Whole Cauliflower with Feta and Wes Martin whips up Oaxacan-Style Vegetables in Chili-Garlic Sauce. Plus, learn our "meat cheats" to add instant savoriness to your favorite vegetables!

### **18 Wednesday**

#### **8pm The Life of Loi: Mediterranean Secrets**

*The Unknown Mykonos*  
Chef Maria Loi takes us to Mykonos, one of the most famous islands in the world, to share with us the unknown side to this popular tourist destination. Maria meets with Chef Miltos Karoubas to prepare an Onion Pie, and later with Teta Fragiadaki to make Spinach and Leek Pie. Back in New York, Chef Loi prepares simple dishes inspired by her travels: an Open Face Onion Pita, and Spinach Pie Muffins.

#### **8:30pm Relish**

*Vegan Eats Fit for a Carnivore: Collards,*

*Cornbread and Kelaguen*  
Sister and brother duo Aubry Walch and Kale Walch of The Herbivorous Butcher and Herbie Butcher's Fried Chicken recreate their Guamanian grandma's recipe for Chamorro kelaguen with chicken and beef alternatives. Chef K Taylor and Mariam Omari of Chef K's Revolutionary Catering make American and Kenyan styles of collard greens without meat, proving that plants do indeed taste good.

**9pm Wine First**

*Styria & Burgenland*

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

**9:30pm Wine First**

*Douro, Portugal*

The Douro wine region could easily be called the enchanted valley, with the magnificent Douro River carved into its hilly landscape. Hosts Maya, Yolanda, and Liora travel along the mighty river in search of the famous Douro wines to challenge acclaimed Michelin-starred chef Rui Paula to make dishes that perfectly pair with the hosts' selections.

**10pm Rick Steves' Europe**

*Egypt's Cairo*

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

**10:30pm Samantha Brown's**

**Places to Love**

*Northern Costa Rica*

Samantha explores Costa Rica's beauty, starting at Mistico Park with its hanging bridges and wildlife. At Vida Campesina, she learns about organic farming before taking a safari cruise on the Rio Sarapiquí, spotting exotic birds and crocodiles. She visits the Organization for Tropical Studies and an organic pineapple farm. Meeting the indigenous Maleku people, she witnesses their cultural preservation. At the luxurious Rio Celeste Hideaway Hotel, she relaxes under a tree sloth. At night, she explores the rainforest and concludes her trip with exhilarating whitewater tubing in the Rio Celeste.

**11pm DayTripper**

**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 Relish**

*Vegan Eats Fit for a*

*Carnivore: Collards,*

*Cornbread and Kelaguen*

Sister and brother duo Aubry Walch and Kale Walch of The Herbivorous Butcher and Herbie Butcher's Fried Chicken recreate their Guamanian grandma's recipe for Chamorro kelaguen with chicken and beef alternatives. Chef K Taylor and Mariam Omari of Chef K's Revolutionary Catering make American and Kenyan styles of collard greens without meat, proving that plants do indeed taste good.

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**Mediterranean Secrets**

*The Unknown Mykonos*

Chef Maria Loi takes us to Mykonos, one of the most famous islands in the world, to share with us the unknown side to this popular tourist destination. Maria meets with Chef Miltos Karoubas to prepare an Onion Pie, and later with Teta Fragiadaki to make Spinach and Leek Pie. Back in New York, Chef Loi prepares simple dishes inspired by her travels: an Open Face Onion Pita, and Spinach Pie Muffins.

**19 Thursday**

**8pm Christopher Kimball's**

**Milk Street Television**

*In Search of Cacio E Pepe*

What makes the perfect Cacio e Pepe? Milk Street stops at

nothing to find out! Christopher Kimball travels to Rome, where he learns that there are endless ways to make this seemingly simple dish with only three ingredients. Then, Rose Hattabaugh unlocks the meaty side of zucchini with Zucchini Carbonara and Rosemary Gill offers a creamy, dairy-free version of pesto, Spaghetti Parsley with Pesto.

### **8:30pm Relish**

*Forage to Fork: Fried Wild Rice*

From centuries-old traditional techniques, like foraging with ethnobotanist Linda Black Elk and harvesting manoomin (wild rice) with expert ricers Veronica Skinaway and Michaa Aubid, to a modern meal of fried wild rice with chef Sean Sherman, you will taste the rich history of Indigenous food in Minnesota.

### **9pm Wine First**

*Georgia, USA*

Liora, Maya and Yolanda visit the Southern State of Georgia. At the foothills of the Appalachian Mountains in Gilmer and Dahlonega, the hosts challenge their taste buds, sampling an interesting variety of local wine and food. Join this unforgettable journey and meet the people producing some of the state's most delicious wines.

### **9:30pm Wine First**

*Three Climatic Zones, Chile*

Chile stretches across all climatic zones and is squeezed between the Andes

Mountains to the east and the South Pacific to the west. This landscape offers the hosts an opportunity to visit three wineries located in distinct landscapes to find wines that reflect each region's climate. Chef Carlos Gonzalez takes on the challenge to make dishes complementing the flavors of each wine. Will he succeed?

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

*Egypt's Nile, Alexandria, and Luxor*

Exploring the Nile Valley from north to south, we see the highlights of Egypt. In the fabled city of Alexandria, we venture through a market wonderland, smoke a shisha, and stroll a Mediterranean promenade. In Luxor, we explore the pharaohs' tombs and temples before sailing on a timeless felucca. Then we kick back on a riverboat cruise, enjoying iconic views of palm trees, minarets, and rustic villages. Our finale: Ramesses II's magnificent temple at Abu Simbel.

### **10:30pm Joseph Rosendo's Steppin' Out**

*Tanzania: Majestic Wildlife and Cultural Gems*

Joseph's Tanzanian adventure spans Arusha, Tarangire, Serengeti, and Ngorongoro National Parks. Amidst giraffes, elephants, wildebeests, hippos, lions, baboons, and countless birds, he immerses himself in nature's splendor. He visits a Maasai village and school, experiences the vibrant

Arusha market, and explores Lake Manyara and Olduvai Gorge. With stunning sunsets, sunrises and magnificent creatures, Joseph's journey is filled with awe and wonder.

### **11pm View Finders**

*New Hampshire*

The dynamic and changing conditions of the White Mountains were in full effect as the View Finders explored the region. Peak fall colors created rich settings for photography, but winter made a visit during their ascent of Mt. Washington.

### **11:30pm 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!

### **12am Relish**

*Forage to Fork: Fried Wild Rice*

From centuries-old traditional techniques, like foraging with ethnobotanist Linda Black Elk and harvesting manoomin (wild rice) with expert ricers Veronica Skinaway and Michaa Aubid, to a modern meal of fried wild rice with chef Sean Sherman, you will taste the rich history of Indigenous food in Minnesota.

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Rome, where he learns that there are endless ways to make this seemingly simple dish with only three ingredients. Then, Rose Hattabaugh unlocks the meaty side of zucchini with Zucchini Carbonara and Rosemary Gill offers a creamy, dairy-free version of pesto, Spaghetti Parsley with Pesto.

## **20 Friday**

### **8pm Americas Test Kitchen** *Mediterranean Grill*

Host Julia Collin Davison uncovers the secrets to making the best grilled shrimp and vegetable kebabs. Then, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of whole-milk Greek yogurt. Finally, test cook Dan Souza shows Julia how to make the best Persian-style rice with golden crust at home.

### **8:30pm Relish**

*The Secret Sauce: Afghan Chutney and Mexican Guisado*

Sibling food entrepreneurs turn family recipes and traditions into grocery store standouts and cultural connectors. Through food brand Maazah, the Sajady sisters bottle their mom's beloved Afghan chutney, while at El Burrito Mercado, the Silva siblings carry on the family legacy bringing Mexican and Latinos ingredients of home, including freshly made guisados using their mom's recipe.

### **9pm Dream of Italy**

*Rome*

Romans have been making mosaics for thousands of years and artisan Nadia Ridolfini teaches Kathy the ancient craft. Food markets like the Campo dei Fiori are a vital part of daily life.

Alessandro Volpetti takes Kathy on a tour of the new Testaccio market as well as his family deli Volpetti. Then the di Felice brothers, owners of Da Enzo, teach Kathy to make Rome's famous dish Cacio e Pepe. Then we get "the scoop" on gelato making with Gelateria del Teatro ai Coronari. Noted street artist Alice Pasquini shows us her work, a modern contrast to ancient frescoes. The episode ends at Palazzo Brancaccio with an historic ball performed by Campagna Nazionale di Danza Storica.

### **9:30pm Dream of Italy**

*Umbria*

Umbria has long loomed in the shadow of neighboring Tuscany but visits to Assisi and Perugia introduce the viewers to the rich treasures of this region. In Perugia, we meet two women carrying on their family traditions -- Maddalena Forenza creating stained glass and Marta Cucchia and her handmade textiles. Just outside Perugia, at the Perugina Chocolate School, chocolate maestro Massimiliano Guidubaldi teaches Kathy to make the famous Baci candy. Then it is into the countryside around

Montefalco to visit the ultra-modern winery Tenuta Castelbuono and learn about the local Sagrantino grape with Marco Caprai at the Arnaldo Caprai vineyard. Kathy enjoys a cooking lesson with Chef Salvatore Denaro. We are then off to a goat cheese farm to meet Diego Calcabrina and his goats and then it is time to harvest precious saffron and forage for greens with Marta Giampiccolo.

### **10pm Dream of Italy**

*Venice*

There is simply no other place in the world like Venice. Host Kathy McCabe takes a gondola rowing lesson from an 8th-generation gondolier. She learns how Venice is fighting rising water levels with a special ecology tour. Kathy meets an *impiraressa* - a bead stringer - who is bringing Venice's ancient art into modern times. Chef Riccardo takes Kathy to Venice's 1000-year old Rialto Market and teaches her how to cook up some eel. Plus much more...

### **10:30pm Dream of Italy**

*Florence*

Florence is known for its Renaissance art and architecture. But the city isn't stuck in the past, it is always evolving. Host Kathy McCabe gets to see the restoration of the Duomo from a unique perspective-a crane. She visits the only Last Supper painted by a woman - a Renaissance nun nonetheless

- and she shows how it is being brought to life. Florence is also home to modern street artist Clet Abraham and Kathy joins him for an artistic caper of sorts. There are fresco-making and cooking lessons and a unique, historic boat trip on the Arno River. Plus much more...

### **11pm Dream of Italy**

*Andrea Bocelli's Tuscany*

We visit the seaside home of famed Italian tenor Andrea Bocelli in Tuscany to learn how this region has influenced Bocelli's life and music, exploring his deep faith and love of dogs. We visit the people and places that defined him including Forte dei Marmi, Lajatico and Lucca and experience a special performance from Bocelli himself!

### **11:30pm Dream of Italy**

*Americans Moving to Abruzzo*

As Americans expand their horizons for more adventurous lives and retirements abroad, we return to one of our favorite regions - Abruzzo - filled with stunning mountains and coastlines. We meet four Americans who have moved to Abruzzo not only for the beautiful sights but for the affordable real estate and healthcare. We also visit a town selling 1-euro homes to see what the hype is all about.

### **12am Dream of Italy**

*Caserta: A Grand Palace and Pizza*

Did you know that there's a 1,000-room palace in

southern Italy that rivals Versailles? We travel to Caserta to visit this very special Reggia (it even made an appearance in Star Wars). The province is also home to captivating ancient ruins where gladiators once fought. And a little town nearby just might be home to the world's best pizza made by the lauded Chef Franco Pepe.

### **12:30am Dream of Europe**

*Lake Annecy France*

Lake Annecy in the French Alps is one of the most beautiful places on Earth according to host Kathy McCabe. She sails on the lake's crystal clear waters, takes in the stunning views from the chateau that was said to inspire Walt Disney's "Sleeping Beauty" and explores the charming city of Annecy. Kathy even goes fishing and cooks with 2-Michelin star chef Jean Sulpice.

## **21 Saturday**

### **8pm The Great American Recipe**

*Family*

Celebrate family as the four remaining cooks prepare two dishes inspired by their friends and families. Whether it's a neighbor's lasagna or a dish passed down from grandma, the judges are in for some heartfelt food.

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

*Bubbling Mountain Brook*

Bob Ross develops a grand Western theme complete with

mountain range and clear rippling brook.

### **9:30pm 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.

### **10pm Rick Steves**

### **Experiencing Europe**

In RICK STEVES

EXPERIENCING EUROPE,

Rick shares lessons from a lifetime of European travel so that viewers can learn from his experiences and travel with minimal hiccups. From itinerary planning to venturing off the beaten path, this entertaining, information-packed program recorded in front of an audience teaches viewers the essential skills for smart travel. Get Rick's tips on packing light, avoiding crowds, outsmarting scams, and eluding pickpockets - all while maximizing the opportunities for cultural and culinary experiences.

### **11pm Essential Pepin**

*Rollin' In Dough*

Soda Bread; Gros Pain; Long Proofed Baguette; Brioche; Bread Galettes.

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

*Legends of the Sonoran Sea*

Pati travels to Sonora's coast on the Sea of Cortez, where local legend Tono Contreras gives her a tour including shellfish on the beach, his restaurant Mariscos El Rey, and his home kitchen for some crave-worthy recipes.

She meets another local legend, a seafood stand owner known as "The Surgeon" for her great knife skills. This inspires Pati to make seafood-loaded recipes at home.

**12am Farmer and the Foodie**

*Urban Farming/Ycap - Iroquois Urban Farm*

Maggie and Lindsey tour an urban farm in South Louisville tended by teens and young adults. They prepare a meal centered around the harvest including roasted vegetables, risotto and a peach dessert.

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

**22 Sunday**

**8pm The Great American Recipe**

*The Great American Recipe*  
It's time for the season finale as the three remaining cooks go head-to-head to win "The Great American Recipe."

They'll have some surprise helpers for their final chance to wow the judges with a very special dinner.

**9pm Dream of Italy**

*Rome*

Romans have been making mosaics for thousands of years and artisan Nadia Ridolfini teaches Kathy the ancient craft. Food markets like the Campo dei Fiori are a vital part of daily life.

Alessandro Volpetti takes Kathy on a tour of the new Testaccio market as well as his family deli Volpetti. Then the di Felice brothers, owners of Da Enzo, teach Kathy to

make Rome's famous dish Cacio e Pepe. Then we get "the scoop" on gelato making with Gelateria del Teatro ai Coronari. Noted street artist Alice Pasquini shows us her work, a modern contrast to ancient frescoes. The episode ends at Palazzo Brancaccio with an historic ball performed by Campagna Nazionale di Danza Storica.

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**10pm Rick Steves Poland**

This one-hour "best of Poland" special begins in Krakow, with a stunning square, historic castle, and nearby, communist-era Nowa Huta and Auschwitz-Birkenau concentration camp memorial. Then we head to bustling Warsaw for skyscrapers and Chopin, sample gingerbread in Torun, and ogle red-brick Malbork Castle. We finish in Gdansk with handsome Hanseatic townhouses and stirring Solidarity history.

**11pm People of the North**

*A Frozen Adventure*

In this final episode, Arne and Stig embark on a journey to Harbin and Mulan in northeastern China, famed for the spectacular Harbin Ice Festival and the lively festivities of Chinese New Year. Amidst their adventures, they savor the diverse flavors of authentic Chinese cuisine at local restaurants, adding a delicious dimension to their exploration.

**11:30pm 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.

**12am Christopher Kimball's**

## **Milk Street Television**

### *The Austrian Table*

This episode is all about Austria. Milk Street Cook Josh Mamaclay makes Austrian Beef Stew with Paprika and Caraway (Rindsgulasch), where a smooth and buttery sauce is key. Then Milk Street Cook Erika Bruce makes Austrian Plum Cake (Zwetschgenkuchen), a cake that serves as a simple base for juicy sweet-tart plums. We round out the show with Milk Street Cook Rayna Jhaveri and Christopher Kimball preparing Austrian Potato Salad.

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

#### *A Spanish Affair*

Host Julia Collin Davison reveals the secrets to making the best paella on the grill with host Bridget Lancaster. Then, equipment expert Adam Ried reviews paella pans in the Equipment Corner. Finally, test cook Dan Souza shows Julia how to make the ultimate patatas bravas at home.

## **23 Monday**

### **8pm America's Test Kitchen**

#### *Italian Bites*

Hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to Spinach and Ricotta Gnocchi with Tomato-Butter Sauce. Equipment expert Adam Ried shares with Julia his top picks for utensil crocks, and science expert Dan Souza explains the science of tempered

chocolate. Bridget and Julia make Baci di Dama (Italian Hazelnut Cookies).

### **8:30pm Relish**

#### *Survival Surf N' Turf: Lutefisk and Sausage*

Created for longevity and survival, preserved foods sausage and lutefisk have rich stories and reveal surprising cross-cultural connections. Nels Thompson shares the Scandinavian tradition of lutefisk at Bethlehem Lutheran Church Twin Cities, while the Kramarczuk family preserves their Ukrainian heritage, as well as traditions of many others, with their sausage at Kramarczuk Sausage Company.

### **9pm Dream of Italy**

#### *Venice*

There is simply no other place in the world like Venice. Host Kathy McCabe takes a gondola rowing lesson from an 8th-generation gondolier. She learns how Venice is fighting rising water levels with a special ecology tour. Kathy meets an impiraressa - a bead stringer - who is bringing Venice's ancient art into modern times. Chef Riccardo takes Kathy to Venice's 1000-year old Rialto Market and teaches her how to cook up some eel. Plus much more...

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evolving. Host Kathy McCabe gets to see the restoration of the Duomo from a unique perspective-a crane. She visits the only Last Supper painted by a woman - a Renaissance nun nonetheless - and she shows how it is being brought to life. Florence is also home to modern street artist Clet Abraham and Kathy joins him for an artistic caper of sorts. There are fresco-making and cooking lessons and a unique, historic boat trip on the Arno River. Plus much more...

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

#### *Rick Steves' Europe: Art of Prehistoric Europe*

As the Ice Age glaciers melted, prehistoric Europe bloomed with surprisingly sophisticated art. From Ireland to France, Scotland to the Greek Isles, we traverse that mystical world of mighty megaliths, torchlit cave paintings, magical goddesses, and wrinkled bog people. We stand in awe as a massive tomb is radiated by a dramatic beam of sunlight and listen to ritual horns that still play today.

### **10:30pm Ireland with**

#### **Michael**

#### *Cork'd*

Michael's exploration of the Republic of Cork begins with breathtaking views from the Montenotte Hotel. At Bandon House & Gardens, he discovers the realities of maintaining a grand estate, He is serenaded by Laura Keegan's rendition of "Ae

Fond Kiss." Michael then experiences the thrill of horseback riding through stunning landscapes and visits the home of Five Farms Liquor to meet the dairy cows behind its renowned cream. A culinary tour of Kinsale offers fresh oysters and a cosmic tale at The Tap Tavern before The Bow Tides conclude the episode with an original musical set.

**11pm Seeing Canada**

*Inuit Culture in Nunavut and Grizzly Bears in British Columbia*

Brandy Yanchyk travels to Iqaluit, Nunavut to learn about Inuit culture and view grizzly bears in Bella Coola, British Columbia.

**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 Relish**

*Survival Surf N' Turf: Lutefisk and Sausage*

Created for longevity and survival, preserved foods sausage and lutefisk have rich stories and reveal surprising cross-cultural connections. Nels Thompson shares the Scandinavian tradition of lutefisk at Bethlehem Lutheran Church Twin Cities, while the Kramarczuk family preserves their Ukrainian heritage, as well as traditions of many others, with their sausage at

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**24 Tuesday**

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

*Blender Cakes*

Milk Street explores the art of baking cakes that all share one technique: using a blender to make the batter! Christopher Kimball will have you rethinking cornbread as he prepares Mexican Sweet Corn Cake. Then, Rosemary Gill purees carrots in a blender to make Brazilian-Style Chocolate Glazed Carrot Cake. Finally, Rose Hattabaugh bakes a Yellow Blender Cake with a simple 1-2-3 Vanilla Frosting.

**8:30pm Relish**

*Somali Sambusa and Nepali Momo*

Great food isn't just about eating - it's about coming together to create something special. In this episode, Chef Yia Vang explores two beloved wrapped dishes that

unite families and communities. The Mohamed sisters (Hoya Sambusa) showcase their Somali sambusas, while Rashmi Bhattachan and Sarala Kattel of Momo Dosa wrap up some delectable Nepali momo.

**9pm Dream of Italy**

*Andrea Bocelli's Tuscany*

We visit the seaside home of famed Italian tenor Andrea Bocelli in Tuscany to learn how this region has influenced Bocelli's life and music, exploring his deep faith and love of dogs. We visit the people and places that defined him including Forte dei Marmi, Lajatico and Lucca and experience a special performance from Bocelli himself!

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*Americans Moving to Abruzzo*

As Americans expand their horizons for more adventurous lives and retirements abroad, we return to one of our favorite regions - Abruzzo - filled with stunning mountains and coastlines. We meet four Americans who have moved to Abruzzo not only for the beautiful sights but for the affordable real estate and healthcare. We also visit a town selling 1-euro homes to see what the hype is all about.

**10pm Rick Steves' Europe**

*Rick Steves' Europe: Art of Ancient Greece*

Ancient Greece laid the foundations of Western art. Traveling from its sun-splashed isles to the rugged

mainland to bustling Athens, we trace the rise of Greek culture. We marvel at the timeless Acropolis, perfect Parthenon, and Golden Age theaters. And we watch as art evolves from stiff statues to perfectly balanced Venuses to the exuberant Winged Victory, capturing the spirit of the age.

**10:30pm Joseph Rosendo's Steppin' Out**

*A Southern Christmas*

Joseph experiences a Southern Christmas in South Carolina, delving into Gullah Geechee history and culture, attending a Christmas service, and viewing Brookgreen Gardens Night of a Thousand Candles. Joseph meets Ron and Natalie Daise, learns about autism awareness, and paints with a penguin. Christmas caroling and a traditional low country boil bring heartfelt moments to the holiday.

**11pm Travels with Darley**

*New Jersey Revolutionary Road Trip Part IV*

Uncover New Jersey's Revolutionary War heritage and storied traditions just outside New York City. Explore Alexander Hamilton's connections at Paterson Great Falls. Dive into baseball history with Larry Doby Jr. at Hinchliffe Stadium and follow General George Washington's footsteps at Dey Mansion. Enjoy horseback riding at Garrett Mountain and uncover more historical ties in Clifton and at Ringwood Manor, and end

with a stroll through the New Jersey Botanical Gardens and a visit to a local diner. History and cuisine blend seamlessly in this episode.

**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 Relish**

*Somali Sambusa and Nepali Momo*

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**Television**

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Blender Cake with a simple 1-2-3 Vanilla Frosting.

**25 Wednesday**

**8pm The Life of Loi:**

**Mediterranean Secrets**

*The Handmade Island*

Chef Maria Loi takes us to Tinos, the secret soul of Greece. Just a short boat ride from Mykonos, this island has a cuisine all its own. Maria meets with chefs Antonia Zarpa and Vassilis Plakias to prepare Chickpeas with Local Aromatics and a hearty Artichoke Pie. Back in New York, Maria embraces the flavors of Tinos and creates dishes inspired by her travels.

**8:30pm Relish**

*King Cake and Bundt Cake*

Two Cakes with a HOLE lot of surprises. The stories behind the decadent and buttery French King Cake with James Beard Award-nominated pastry chef Marc Heu and the rich Tunnel of Fudge American Bundt Cake with Jennifer Dalquist, granddaughter of the inventors of the Bundt pan.

**9pm Dream of Italy**

*Caserta: A Grand Palace and Pizza*

Did you know that there's a 1,000-room palace in southern Italy that rivals Versailles? We travel to Caserta to visit this very special Reggia (it even made an appearance in Star Wars). The province is also home to captivating ancient ruins where gladiators once fought. And a little town nearby just

might be home to the world's best pizza made by the lauded Chef Franco Pepe.

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*Lake Annecy France*

Lake Annecy in the French Alps is one of the most beautiful places on Earth according to host Kathy McCabe. She sails on the lake's crystal clear waters, takes in the stunning views from the chateau that was said to inspire Walt Disney's "Sleeping Beauty" and explores the charming city of Annecy. Kathy even goes fishing and cooks with 2-Michelin star chef Jean Sulpice.

**10pm Rick Steves' Europe**

*Rick Steves' Europe: Ancient Roman Art*

We follow Rome's rise through its awe-inspiring art, starting at Rome's humble birthplace in the Forum. Soon Rome is graced with supersized monuments like the majestic domed Pantheon and the Colosseum, where gladiators battled to the death. We also get a glimpse of Rome's more intimate side: the colorful mosaics, luxurious frescoes, and realistic portraits of the solid citizens who made Rome great.

**10:30pm Samantha Brown's Places to Love**

*Samantha's 25th Anniversary Special*

**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 Relish**

*King Cake and Bundt Cake*

Two Cakes with a HOLE lot of surprises. The stories behind the decadent and buttery French King Cake with James Beard Award-nominated pastry chef Marc Heu and the rich Tunnel of Fudge American Bundt Cake with Jennifer Dalquist, granddaughter of the inventors of the Bundt pan.

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

**Mediterranean Secrets**

*The Handmade Island*

Chef Maria Loi takes us to Tinos, the secret soul of Greece. Just a short boat ride from Mykonos, this island has a cuisine all its own. Maria meets with chefs Antonia Zarpa and Vassilis Plakias to prepare Chickpeas with Local Aromatics and a hearty Artichoke Pie. Back in New York, Maria embraces the flavors of Tinos and creates dishes inspired by her travels.

**26 Thursday**

**8pm Christopher Kimball's**

**Milk Street Television**

*The Real Chicken Kyiv*

Milk Street Editorial Director J.M. Hirsch travels to Kyiv, Ukraine, where he hears from chefs and home cooks about their effort to preserve Ukrainian culture through cuisine. At Milk Street, Christopher Kimball joins J.M. to make an oven-baked, old-school rendition of Chicken Kyiv flavored with dill, lemon and ginger. Then, we

investigate the past, present, and future of Ukrainian Borsch.

**8:30pm Relish**

*Filipino Pancit and Mexican Burritos*

James Beard Award-nominated chefs Mike Brown and Bob Gerken are known for flipping food on its head at their restaurant, Travail Kitchen and Amusements. After showing off their fancy, fine dining creations, the chefs go back to their roots and head into the kitchen with their moms to cook childhood favorites the old-fashioned way.

**9pm Dream of Europe**

*Malta*

Host Kathy McCabe finds the small Mediterranean island of Malta to be full of surprises, from pre-historic ruins to an enchanting "blue grotto" to handmade filigree jewelry and cutting-edge fashion. Just 58 miles from Sicily, Malta is a captivating destination for travelers looking for a less-visited European country that offers layers of history and culture.

**9:30pm Dream of Europe**

*Albania*

Affordable and gorgeous, Albania is Europe's next go-to destination and Kathy takes in all of its treasures while rafting on the last wild river in Europe, tasting the flavors of a mussel farm and listening to traditional Albanian music. This Balkan state is the next hot place to travel and viewers will enjoy discovering

Albania's lush green countryside and scenic coastline.

**10pm Rick Steves' Europe**

*Rick Steves' Europe: Art of the Roman Empire*

With its vast empire, ancient Rome gave Europe its first common culture. From England to Turkey, we explore the greatest Roman cities, marveling at their over-the-top art, soaring aqueducts, and crowd-pleasing theaters. As Rome fell, saints replaced Caesars and Christianity filled the vacuum with art-filled churches-preserving the grandeur of imperial Rome and inspiring the Europe to come.

**10:30pm Joseph Rosendo's Steppin' Out**

*Ecuador and the Galapagos: A Wildlife Extravaganza*

Joseph visits a golden church, explores artifacts at the Alabado Museum, and admires Quito from The Virgin of El Panecillo. In the Galapagos, he embarks on a boat expedition, swimming with penguins, sharks, turtles, and sea lions. Hiking among iguanas and tortoises, Joseph witnesses an extravaganza of wildlife and captures the tactile experiences and vibrant diversity of Ecuador's natural wonders.

**11pm View Finders**

*Golden Isles*

Chris and Paul head to the idyllic Golden Isles to photograph St. Simons Island and Jekyll Island. In the

process, they met with experts who talked about the history and ecology of the region.

**11:30pm 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.

**12am Relish**

*Filipino Pancit and Mexican Burritos*

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

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**27 Friday**

**8pm Americas Test Kitchen**

*A Spanish Affair*

Host Julia Collin Davison reveals the secrets to making the best paella on the grill with host Bridget Lancaster. Then, equipment expert Adam Ried reviews paella pans in the Equipment Corner. Finally, test cook Dan Souza shows Julia how to make the ultimate patatas bravas at home.

**8:30pm Relish**

*Potato Latkes and Kimchi Jjigae*

Some recipes are passed down at the kitchen table or in family restaurants, like at Cecil's Deli and Restaurant where they make Jewish-style potato latkes. But for others, like Korean Adoptee Anna Luster, cooking kimchi jjigae (stew) is about keeping food memories alive when far from home - creating new traditions that will last for generations.

**9pm 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.

**9:30pm 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.

**10pm 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.

**10:30pm 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.

**11pm 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.

**11:30pm 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.

**12am Table for All with Buki Elegbede**

*Expats with Impact*

We're going on a world tour! Join Buki as he learns about the Ethiopian & Eritrean chef changing her community one dish at a time, tastes the heat with the CEO and saucier behind Essie Spice, and meets the folks at Emma's Torch training refugees and

migrants to work in restaurants in New York and the around the world.

**12:30am 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.

**28 Saturday**

**8pm The Great American Recipe**

Meet a new group of home cooks from across the country as they compete to win "The Great American Recipe." This week's challenges include preparing a dish that defines who they are and cooking a recipe that showcases their geographical region.

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

*An Arctic Winter Day*

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

**9:30pm 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.

### **10pm Rick Steves Iceland**

In RICK STEVES ICELAND, travel guru Rick Steves introduces viewers to Iceland's majestic landscapes and hardy culture. In Reykjavik, a world capital with a small-town feel, Rick tours the endearing sights, browses for sweaters, tastes fermented shark, learns Icelandic insights with a local, and then finally takes a dip in a thermal swimming pool. The journey leads through a world of glaciers and fjords to the geothermal hotspot of Lake Mavatn, before concluding with a spin around scenic Snaefellsnes Peninsula. Along the way, Rick visits a few slice-of-Icelandic-life museums, sod-roofed settlements, steaming volcanoes, and even goes whale watching.

### **11pm Essential Pepin**

*Egg-Ceptional*

Mollet Eggs Florentine; Eggs In Ramekins; Eggs En Cocotte; Scrambled Eggs In Bread Cases With Candied Oyster Mushrooms; Fines Herbs Omelet; Mushroom Omelet; Flat Potato Omelet.

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

**Table**

*Super Sonoran*

Pati makes three classic Sonoran recipes, each one a meal in itself - a fish special called pescado zarandeado, a rich stew called gallina pinta, and a tasty dirty rice with clams. In Sonora, she visits vacation destination Puerto Penasco, where some of the

town's best chefs take her to the local market and invite her for a feast of their favorite recipes from the region.

### **12am Farmer and the Foodie**

*Black Soil Ky - Silver Springs Winery; Miller Ho*

Maggie and Lindsey learn about Black Soil KY from founder Ashley Smith, a program that gives attention and support to Black farmers in Kentucky. They visit two farmers who have benefited of the farmers in her kitchen to cook a family recipe and fried from the program. Lindsey joins one green tomatoes.

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

*Regional Italian American Favorites*

Test cook Bryan Roof makes a New York classic, Prosciutto Bread. Tasting expert Jack Bishop challenges Bridget Lancaster to a tasting of provolone cheese. Test cook Ashley Moore shows Bridget how to make the easiest-ever Drop Meatballs.