



**APRIL 2024**

**WSKG CREATE**

**EXPANDED**

**GUIDE**

### **1 Monday**

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

*Chocolate Tart and Ice Cream*

Test cook Elle Simone Scott bakes host Julia Collin Davison a decadent Milk Chocolate Cremeux Tart. Tasting expert Jack Bishop talks all about coconut products. Test cook Dan Souza makes host Bridget Lancaster the ultimate Sweet Cream Ice Cream.

#### **8:30pm Key Ingredient with Sheri Castle**

*Oysters at Home*

Sheri explores preparing and cooking oysters with her favorite recipes where anyone can be an oyster expert. From oyster stew with toasted benne seeds to mouthwatering fried oyster, these recipes are soon to be favorites. Sheri delivers helpful hints on safely storing oysters and tours an oyster farm to see how fresh oysters go sea to table.

#### **9pm Real Road Adventures Zurich**

The road to exciting trends leads directly to Zurich. There's innovation around every corner as Jeff takes an e-bike tour through Zurich's urban art scene, feasts on ultra-fresh vegan food at a Michelin-starred restaurant,

and visits a forward-thinking company that collects discarded plastic bottles and transforms them into clothing. He rows across shimmering Lake Zurich, visits the mouthwatering "Home of Chocolate," and learns about revolutionary technology that prevents food waste. Finally, Jeff makes a side-trip to a stunning, centuries-old Benedictine abbey that's Switzerland's most important pilgrimage site.

#### **9:30pm Real Road**

##### **Adventures**

*Lucerne*

Charge up your electric car, your e-bike and your appetite - Lucerne and Central Switzerland are primed for high-voltage, low impact summer fun. Jeff hikes high into the pristine Alps, bicycles around a breathtaking mountain lake, goes panning for gold in a gorgeous gorge, and relaxes in a spa-like nature preserve. He strolls the colorful murals of Lucerne's beautiful old town and glides its azure lake in the country's first climate-neutral cruise ship. In the bucolic farmland of Entlebuch, Jeff follows the clues on the Marbach food trail, sampling organic local specialties at every stop.

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

*Belfast and the Best of Northern Ireland*

No trip to Emerald Isle is complete without a visit to Northern Ireland. We tour

bustling Belfast, sneaking a peek at its politically charged neighborhoods. Then we head for the Antrim Coast and go wild in Portrush, Ulster's Coney Island. We taste-test Irish whiskey, scramble over six-sided rock columns, putter through a world-class golf course, and stomp our feet to Irish music in rough-and-tumble Derry.

#### **10:30pm Fly Brother with Ernest White II**

*Cape Town: The City Beautiful*

Amid good food and belly laughs, Ernest explores the spectacular natural and urban beauty of Cape Town, South Africa, by car with his road dog, Charlie Walters.

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

*The Depths of the Canyon and Its Offspring*

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



their take on the river and what it and its waters mean.

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

*Mountain Stream*

With just a few tools, Bob Ross paints a mountain stream running through gently sloping ground that looks soft as velvet.

**12am Key Ingredient with Sheri Castle**

*Oysters at Home*

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

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**2 Tuesday**

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

*Shakshuka and Tagine*

We look to the flavors North Africa. To begin, Christopher

Kimball and Milk Street Cook Matthew Card demonstrating warmly spiced Moroccan Meatball Tagine with Green Olives and Lemon. Next up, Milk Street Cook Rose Hattabaugh makes Shakshuka, bolstered by harissa. Finally, Milk Street Cook Rosemary Gill prepares Harissa-Spiced Pasta with Chicken and Green Beans, a delicious one-pot dinner.

**8:30pm Key Ingredient with Sheri Castle**

*Field Guide to Field Peas*

Sheri shares her delicious recipes for cooking with heirloom field peas with an extra helping of her Hoppin' John Risotto with Collard Pesto and an "oh so beautiful" Lady Field Pea and Tomato Salad in Lemon Vinaigrette. Sheri takes a field trip to the Utopian Seed Project Farm and cooks with chef and farmer Jamie Swofford, who cooks up a delicious Field Pea Succotash.

**9pm Real Rail Adventures: Swiss International Hubs**

In REAL RAIL

ADVENTURES: SWISS INTERNATIONAL HUBS, host Jeff Wilson explores five international rail hubs in Switzerland that enable efficient trips to Germany, France and Italy. Enjoying grand historic sites, bustling urban neighborhoods, quiet traditional villages and off-the-beaten track surprises, Jeff teaches viewers how to

create stress-free, illuminating, multi-country European train adventures.

**10pm Rick Steves' Europe**

*London: Mod and Trad*

London is quintessentially English...yet cosmopolitan. We check out the new - the Millennium Bridge and the British Museum's Great Court, and admire the old - well-wrapped mummies and a rare Leonardo. After bantering with Beefeaters at the Tower of London, we do some riverside beach-combing. Strolling the trendy South Bank of the Thames takes us from the Tate Modern to the dizzying London Eye.

**10:30pm Travelscope**

*Rwanda - In Search of Chimpanzees*

Joseph continues his Rwanda adventure and turns his attention to the region's other primate populations. Chimpanzee, Olive Baboons, Mona, Blue and Black and White Colobus Monkeys are just a few of the thirteen primate species that populate the Nyungwe National Park. The rest of the area's flora and fauna is equally impressive with more than 140 orchid species and 275 bird species, dozens of them found only in the highlands of Central Africa. In addition to the wildlife wonders, Joseph has personal encounters in the local Banda (thatched-hut) communities and meets the reclusive and vanishing



Batwa people. In Kigali, the capital of Rwanda, Joseph highlights the 1994 Rwanda genocide and the efforts that the country has made to overcome its past at the Kigali Genocide Memorial Centre.

**11pm Georgia Outdoors (Create)**

*Horse Country*

Horse country shows the beauty of the equine industry, from the rolling hills to the amazing animals. The show covers traditions, shows horse competitions and reveals the amount of money this industry pumps into Georgia.

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

*Moonlit Serenade*

Nicholas Hankins paints a gnarled old tree adorned with Spanish moss as it stands sentinel over a moonlit stream in this moody Bob Ross landscape.

**12am Key Ingredient with Sheri Castle**

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**3 Wednesday**

**8pm Lidia's Kitchen**

*Tried & True*

When it comes to a surefire win, you can't go wrong with barbecue. Of course, in Lidia's Kitchen, it's with an Italian twist! To start, an American classic, Four Cheese Baked Macaroni, but this one is packed with asparagus and peas the Lidia way. Then Miles swings by the kitchen to pick up some leftovers, and gets a lesson on making his grandmother's childhood drink, a Cider Vinegar Spritz. And the star of the meal, a family favorite - Spicy Vinegar Ribs & Potatoes, they are finger-licking good! So tune in and let's make barbecue classics the Lidia way!

**8:30pm Key Ingredient with Sheri Castle**

*Muscadine Mood*

Sheri is in a mood to share her joy of cooking with muscadines. These tangy and tasty native grapes showcase beautifully in Sheri's broccoli pasta salad with muscadines in a delicate poppyseed dressing, while a savory skillet of roasted muscadines and sausage make for a delicious one-pan meal for everyone. Sheri pays a visit to the muscadine mother vine and bakes a muscadine and peanut pie.

**9pm Real Road Adventures**

*Lake Geneva Region*

Shifting into cultural high gear, Jeff takes on the Lake Geneva region, hub of visionary world leaders and scenic splendor. He marvels at Roman ruins, surveys a butterfly sanctuary, rides an e-bike through organic vineyards, and samples ice cream made from sheep's milk. Efforts to solve global challenges are all around and Jeff learns about cutting-edge technology, including a "garbage truck" in space and the inventive "Youth for Soap" recycling program. Jeff rounds out his visit relishing the sunset aboard a gourmet dinner cruise on spectacular Lake Geneva.'

**9:30pm Real Road Adventures**

*Liechtenstein*

It's a journey on the road less travelled when Jeff visits the tiny country of Liechtenstein.



A scenic, prosperous "microstate," Liechtenstein punches above its weight in sustainability and outdoor fun. Jeff explores the Liechtenstein Trail, a 46-mile path that winds through the entire country and highlights the best attractions. He's joined by some unique hiking partners, including llamas, and alpacas. He delves into history with woodcarving that evokes ancient legends, and ponders the future at an innovative farm that considers "How will humans eat tomorrow?"

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

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

Packing the best of Paris into one episode, we scale the Eiffel Tower, then savor classic treats - from steak tartare to creme brulee. We marvel at Monet, Manet and company in the stunning Orsay Gallery. Tracing the sad steps of Marie Antoinette, we relive French history from its bloody revolution to its extravagant belle epoch.

#### **10:30pm Ireland: County By County (Create)**

*Ireland County By County - Roscommon*

Join Ciara Whelan as she explores an old mine guided by an ex-miner, learns about the plight of the Irish nation at the National Famine Museum, hears tales of the fierce Queen Maeve and enjoys a tin whistle lesson from one of

Ireland's well known musicians. This episode takes us inland to a county known for its lakes and forests, visit the very best of what Roscommon has to offer from the comfort of your living room with Create's Ireland: County by County.

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

*A Taste for the Good Life*

This week on Weekends with Yankee, senior food editor Amy Traverso meets up with Boston celebrity chef Tiffani Faison to tour three of her six restaurants and cook one of her signature dishes. Then it's off to Richmond, Rhode Island, where adventurer Richard Wiese saddles up to explore the Preserve Sporting Club on horseback, followed by flyfishing, sporting clays, and a visit to the luxury retreat's "Hobbit Houses."

Finally, in Westbrook, Maine, Kate Shaffer of Ragged Coast Chocolates shows us what's involved in making her award-winning confections. She also shares her story of bringing an unexpected dream to life, as she and her husband had no prior candy-making experience when they first founded their business, only a strong desire to do something that would allow them to keep living on the Maine island they had grown to love.

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

*Mountain River*

Far-away mountains appear to float in the clouds as Bob Ross paints a gently flowing river in the foreground.

#### **12am Key Ingredient with Sheri Castle**

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#### **4 Thursday**

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

*Paris: Bahn Mi, Pork Rice Bowls and Vietnamese Wings*  
We venture to Paris to explore its Southeast Asian street food scene. Back in the kitchen, Christopher Kimball whips up salty-sweet Garlic-Lemon Grass Chicken Wings. Then, Milk Street Cook Bianca Borges makes Fried Egg Banh Mi. Lastly, Chris and Milk Street Cook Wes Martin prepare Crisp-Skin Pork Belly Rice Bowls with Pickled Vegetables, a riot of texture and flavor.

##### **8:30pm Key Ingredient with Sheri Castle**

*The Apples of My Eye*  
Sheri shares her love of every kind of apple, especially the heirloom varieties with scrumptious apple recipes. Sheri uses apples from nearby Century Farm Orchards to create her roasted chicken with apple pan dressing and fresh apple cake with caramel glaze complimented with a delicious apple cider-bourbon caramel sauce and tangy whipped cream. A cook along with Chef Meherwan Irani takes the cake.

##### **9pm Real Rail Adventures: Swiss Grand Tour**

In REAL RAIL ADVENTURES: SWISS GRAND TOUR, television host, lifelong traveler and train buff Jeff Wilson journeys

through several cities and towns in Switzerland by train, including Zurich, St. Gallen, Gstaad and Montreux, to take in the sights and learn about the local history and traditions of each destination. He also shares up-to-date travel advice to help viewers create authentic, memorable rail adventures of their own. The one-hour travel documentary showcases the construction marvels and visual splendors of the Swiss rail system, where majesty and machine meet. From world-class mainlines and stunning scenic routes to pioneering steam locomotives and historic cog trains, REAL RAIL ADVENTURES celebrates the triumphs of Swiss engineering and ingenuity. Engineers overcame the country's numerous natural obstacles - soaring peaks, plunging valleys and craggy terrain - by building impressive (and improbable) trestles, bridges and tunnels.

**10pm Rick Steves' Europe**  
*Belgium: Bruges and Brussels*  
Belgium is a land of contrasts. From the powerhouse headquarters of the European Union and Europe's grandest square in big-city Brussels, we go quaint with delicate lace and back lane bike rides in small-town Bruges. We check into a medieval hospital, savor the exquisite art of Memling, and climb a bell tower to get up close and

fortissimo at a carillon concert. Then passionate chefs - creators of French fries and Europe's finest chocolate-give us a taste of their art.

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

*Easter Island - Mysteries & Myths*

Joseph travels to the most remote inhabited place on earth during his Easter Island adventure. Located more than two thousand miles from the coast of Chile, Rapa Nui (the island's native name) offers a world of mysteries that have remained unanswered for centuries. Questions abound surrounding the origins of the Rapa Nui culture, their enormous carved stone moai and the cause of the Rapa Nui people's ecological and natural disasters. Although one question invariably leads to another, Joseph attempts to explain what often eludes explanation while he spotlights the amazing journey of the Rapa Nui people from the shores of Polynesia more than 1,500 years ago through their glory days and times of turmoil to the vibrant culture that flourishes today.

##### **11pm 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.

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

*Purple Splendor*

Join Bob Ross as he creates a lovely winter scene in rich purples and soft lavenders. A really elegant landscape painting.

**12am Key Ingredient with Sheri Castle**

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**5 Friday**

**8pm America's Test Kitchen**

*Chicken Two Ways*

Test cook Becky Hays cooks host Julia Collin Davison fail-proof Chicken Francese. Equipment expert Adam Ried reveals his top picks for air fryers and science expert Dan Souza demonstrates the science of persistent firmness. Finally, hosts Bridget Lancaster and Julia make Roasted and Glazed Chicken Wings.

**8:30pm Key Ingredient with Sheri Castle**

*Buttermilk Magic*

Sheri reveals the secrets of buttermilk and its magical powers with perfectly decadent chocolate buttermilk pudding. Learn how buttermilk is a meat tenderizer with her buttermilk-brined skirt steak with a wedge salad and buttermilk avocado dressing. Sheri also gives a helpful hint on why using buttermilk instead of curdled milk provides the key to any recipe and is easy to save and store.

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

*Cooking with Chilies*

This episode dives into the different tastes and uses for chilies. Milk Street Cook Matthew Card makes classic Mexican Tacos al Pastor, where a combination of chipotle chilies in adobo and ancho chili powder really pack a punch. Then, Milk Street Cook Rayna Jhaveri makes Ancho Chili Salsa Roja, a deeper, smokier take on a regular salsa. Finally, Milk Street Cook Josh Mamaclay cooks up Orange-Guajillo Chili Pulled Chicken using dried guajillo chilies that soak and soften in orange juice.

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

*From Morocco to Egypt*

In this episode, we explore cuisine from Morocco to Egypt. Milk Street Cook Josh Mamaclay prepares Lemon-Saffron Chicken (Tangia), a rich dish originating from Marrakech. Then, Milk Street Cook Bianca Borges teaches Christopher Kimball how to get the perfect balance of acid and spices with a recipe for Cumin-Coriander Potatoes with Cilantro (Patates Mekhalel). Lastly, Milk Street Cook Matthew Card cooks up Spicy Egyptian Eggplant with Fresh Herbs, an oven-friendly version of a dish that is typically deep-fried by street vendors in Cairo.

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



#### *From Spain with Love*

In this episode, we take a look at Spanish classics. Milk Street Cook Lynn Clark teaches Christopher Kimball how to make Chicken and Bean Paella, a weeknight recipe that comes from Valencia. Then, Chris makes Seared Pork Tenderloin with Smoked Paprika and Oregano, which is finished with a flavorful paprika oil. Finally, Milk Street Cook Catherine Smart shows Chris a new interpretation of gazpacho, Andalusian Tomato and Bread Soup (Salmorejo).

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

##### *Indian Classics at Home*

In this episode, we feature favorite Indian recipes for the home kitchen. Milk Street Cook Josh Mamaclay shows Christopher Kimball how to make Butter Chicken, using cashews to make a creamy sauce. Then, Milk Street Cook Lynn Clark makes Potato and Green Pea Curry (Aloo Matar), demonstrating how curries are built by adding ingredients in a particular order, and Milk Street Cook Rayna Jhaveri makes Chicken Vindaloo, which gets its name and bold, tangy flavor from vinegar and garlic.

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

##### *Taste of Vietnam*

In this episode, we look at

home cooking in Ho Chi Minh City to learn bold but simple Vietnamese dishes. First, Christopher Kimball makes Vietnamese Beef Stew with Star Anise and Lemon Grass, which beautifully marries local ingredients with French culinary technique. Then, Milk Street Cook Josh Mamaclay prepares aromatic Vietnamese Braised Lemon Grass Chicken, demonstrating a method for getting flavor from stalks of lemon grass.

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

##### *Flavors of Ethiopia*

In this episode, we travel to Addis Ababa to learn about the spices and stews of Ethiopia. First, we make tender and savory Ethiopian Stewed Collard Greens (Gomen Wat). Then, we prepare Ethiopian Chicken Stew (Doro Wat), featuring fragrant spices and a preponderance of onions. Finally, we demonstrate how to make Berbere, a bold spice blend that is the backbone of numerous Ethiopian dishes.

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

##### *The Best Falafel*

Milk Street travels to Jordan to learn the secrets of Falafel. In the kitchen, Chris and Milk Street Cook Lynn Clark demonstrate how to bring crispy, herbal Falafel to your home. Then, Milk Street Cook

Rayna Jhaveri makes Moroccan Carrot Salad, transforming average grocery-store carrots into a fresh side dish. Finally, Milk Street Cook Bianca Borges prepares Baked Kefta with Tahini.

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

##### *The Turkish Table*

In this episode, Christopher Kimball travels to Turkey with Boston-based chef Ana Sortun. Back at Milk Street, Chris demonstrates how to make Ana's Lahmajoun, a thicker and more substantial version of the typically thin flatbread. Then, Milk Street Cook Lynn Clark prepares Red Lentil Soup with Potato and Lemon and Milk Street Cook Josh Mamaclay makes Turkish Poached Eggs with Garlicky Yogurt.

### **6 Saturday**

#### **8pm Legacy List with Matt Paxton**

##### *Six Generations of Stuff / Leesburg, VA*

Libby and Nick of Virginia face the overwhelming task of sorting through their sprawling manor filled with historical artifacts and family heirlooms.

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

##### *Arctic Beauty*

Experience a lovely waterfall by moonlight - a spectacular painting completed on a black canvas by artist Bob Ross.

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



#### *Mountain Stream*

With just a few tools, Bob Ross paints a mountain stream running through gently sloping ground that looks soft as velvet.

#### **10pm Rick Steves Art of Europe**

##### *Baroque*

In the 1600s and 1700s, the art of "divine" kings and popes-and of revolutionaries and Reformers-tells the story of a Europe in transition. In the Catholic south, Baroque bubbled over with fanciful decoration and exuberant emotion. In the Protestant north, art was more sober and austere. And in France, the excesses of godlike kings gave way to revolution, Napoleon, and cerebral Neoclassicism.

#### **11pm Dishing with Julia Child**

##### *The Potato Show*

Rick Bayless comments on Julia Child's performance preparing potatoes.

Collaborator and dear friend Jacques Pepin discusses her love of butter and her gracious approach to meet all of the staff at restaurants where they dined.

#### **11:30pm Steven Raichlen's Project Fire**

##### *Raichlen Grills St. Louis*

When it comes to barbecue, St. Louis isn't as famous as Kansas City or Memphis-yet. But the Gateway City is experiencing a live fire renaissance. Famous here

are plate-burying pork steaks and eponymous spareribs (trimmed, rubbed, and slow-smoked over applewood). And get ready for a Project Fire first: grilled toasted ravioli (really) with fire-roasted marinara sauce. ST. LOUIS PORK STEAKS; GRILLED RAVIOLI WITH SMOKED-ROASTED TOMATO SAUCE; ST. LOUIS RIBS WITH RIVER CITY BARBECUE SAUCE. Guests: John Matthews - Pappy's Smokehouse, David Sandusky - Beast.

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

##### *Heirloom Favorites*

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

#### **12:30am Cook's Country Biscuits and Chicken**

Lawman Johnson makes host Julia Collin Davison tall and tender Butter and Lard Biscuits, and Toni Tipton-Martin addresses the debate between lard and shortening. Equipment expert Adam Ried weighs the benefits of full-sized and mini food processors. Bryan Roof visits Asheville, NC and shares his version of Mimosa Fried Chicken with host Bridget Lancaster.

#### **7 Sunday**

#### **8pm Legacy List with Matt Paxton**

##### *Turn The Page / Washington, D.C.*

Eric and Linda of Washington DC face the challenge of downsizing from their large family home into an apartment half the size, that includes searching for a bracelet owned by Linda's relative who was enslaved at the house in Appomattox Courthouse where Lee surrendered to Grant.

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

##### *Cooking with Chilies*

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**10pm Rick Steves Art of Europe**

*The Modern Age*

In the 1800s, the Industrial Revolution spawned new artistic styles: idealized Romanticism, light-chasing Impressionism, sensuous Art Nouveau. Then Europe's tumultuous 20th century inspired rule-breaking art as exciting as the times: from Expressionism and Cubism to Surrealism to Abstract. The genius of artists like Van

Gogh, Picasso, and Dalí—express the complexity of our modern world.

**11pm People of the North Salmon Islands (Kvaroy)**

Arne, Stig and Frida sample traditional and gourmet meals that highlight coastal ingredients and farmed salmon. Later, the team goes island hopping on the coastline of Helgeland and meets up with the locals living on the outskirts of Scandinavia. Since no commercial flights land on these islands, travelers either arrive by boat or seaplane.

**11:30pm Steven Raichlen's Project Smoke**

*Much at Steak*

A show devoted to the most awesome cut of meat to grill: steak. Unleash your inner carnivore and build your confidence whenever you step up to the grill to cook the perfect slab of meat. Up first, a magisterial wood-grilled beef tomahawk steak topped with Pt. Reyes blue cheese butter. Followed by a four-finger thick cherry-smoked New York strip steak, whose juices become part of an intensely flavorful sauce you build right on the cutting board. Then a plancha-seared "steak" from the sea: bacon-wrapped albacore tuna "filet mignons" sauced with peppercorn cream sauce. Wood-grilled beef tomahawk with blue cheese butter; Cherry-smoked strip steak

with cutting board sauce; Bacon-wrapped albacore "filet mignons" with peppercorn cream sauce.

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

*Favorite Chicken Soups*

Milk Street travels to Mexico City to learn Chicken and Vegetable Soup with Chipotle Chilies, brimming with texture, colors and layers of delicious flavors. Then, Milk Street Cook Bianca Borges makes Chicken Soup with Ricotta Dumplings hailing from Calabria in southern Italy. To finish, Milk Street Cook Sam Fore prepares comforting and aromatic Chicken and Rice Noodles in Ginger Hoisin Broth.

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

*Chocolate Tart and Ice Cream*

Test cook Elle Simone Scott bakes host Julia Collin Davison a decadent Milk Chocolate Cremeux Tart. Tasting expert Jack Bishop talks all about coconut products. Test cook Dan Souza makes host Bridget Lancaster the ultimate Sweet Cream Ice Cream.

**8 Monday**

**8pm America's Test Kitchen**

*Thanksgiving for a Small Group*

Test cook Erin McMurrer makes host Bridget Lancaster Roast Whole Turkey Breast with Gravy. Gadget critic Lisa McManus shares her favorite mops. Test cook Dan Souza



and host Julia Collin Davison unlock the secrets to perfect Oatmeal Dinner Rolls.

**8:30pm Key Ingredient with Sheri Castle**

*Cabbage Love*

Sheri is smitten with cabbage. Sheri's luxurious cabbage soup is the perfect delicious and nutritious recipe and a cozy compliment of "really good" cheese toast seals the deal. A zesty chow-chow slaw will keep them coming with all the flavors and magnificent crunch. Sheri says a helpful hint on how to pick the very best cabbage and cooks along with rock star Joe Kwon of The Avett Brothers.

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

*Indian Classics at Home*

In this episode, we feature favorite Indian recipes for the home kitchen. Milk Street Cook Josh Mamaclay shows Christopher Kimball how to make Butter Chicken, using cashews to make a creamy sauce. Then, Milk Street Cook Lynn Clark makes Potato and Green Pea Curry (Aloo Matar), demonstrating how curries are built by adding ingredients in a particular order, and Milk Street Cook Rayna Jhaveri makes Chicken Vindaloo, which gets its name and bold, tangy flavor from vinegar and garlic.

**10pm Rick Steves' Europe**

*Poland Rediscovered:*

*Krakow, Auschwitz and Warsaw*

Poland is ready to be rediscovered as the old "east" transforms itself into the new heart of Europe. Krakow, with its bubbly Baroque and cobbled charm, is emerging as the exciting "next Prague." Nearby, a visit to Auschwitz teaches us a timeless, soul-searching lesson.

Systematically destroyed during World War II, Warsaw is a lively, thriving capital once again.

**10:30pm Fly Brother with Ernest White II**

*Double Feature: Bogota and Casablanca*

Ernest hangs out in Colombia's capital city with his bud, telenovela heartthrob Roberto Manrique. Then, it's on to Morocco's most

underrated city, replete with a range of delicious delights, as guided by his friends, Omar Wydadi and Thierry Kabeya.

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

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

Forty million people rely on water released from Lake Mead, on the Colorado River not far from Las Vegas. That booming city, renowned for vice, is also a world leader in water conservation. Far downstream huge canals de-water the river, as farmers look to technology to maintain their productivity, Californians deliver water to their vast population and farmland, and Mexico receives its entitlement. The once-great river and vast wetlands face a dried-out channel.

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

*Winter Cabin*

In the midst of a cold, wintry forest, Bob Ross gently places a magical little cabin upon a bed of snow with his paint brush.

**12am Key Ingredient with Sheri Castle**

*Cabbage Love*

Sheri is smitten with cabbage. Sheri's luxurious cabbage soup is the perfect delicious and nutritious recipe and a cozy compliment of "really good" cheese toast seals the deal. A zesty chow-chow slaw will keep them coming with all



the flavors and magnificent crunch. Sheri says a helpful hint on how to pick the very best cabbage and cooks along with rock star Joe Kwon of The Avett Brothers.

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

*Thanksgiving for a Small Group*

Test cook Erin McMurrer makes host Bridget Lancaster Roast Whole Turkey Breast with Gravy. Gadget critic Lisa McManus shares her favorite mops. Test cook Dan Souza and host Julia Collin Davison unlock the secrets to perfect Oatmeal Dinner Rolls.

## **9 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 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.

### **8:30pm Key Ingredient with Sheri Castle**

*Hey Pumpkin*

Sheri shares pumpkin perfection in the kitchen as Sheri cooks with chef Ashley Capps to make a dreamy

pumpkin creme caramel. Sheri makes a delicious entree salad with warm pumpkin wedges and a honey vinaigrette, delights with a whole roasted pumpkin stuffed with savory bread pudding and then shares some helpful tips on how to perfectly roast your pumpkin seeds.

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

*Taste of Vietnam*

In this episode, we look at home cooking in Ho Chi Minh City to learn bold but simple Vietnamese dishes. First, Christopher Kimball makes Vietnamese Beef Stew with Star Anise and Lemon Grass, which beautifully marries local ingredients with French culinary technique. Then, Milk Street Cook Josh Mamaclay prepares aromatic Vietnamese Braised Lemon Grass Chicken, demonstrating a method for getting flavor from stalks of lemon grass.

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

*Flavors of Ethiopia*

In this episode, we travel to Addis Ababa to learn about the spices and stews of Ethiopia. First, we make tender and savory Ethiopian Stewed Collard Greens (Gomen Wat). Then, we prepare Ethiopian Chicken Stew (Doro Wat), featuring fragrant spices and a

preponderance of onions. Finally, we demonstrate how to make Berbere, a bold spice blend that is the backbone of numerous Ethiopian dishes.

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

*Budapest: The Best of Hungary*

Budapest, once Vienna's partner in ruling the Austro-Hungarian empire, feels like the capital of Eastern Europe. It's actually two cities- busy Pest and noble Buda- straddling the Danube and laced together by mighty bridges. Capitalism has taken hold with gusto as shopping boulevards thrive and stone Lenins and cast iron Stalins litter a theme park at the edge of town. Today Gypsy orchestras feature smoking violins, venerable mineral baths are the rage, and 19th century coffeehouses enjoy a renaissance.

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

*Hong Kong - Asia's World City*

Long known as a commercial center, Hong Kong has become much more than a shopper's paradise. It is a multi-cultural, multi-faceted city with a world of attractions. On his Hong Kong adventure, Joseph takes in the luxury hotels, designer shops and Michelin-star restaurants of Asia's World City, but also explores its local neighborhoods, colorful markets, places of natural



beauty and meets the people who retain their connections to their customs and traditions. He discovers that while Hong Kong is a vibrant international town, it is the people and their cultural heritage that keeps him coming back for more.

### **11pm Georgia Outdoors (Create)**

#### *Hummingbird Heaven*

Hummingbirds can hover, fly backwards, they can even fly upside down. They are so tiny but their personalities are fierce. This episode has a lot of great video of these little birds and you'll also get to meet Sibley, the Georgia Audubon Society's ambassador hummingbird.

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

#### *Trapper's Retreat*

Towering Bob Ross mountains and a frosty moonlit landscape are the setting of Nicholas Hankins old trapper's cabin on the banks of an icy, winding river.

### **12am Key Ingredient with Sheri Castle**

#### *Hey Pumpkin*

Sheri shares pumpkin perfection in the kitchen as Sheri cooks with chef Ashley Capps to make a dreamy pumpkin creme caramel. Sheri makes a delicious entree salad with warm pumpkin wedges and a honey vinaigrette, delights with a whole roasted pumpkin stuffed with savory bread

pudding and then shares some helpful tips on how to perfectly roast your pumpkin seeds.

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## **10 Wednesday**

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

#### *Good Friends & Good Food*

The best part about gathering around the table is sharing good food with good company. Today Lidia showcases a menu fit to feed all your friends. Grandson Ethan swings by to help Lidia build the ultimate Italian Cheeseboard. Then she cooks up an easy crowd-pleaser with her Skillet Sausage & Peppers. For a sweet finish, Lidia makes a childhood favorite, St. Joseph's Zeppole. Fried dough filled with vanilla cream topped with Amarena cherries. So tune in to learn how to entertain with

showstopping ease the Lidia way!

### **8:30pm Key Ingredient with Sheri Castle**

#### *Strawberry Fields Forever*

Sheri Castle shows the freshest way to procure this beautiful berry. She tours the McAdams Farm in Efland, NC, and gets a visit from "Farmer Strawberry." In the kitchen, she shares recipes for strawberry tiramisu trifles and an ice-box salad perfect for your next potluck, while baker Brian Noyes makes a strawberry buckle. Sheri gives a helpful hint about keeping strawberries fresh in storage.

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

#### *The Best Falafel*

Milk Street travels to Jordan to learn the secrets of Falafel. In the kitchen, Chris and Milk Street Cook Lynn Clark demonstrate how to bring crispy, herbal Falafel to your home. Then, Milk Street Cook Rayna Jhaveri makes Moroccan Carrot Salad, transforming average grocery-store carrots into a fresh side dish. Finally, Milk Street Cook Bianca Borges prepares Baked Kefta with Tahini.

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

#### *The Turkish Table*

In this episode, Christopher Kimball travels to Turkey with Boston-based chef Ana Sortun. Back at Milk Street, Chris demonstrates how to



make Ana's Lahmajoun, a thicker and more substantial version of the typically thin flatbread. Then, Milk Street Cook Lynn Clark prepares Red Lentil Soup with Potato and Lemon and Milk Street Cook Josh Mamaclay makes Turkish Poached Eggs with Garlicky Yogurt.

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

#### *Lisbon and the Algarve*

Experiencing the best of Portugal, we start in Lisbon, a ramshackle mix of glorious old and fun-loving new. Salty sailors' quarters and wistful Fado singers mix with ornate architecture to recall the glory days when Vasco da Gama and Magellan made Portugal a world power. Then we head for the south coast of your travel dreams-the Algarve. We explore the Land's End of Europe-windy and historic Cape Sagres before savoring pristine beaches and arm-wrestling octopi in the sleepy fishing village of Salema.

### **10:30pm Ireland: County By County (Create)**

#### *Ireland County By County - Leitrim*

Join Ciara Whelan as she skips a cruiser down the River Shannon, visits the birthplace of Margaret of New Orleans, has a chat with a local historian in the stunning Lough Rynn Castle and enjoys a traditional music session. This episode takes us inland, visit the very best of what Leitrim has to offer from

the comfort of your living room with Create's Ireland: County by County.

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

#### *Town and Country: Hitting The Heights*

This week on Weekends with Yankee, senior food editor Amy Traverso visits Worcester, Massachusetts, where she meets the husband-and-wife duo running the doughnut shop Glazy Susan, followed by a trip to American Vinegar Works, where she picks up some artisanal vinegar. With that in hand, she heads to the restaurant Deadhorse Hill, where executive chef Jared Forman shows how to cook pork katsu curry. Then, it's off to southern New Hampshire for adventurer Richard Wiese's journey up famed Mount Monadnock. Joined on the trek by Everest climber Paul Giorgio, Richard highlights everything you should pack in your backpack for a climb such as this, particularly in winter, and along the way we get a glimpse at the different types of people who take on a challenge such as this one. Finally, we make our way to Bethlehem, New Hampshire, to meet the owners of Wozz! Kitchen Creations and explore the flavors and techniques that make their spreads and sauces so special.

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

### **Painting**

#### *Lonely Retreat*

Bob Ross uses beautiful blue effects on canvas to highlight the drama and beauty of a snow-bound cabin at sunset.

### **12am Key Ingredient with Sheri Castle**

#### *Strawberry Fields Forever*

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way!

### **11 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 Key Ingredient with Sheri Castle**

*Fishing for Trout Compliments*

Sheri Castle learns how Sunburst Trout Company of Waynesville, NC, gets their tasty fish from their farm to your table. She heads to the kitchen and makes a smoked trout and potato soup as well as cornmeal-crusted trout with a creamed corn and tomato relish. Chef Cleophus Hethington joins her to make a beautiful whole trout dish, and then Sheri shows how to safely store fresh fish at home.

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

*London: New Indian Food*

We travel to London to explore Indian flavors. First, Christopher Kimball makes complex, Salan-style

Hyderabadi Chicken Curry. Next, Milk Street Cook Bianca Borges demonstrates Indian-Spiced Smashed Potatoes, crisp on the outside, creamy on the inside. Finally, Chris and Milk Street Cook Wes Martin prepare Masala-Spiced French Fries, the perfect fries at home with a South Asian twist.

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

*Shakshuka and Tagine*

We look to the flavors North Africa. To begin, Christopher Kimball and Milk Street Cook Matthew Card demonstrating warmly spiced Moroccan Meatball Tagine with Green Olives and Lemon. Next up, Milk Street Cook Rose Hattabaugh makes Shakshuka, bolstered by harissa. Finally, Milk Street Cook Rosemary Gill prepares Harissa-Spiced Pasta with Chicken and Green Beans, a delicious one-pot dinner.

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

Sevilla is the flamboyant city of Carmen and Don Juan. It's where bullfighting is still politically correct and where little girls dream of growing up to become flamenco dancers. Sevilla has soul-and we feel it in its lacy Moorish palace, massive cathedral, lavish royal tombs, labyrinthine Jewish quarter, and its people-filled streets. After munching tasty tapas, we

head south for Andalusia's ultimate whitewashed hilltown, Arcos de la Frontera.

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

*Riding The Range In*

*Southern Alberta, Canada*

Joseph hits the trail to Southern Alberta, Canada and follows the path of the province's settlement from the early days of the buffalo and the Blackfoot people to present-day ranchers and cowboys. His travels take him to Blackfoot Crossing Historical Park, Writing-On-Stone Provincial Park and Head-Smashed-In- Buffalo Jump, sacred and historic native sites, where he celebrates the rich heritage of the Blackfoot First Nations people through their history, dances, chants and songs. At the Lucasia Ranch he partakes of the area's cowboy culture when he saddles up and rides into the Alberta foothills in search of a few strays before sitting down with the Lucas family for a rousing ranch house dinner. His journey of history, culture and natural beauty ends aboard the M.V. International on a cruise across the Canada - U.S. border on Lake Waterton, part of the Waterton - Glacier International Peace Park.

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

*Massimo Bottura: Slow Food,*

*Fast Cars, Big Dreams*

When we visited with 3-



Michelin star Chef Massimo Bottura and his wife Lara Gilmore in Modena, a town in the "slow food, fast cars" region of Emilia Romagna, we had such fun we turned it into two very special episodes. In part 1, we explore Massimo's rise to fame from his appearance on Netflix's "Chef's Table" and the culinary empire he has built in the land of balsamic and Parmigiano Regiano.

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

*Black Seascape*

Watch and learn as Bob Ross creates crashing waves in this very dark moonlight setting.

**12am Key Ingredient with Sheri Castle**

*Fishing for Trout Compliments*

Sheri Castle learns how Sunburst Trout Company of Waynesville, NC, gets their tasty fish from their farm to your table. She heads to the kitchen and makes a smoked trout and potato soup as well as cornmeal-crusted trout with a creamed corn and tomato relish. Chef Cleophus Hethington joins her to make a beautiful whole trout dish, and then Sheri shows how to safely store fresh fish at home.

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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.

**12 Friday**

**8pm America's Test Kitchen**

*Pork Chops and Maple Cake*

Test cook Elle Simone Scott cooks host Julia Collin Davison Pan-Seared Thick-Cut, Bone-In Pork Chops. Tasting expert Jack Bishop challenges hosts Julia and Bridget Lancaster to a head-to-head tasting of bone broth, and gadget critic Lisa McManus reviews apple corers. Test cook Keith Dresser makes host Bridget Lancaster a magical Pouding Chomeur.

**8:30pm Key Ingredient with Sheri Castle**

*Country Ham Is King*

Sheri creates a country ham salad and a peach and lemony ricotta salad. She heads to Madisonville, Tennessee, to meet Allan Benton, the King of Country Ham, who shares secrets about his legendary Smoky Mountain hams and bacon. Allan and his wife, Sharon, make two-ingredient biscuits and red-eye gravy, and Sheri gives a tip on using all the

parts of a country ham.

**9pm Dooky Chase Kitchen:**

**Leah's Legacy**

*Leah's Classic New Orleans Cuisine*

Chef Leah Chase wanted to elevate her restaurant and provide fine dining for her community. A lifetime learner, she read cookbooks and transformed the menu to include classic dishes. Chefs Dook and Zoe Chase salute this culinary pioneer with Flounder Stuffed with Crabmeat and BBQ Shrimp, served with a quintessential Mint Julep from Eve Marie Haydel.

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

*Mardi Gras Celebration*

It's time to get the party started with Chargrilled Oysters, Crab Boil Dirty Rice and King Cake. Join the Kitchen Queens for an episode that will bring a taste of Mardi Gras to your kitchen.

**10pm New Orleans Cooking with Kevin Belton**

*Carnival*

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

**10:30pm Dooky Chase Kitchen: Leah's Legacy**

*Mardi Gras*

The celebration of Mardi Gras is a cherished tradition at Dooky Chase that includes a toast to King Zulu as the parade passes in front of the restaurant. Friends and family gather to enjoy Carnival



favorites like Red Beans and Rice, and Meatballs, prepared in this episode by Chefs Dook and Zoe Chase, with a special cocktail from Eve Marie Haydel, Leah's Creole Crown.  
**11pm Kitchen Queens: New Orleans**

*Comfort Food*

Relaxed and easy-going is a way of life in New Orleans, aka the Big Easy. In this episode, the Kitchen Queens share dishes that offer edible comfort - Crabmeat Grill Cheesy, Rustic Chicken with Garlic Gravy and Cane Syrup Dark Chocolate Mousse.

**11:30pm New Orleans Cooking with Kevin Belton**

*Jazz Brunch*

Grillades and grits, pain perdu, bananas foster.

**12am Dooky Chase Kitchen: Leah's Legacy**

*Humble Beginnings*

The origin of the Dooky Chase Restaurant, established in 1941, was a sandwich shop across the street owned by Edgar "Dooky" Chase Sr. and his wife Emily. Chefs Dook Chase and Cleo Robinson return to the restaurant's roots with three hearty sandwiches - French Fried Potato Po-boy, Hot Sausage Po-boy, and Pork Chop and Oyster Po-boy.

**12:30am Kevin Belton's Cookin' Louisiana**

*Lafayette Parish: Epicenter of Cajun Cuisine*

Down the Bayou Hot Soft

Shell Crab; Smothered Pork Chops with Wild Rice Plate Lunch; Couche Couche.

**13 Saturday**

**8pm Legacy List with Matt Paxton**

*Haul in the Family / Manheim, PA*

Chris and Jean from Pennsylvania dig through two storage units of family belongings dating back five generations hoping to find a few long lost items of historical value.

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

*Daisy Delight*

Stately evergreens overlooking a field of tiny daisies... what a charming little Bob Ross painting.

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

*Winter Cabin*

In the midst of a cold, wintry forest, Bob Ross gently places a magical little cabin upon a bed of snow with his paint brush.

**10pm Rick Steves Art of Europe**

*Stone Age to Ancient Greece*

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

more-lifelike statues.

**11pm In Julia's Kitchen with Master Chefs**

*Roberto Donna*

Chef Roberto Donna creates pizza margherita and panino di pizza, and demonstrates his techniques for making pizza dough -- gently kneading, petting, patting and tossing the dough to avoid disturbing the yeast. He also suggests tearing basil leaves to get the best flavor.

**11:30pm Steven Raichlen's Project Fire**

*Rolled, Stuffed and Grilled*

Ever since humankind first put food to fire, the world's grill cultures have wrapped and rolled flavorful ingredients. Steven explores two South American grilled classics-a stuffed chicken breast from Uruguay called pamplona, and a colorful stuffed beef roll Argentines know as matambre. Plus, a Project Fire Mystery Box "roll" that may involve a crustacean. PAMPLONA OF CHICKEN WITH EMBER-ROASTED PEPPERS; MATAMBRE WITH A CAJUN TWIST; MYSTERY BOX CHALLENGE - PROJECT FIRE LOBSTER ROLL

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

*Just Ducky!*

It's a family reunion as Jacques' daughter Claudine lends a helping hand in the kitchen. Together they sip wine, reminiscence and cook



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

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

#### *Jamaican Feast*

Morgan Bolling makes host Julia Collin Davison Jamaican Oxtail, and Toni Tipton-Martin talks about oxtail dishes around the world. Equipment expert Adam Ried shares his top picks for countertop compost bins, and Christie Morrison makes host Bridget Lancaster Jamaican Rice and Peas.

## **14 Sunday**

### **8pm Legacy List with Matt Paxton**

#### *Viva La Downsizing /*

#### *Richmond, VA*

Empty nesters Michel and Lisa of Virginia clean out their garage and attic filled with memorabilia from their beloved Mexican restaurant.

### **9pm Dooky Chase Kitchen:**

#### **Leah's Legacy**

#### *Leah's Classic New Orleans Cuisine*

Chef Leah Chase wanted to elevate her restaurant and

provide fine dining for her community. A lifetime learner, she read cookbooks and transformed the menu to include classic dishes. Chefs Dook and Zoe Chase salute this culinary pioneer with Flounder Stuffed with Crabmeat and BBQ Shrimp, served with a quintessential Mint Julep from Eve Marie Haydel.

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

#### *Mardi Gras Celebration*

It's time to get the party started with Chargrilled Oysters, Crab Boil Dirty Rice and King Cake. Join the Kitchen Queens for an episode that will bring a taste of Mardi Gras to your kitchen.

### **10pm Rick Steves Art of Europe**

#### *Ancient Rome*

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

### **11pm People of the North**

#### *The Lofoten Islands (Lofoten)*

The team visits the beautiful mountains of Lofoten for a ski trip and a spectacular view of

the Arctic islands. To prepare for dinner, Arne and Frida gather their main ingredient, Arctic kelp!

### **11:30pm Steven Raichlen's Project Smoke**

#### *Hot Stuff*

A show to stoke our insatiable appetite for fiery foods, starting with smoky Nashville hot wings. From rural Kentucky comes smoky grilled pork shoulder steaks dunked as often as you dare in an incendiary vinegar cayenne pepper sauce. For more pain, we present piri piri Prawns from South Africa grilled in the shell and ignited with a distinctive hot sauce introduced by Portuguese explorers, followed by spice-blasted Indian tandoori lamb served with Hell's Fury Hot Sauce and a cooling cucumber yogurt raita.

Nashville hot wings; Monroe County pork steaks with spicy vinegar dip; Piri piri prawns; Tandoori lamb with Hell's Fury Hot Sauce and raita.

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

#### *The Pies of Yelapa*

Christopher Kimball takes a trip to Jalisco to explore beach-side pies. Back in the kitchen, Chris and Milk Street Cook Erica Bruce demonstrate three variations of these pies using a Hot Water Crust. From Yelapa-Style Sweet Corn Pie to Yelapa-Style Chocolate Pie and Coconut Macaroon Pie,



this episode has a pie for everyone!

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

*Thanksgiving for a Small Group*

Test cook Erin McMurrer makes host Bridget Lancaster Roast Whole Turkey Breast with Gravy. Gadget critic Lisa McManus shares her favorite mops. Test cook Dan Souza and host Julia Collin Davison unlock the secrets to perfect Oatmeal Dinner Rolls.

**15 Monday**

**8pm America's Test Kitchen**

*Scandinavian Brunch*

Hosts Bridget Lancaster and Julia Collin Davison bake perfectly spiced Kanelbullar (Swedish Cinnamon Buns). Gadget critic Lisa McManus reviews robot vacuums. Julia shows Bridget how to make Gravlox.'

**8:30pm Key Ingredient with Sheri Castle**

*Finding Our Blueberry Thrill*

Sheri Castle heads to Old Orchard Creek Farm in Lansing, NC, to find fresh blueberries. She picks blue beauties with owners Walter Clark and Johnny Burleson and helps make a farmhouse blueberry pie. She shows us how to make blueberry parfaits with pistachio crumble and granola porridge with warm maple cream, and offers a hint about washing and freezing fresh blueberries.

**9pm New Orleans Cooking**

**with Kevin Belton**

*Carnival*

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

**9:30pm Dooky Chase**

**Kitchen: Leah's Legacy**

*Mardi Gras*

The celebration of Mardi Gras is a cherished tradition at Dooky Chase that includes a toast to King Zulu as the parade passes in front of the restaurant. Friends and family gather to enjoy Carnival favorites like Red Beans and Rice, and Meatballs, prepared in this episode by Chefs Dook and Zoe Chase, with a special cocktail from Eve Marie Haydel, Leah's Creole Crown.

**10pm Rick Steves' Europe**

*Edinburgh*

Edinburgh is the historical and cultural heart of Scotland. We'll explore the castle, peek at the new parliament, dabble in the local literature, sip a little Scotch, get wrapped up in a kilt, and then stow away on Her Majesty's Yacht Britannia.

**10:30pm Fly Brother with**

**Ernest White II**

*Alaska*

Fly with Ernest to the 49th state to experience Tlingit family traditions, explore breathtaking natural beauty, and, yes, eat crab legs!

**11pm In The Americas with**

**David Yetman**

*Wrangell-St. Elias National*

*Park: Wilderness of Ice, Salmon, and Human History*

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

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

*Winter Solitude*

Bob Ross shows us how to paint a beautiful and detailed winter scene with graceful leafless trees galore.

**12am Key Ingredient with Sheri Castle**

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## **16 Tuesday**

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

#### *The Oaxacan Kitchen*

In this episode, Christopher Kimball travels to Oaxaca, Mexico, where he meets Jesus Ochoa, the sous chef at Criollo Restaurant, and learns how to make Carnitas. He then learns how to make Tlayudas from Pilar Cabrera, the owner and head chef of La Olla. Back at the kitchen, Milk Street Cook Lynn Clark shows Chris how to make Carnitas at home. Milk Street Cook Josh Mamaclay makes Green Chili and Tomatillo Hot Sauce, and Milk Street Cook Bianca Borges shows Chris her own interpretation of Tlayudas tailored for the home cook.

### **8:30pm Key Ingredient with Sheri Castle**

*The Nice Thing About Rice*  
Sheri Castle shares recipes for Low Country-style red rice with shrimp and sausage as well as rice and garden peas in Parmesan broth. She visits Lee's One Fortune Farm to see how it grows heirloom rice in the mountains, and then cooks with chef Ricky Moore for his "church lady good" rice and summer-squash gratin. Sheri also shares a tip on how to select

the perfect rice for a recipe.

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

#### *Comfort Food*

Relaxed and easy-going is a way of life in New Orleans, aka the Big Easy. In this episode, the Kitchen Queens share dishes that offer edible comfort - Crabmeat Grill Cheesy, Rustic Chicken with Garlic Gravy and Cane Syrup Dark Chocolate Mousse.

### **9:30pm New Orleans Cooking with Kevin Belton**

#### *Jazz Brunch*

Grillades and grits, pain perdu, bananas foster.

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

#### *Naples and Pompeii*

Naples is Italy in the extreme. We'll prowling backstreet fish markets, dodge fast-moving Vespas, and dine on pizza where it was invented. We'll climb to the top of nearby Mount Vesuvius, then wander through the amazing ruins of Pompeii, the Roman town it destroyed.

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

#### *Southern Ethiopia - Tribal Lands and Primeval People*

Joseph's adventure begins along the shores of Lake Abaya and Chamo, two of the lakes of the 2,400 mile Rift Valley where modern man is said to have originated. After becoming acquainted with the lakes' fishermen, birds, crocodiles and hippos, he soldiers on across dry, wide stretches of savannah and

forests that hug the river beds into the Lower Omo Valley.

During his stay in the valley he has close encounters with the Konso, Hamar and Mursi people, mostly nomadic tribal people who still live untouched by modern inventions and amenities. In the towns, markets and tribal camps he meets the people and shares in their ancient customs and ceremonies.

Although not without its challenges, this Travelscope adventure offers an unforgettable look at prehistoric cultures in transition.

### **11pm Georgia Outdoors (Create)**

#### *Urban Coyotes*

The Atlanta coyote project has field cameras through the metro Atlanta area. The images they caught indicate coyotes living in drainage pipes, under sheds, and in dens near neighborhoods. We follow the story of one very special coyote that traveled miles.

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

#### *September Song*

Nicholas Hankins makes sure the chill of autumn is felt creeping in on the banks of a winding creek in this foggy, early morning Bob Ross landscape.

### **12am Key Ingredient with Sheri Castle**

*The Nice Thing About Rice*  
Sheri Castle shares recipes



for Low Country-style red rice with shrimp and sausage as well as rice and garden peas in Parmesan broth. She visits Lee's One Fortune Farm to see how it grows heirloom rice in the mountains, and then cooks with chef Ricky Moore for his "church lady good" rice and summer-squash gratin. Sheri also shares a tip on how to select the perfect rice for a recipe.

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

*The Oaxacan Kitchen*

In this episode, Christopher Kimball travels to Oaxaca, Mexico, where he meets Jesus Ochoa, the sous chef at Criollo Restaurant, and learns how to make Carnitas. He then learns how to make Tlayudas from Pilar Cabrera, the owner and head chef of La Olla. Back at the kitchen, Milk Street Cook Lynn Clark shows Chris how to make Carnitas at home. Milk Street Cook Josh Mamaclay makes Green Chili and Tomatillo Hot Sauce, and Milk Street Cook Bianca Borges shows Chris her own interpretation of Tlayudas tailored for the home cook.

**17 Wednesday**

**8pm Lidia's Kitchen**

*Something Special*

Every so often it's nice to treat yourself and your loved ones to something special... and for Lidia and her family, that means lobster night!

Everybody likes grilled vegetables, and my Grilled Corn, Zucchini, and Tomato Salad is a fun and impressive way to serve them. Her grandson, Ethan Bastianich, comes over for a lesson in how to Eat Lobster Like Lidia. She then prepares a memory maker, Spicy Lobster Linguine, half the fun is seeing everyone working through the lobster with their hands. She reminds us that there's nothing better than spoiling your loved ones and yourself!

**8:30pm Key Ingredient with Sheri Castle**

*Figs Galore*

Sheri Castle visits Ocracoke Island in the Outer Banks to find one of the world's greatest diversity of fig trees. She shares recipes for pan-seared chicken thighs with a fig pan sauce as well as a fresh fig, orange and bourbon crostata. On the island, Sheri learns the secrets to a prize-winning fig cake and shares a helpful hint on a way to quickly roast figs.

**9pm Dooky Chase Kitchen: Leah's Legacy**

*Humble Beginnings*

The origin of the Dooky Chase Restaurant, established in 1941, was a sandwich shop across the street owned by Edgar "Dooky" Chase Sr. and his wife Emily. Chefs Dook Chase and Cleo Robinson return to the restaurant's roots

with three hearty sandwiches - French Fried Potato Po-boy, Hot Sausage Po-boy, and Pork Chop and Oyster Po-boy.

**9:30pm Kevin Belton's Cookin' Louisiana**

*Lafayette Parish: Epicenter of Cajun Cuisine*

Down the Bayou Hot Soft Shell Crab; Smothered Pork Chops with Wild Rice Plate Lunch; Couche Couche.

**10pm Rick Steves' Europe Italy's Amalfi Coast**

Just south of Naples we'll experience the breath-taking Amalfi Coastline, the trendy resort of Positano, the limoncello charms of Sorrento, the ancient Greek temples at Paestum, and the iridescent Blue Grotto hidden beneath the enchanting isle of Capri.

**10:30pm Ireland: County By County (Create)**

*Ireland County By County - Offaly*

Join Ciara Whelan as she visits the 6th century settlement of Clonmacnoise Monastic site, meets a relative of Barrack Obama at his ancestral home, explores a nature reserve and dares to enter Ireland's most haunted castle. This episode takes us to the midlands, visit the very best of what Offaly has to offer from the comfort of your living room with Create's Ireland: County by County.

**11pm Weekends with Yankee**



### *Past Meets Future*

In foodie destination Biddeford, Maine, Amy Traverso visits coffee roaster Time & Tide, restaurant Fish & Whistle and culinary antiquarian bookstore, Rabelais. In Charlotte, Vermont, Richard Wiese explores Earthkeep, an innovative farming collective and Vermont Malthouse, where he enjoys a craft beer tasting. Then it's off to Nantucket and a visit to the famed weaving studio, Nantucket Looms.

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

#### *Mountain Hideaway*

Bob Ross uses a unique twist in his painting technique to create a happy little stream tumbling through a rocky meadow.

### **12am Key Ingredient with Sheri Castle**

#### *Figs Galore*

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to something special... and for Lidia and her family, that means lobster night! Everybody likes grilled vegetables, and my Grilled Corn, Zucchini, and Tomato Salad is a fun and impressive way to serve them. Her grandson, Ethan Bastianich, comes over for a lesson in how to Eat Lobster Like Lidia. She then prepares a memory maker, Spicy Lobster Linguine, half the fun is seeing everyone working through the lobster with their hands. She reminds us that there's nothing better than spoiling your loved ones and yourself!

### **18 Thursday**

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

*The Joy of Cooking Lebanon* Christopher Kimball travels to Beirut to learn how to make classic Lebanese comfort foods with chef Mohamad El Zein, the owner of Moona Restaurant, and cookbook author Anissa Helou. Back at the kitchen, Chris draws inspiration from the flavors of Beirut and adapts these dishes for the home cook. Milk Street Cook Catherine Smart makes Za'atar Flatbread. Milk Street Cook Josh Mamaclay creates his own version of Pita and Chickpea Salad with Yogurt and Mint (Fatteh), and Milk Street Cook Lynn Clark makes Middle Eastern Rice with Toasted Pasta and

Herbs.

### **8:30pm Key Ingredient with Sheri Castle**

#### *The Egg Comes First*

Which comes first, the chicken or the egg? The egg clearly comes first in Sheri Castle's lemon angel pie and deviled-egg salad. She rises early with the chickens to gather fresh eggs and cooks with food culture preservationist Gabrielle Carter, who makes Sheri swoon over gorgeous jewel-toned pickled eggs. Sheri also shares a helpful hint on how to quickly assess the freshness of an egg.

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

#### *Seafood Medley*

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

### **9:30pm Kevin Belton's New Orleans Celebrations**

#### *Gumbo Fest*

Okra Gumbo; File Gumbo Lasagna; Gumbo Z'herbes.

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

#### *Milan and Lake Como*

No trip to Italy is complete without Milan and Lake Como. In Milan we'll take a peek at Italy's highest fashion, fanciest delis, grandest cemetery and greatest opera house...not to mention Leonardo's Last Supper. Then we'll cruise along Lake



Como, settling down in the lakeside village of Varenna...classic honeymoon country, where Italy meets the Alps.

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

*Northern Ethiopia - Ancient History and Spiritual Present*  
Joseph travels to Northern Ethiopia to uncover its ancient history and discover its spiritual present through cultural adventures, myths and legends. His path takes him from the monasteries of Lake Tana, the largest lake in Ethiopia, to the castles of King Fasiladas in Gondar, to the stelae of Axum and the rock-hewn churches of Lalibela. There are World Heritage sites and surprises galore as Joseph traces the lineage of Ethiopia's kings back to the days of Solomon and the Queen of Sheba. In the ancient town of Axum he stands at the threshold of the chapel where Ethiopians believe the Ark of Covenant is housed. In Lalibela he prays with a pilgrim before visiting a local school that is being supported by children in the United States.

**11pm Dream of Italy**

*Massimo Bottura Part 2: Modena, Philanthropy and Opera*

In part 2 of our visit with Chef Massimo Bottura in Modena, we explore the charming city and delve into the philanthropic side of Modena

and the Botturas. Lara Gilmore introduces us to Tortellante and Food for Soul. We can't visit Modena without learning more about its most famous son, late tenor Luciano Pavarotti and the theater that is carrying on his legacy by training young opera stars.

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

*Blue River*

Armed with just a plain black canvas, Bob Ross shows us how to create crimson-y magic in today's riverside landscape.

**12am Key Ingredient with Sheri Castle**

*The Egg Comes First*

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

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Restaurant, and cookbook author Anissa Helou. Back at the kitchen, Chris draws inspiration from the flavors of Beirut and adapts these dishes for the home cook. Milk Street Cook Catherine Smart makes Za'atar Flatbread. Milk Street Cook Josh Mamaclay creates his own version of Pita and Chickpea Salad with Yogurt and Mint (Fatteh), and Milk Street Cook Lynn Clark makes Middle Eastern Rice with Toasted Pasta and Herbs.

**19 Friday**

**8pm America's Test Kitchen**

*Parathas and Pakoras*

Test cook Erin McMurrer makes host Julia Collin Davison Alu Parathas (Punjabi Potato-Stuffed Griddle Breads). Equipment expert Adam Ried reviews ladles. Test cook Keith Dresser and host Bridget Lancaster fry up Pakoras (South Asian Spiced Vegetable Fritters).

**8:30pm Key Ingredient with Sheri Castle**

*Let's Talk Homegrown Tomatoes*

Food writer Sheri Castle admits her love affair with homegrown tomatoes and talks with the "Tomato Man," heirloom tomato gardening expert Craig LeHoullier. She shares her recipes for a savory summertime tomato pie and a cherry tomato and black pepper cornbread



panzanella. Sheri also cooks along with Yordanys "Jay" Bastardo to make his Dominican tomato and shellfish gumbo.

#### **9pm Ask This Old House**

*Grass Troubleshooting, Rocky Canyon Rustic*

Lee troubleshoots why a backyard won't grow grass and installs a shade-tolerant sod; Ross shares what to consider before converting to heat pumps; Kevin and maker Sarah Nadarajah build a side table.

#### **9:30pm Ask This Old House**

*Shade Sail, Concrete Walkway*

Nathan installs a shade sail for a sunny pool area; AskTOH spotlights the brothers of a fourth-generation landscaping company in the Atlanta area; Mark makes a cost-effective concrete walkway repair.

#### **10pm Ask This Old House**

*Fireplace Makeover, Drip Edges*

Mark replaces a chipped brick in a fireplace surround and then Mauro updates it with a whitewashed look; Richard shares some advice on maintaining water heaters; Tom demonstrates the importance of a properly installed drip edge.

#### **10:30pm Ask This Old House**

*Closet Door, Bathroom Paint*

Tom travels to Pittsburgh to replace a bi-fold closet door with one that is more

appropriate for the house; Jenn discusses alternatives to flower bouquets that make great gifts; Mauro paints a bathroom using a mold resistant paint.

#### **11pm Ask This Old House**

*Fitting A Mattress Up A Narrow Staircase/Repairing a Light-Switch in Seattle*

Tom helps a homeowner fit a box spring mattress up a narrow staircase. Kevin and an electrician repair a light switch in Seattle. Richard shows many options for filtering drinking water. And the guys ask, "What is it?"

#### **11:30pm Ask This Old House**

*Quieting a Squealing Shower in New Hampshire/Installing a DIY-Friendly Security System and Video Camera*

Richard helps a homeowner in New Hampshire quiet a squealing shower. Kevin installs a DIY-friendly security system and video camera. And the guys ask, "What Is It?"

#### **12am Ask This Old House**

*Making a Home Accessible/Modifying a Bathroom and Dangerous*

In this special episode, the guys make several important improvements. Kevin helps make a home accessible for a homeowner in a wheelchair by modifying a bathroom and several different sets of stairs. Tom and Kevin rebuild a dangerous staircase for a survivor of the Boston

Marathon bombing.

#### **12:30am Ask This Old House**

*Kitchen Makeover*

All about kitchen renovations: Tom and Kevin help a homeowner install new cabinets; Richard shows many options for countertops; and Kevin visits the Cleveland home and restaurant kitchens of Chef Michael Symon for ideas and inspiration.

### **20 Saturday**

#### **8pm Legacy List with Matt Paxton**

*You Gotta Have Art / Coventry, CT*

A Connecticut man attempts to convert an old farmhouse and barn filled with his late father's artwork into a memorial that celebrates his dad's accomplishments as an artist.

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

*Majestic Pine*

Bob Ross paints a golden field of sparse pines and other greenery inside the unique shape with curved, cut-in corners.

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

*Winter Solitude*

Bob Ross shows us how to paint a beautiful and detailed winter scene with graceful leafless trees galore.

#### **10pm Rick Steves Art of Europe**

*The Middle Ages*

After Rome fell, Europe spent a thousand years in its Middle



Ages. Its art shows how the light of civilization flickered in monasteries and on Europe's fringes: Christian Byzantium, Moorish Spain, and pagan Vikings. Then, around A.D. 1000, Europe rebounded. The High Middle Ages brought majestic castles, radiant Gothic cathedrals, and exquisite art that dazzled the faithful and the secular alike.

### **11pm In Julia's Kitchen with Master Chefs**

*Jasper White*

Chef Jasper White creates a New England fish chowder and his special pan-roasted lobster. He also demonstrates his trick for getting all the meat out of a lobster claw.

### **11:30pm Steven Raichlen's Project Fire**

*The Breakfast Show*

Whether you're hosting guests or just seeking a reason to get out of bed, this show amps up your breakfast game by firing up the grill. First, a spectacular breakfast pizza. Next, a supremely satisfying twice grilled vegetable frittata. Finally, outrageous smoke-grilled cinnamon rolls from chef Russel Cunningham of St. Louis' Union Station. Of course, there will be bacon. BREAKFAST PIZZA; TWICE-GRILLED VEGETABLE FRITTATA; BACON BOURBON CINNAMON ROLLS Guest: Russel Cunningham - St. Louis Union Station Hotel.

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

*Cuisine Economique*

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

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

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

*New Mexican Bounty*

Bryan Roof visits Albuquerque, New Mexico, and he and host Julia Collin Davison make New Mexican Bean-and-Cheese Turnovers with Green Chile. Toni Tipton-Martin shares the history of Tomato Clubs in the US, and Ashley Moore makes host Bridget Lancaster a beautiful Southwestern Tomato and Corn Salad.

## **21 Sunday**

### **8pm Legacy List with Matt Paxton**

*We Are Family / Dorchester, MA*

Boston native Crystal needs to clear out a house overflowing with mementos that tell her family's long

history of social activism and community service.

### **9pm Ask This Old House**

*Grass Troubleshooting, Rocky Canyon Rustic*

Lee troubleshoots why a backyard won't grow grass and installs a shade-tolerant sod; Ross shares what to consider before converting to heat pumps; Kevin and maker Sarah Nadarajah build a side table.

### **9:30pm Ask This Old House**

*Shade Sail, Concrete Walkway*

Nathan installs a shade sail for a sunny pool area; AskTOH spotlights the brothers of a fourth-generation landscaping company in the Atlanta area; Mark makes a cost-effective concrete walkway repair.

### **10pm Rick Steves Art of Europe**

*The Renaissance*

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

### **11pm People of the North**

*The Fjord Valley of Sogn (Sogn)*



Arne and Stig take a train ride to Sognefjord, Norway's longest and deepest fjord for ziplining, bike riding, and treats in the village of Flam. After a trip to a nearby Viking village, the hosts join Chef Sigrid for a glacier hike and a lunch cooked over an open fire.

**11:30pm Steven Raichlen's Project Smoke**

*Fire Meets Water*

Impeccably fresh local fish hits the grill in this show, which is devoted to the art of grilling seafood. Local Channel Island rockfish roasts on a Himalayan salt slab, served with a colorful melon mint relish. Tuna steaks come spice-rubbed and grill-blackened, sauced with spicy Cajun remoulade. Next, fire-roasted shrimp seasoned with deconstructed pesto. And for smoked fish lovers, gorgeous Alaskan king salmon cured with maple syrup and smoked over maple wood. Salt slab-grilled rockfish with melon mint relish; Grill-blackened tuna with Cajun remoulade; Grilled shrimp with deconstructed pesto; Maple-cured smoked king salmon.

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

*Milk Street Pantry Staples*

This episode, we turn your pantry staples into the perfect weeknight dinner. First, Milk Street Cook Sam Fore makes Pinto Beans with Bacon and Chipotle with notes of cumin

and smoke. Then, Milk Street Cook Bianca Borges prepares easy Hoisin-Ginger Noodles and Milk Street Cook Josh Mamaclay assembles flavorful Tomato-Rice Soup with Caramelized Onions.

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

*Scandinavian Brunch*

Hosts Bridget Lancaster and Julia Collin Davison bake perfectly spiced Kanelbullar (Swedish Cinnamon Buns). Gadget critic Lisa McManus reviews robot vacuums. Julia shows Bridget how to make Gravlax.'

**22 Monday**

**8pm America's Test Kitchen**

*Seafood Feast*

Hosts Julia Collin Davison and Bridget Lancaster make Cataplana (Portuguese Seafood Stew). Tasting expert Jack Bishop challenges Julia and Bridget to a head-to-head tasting of fish sticks, and science expert Dan Souza delves into the science of blanching. Test cook Elle Simone Scott makes Julia Garlicky Broiled Shrimp.

**8:30pm Legacy List with Matt Paxton**

*This Land Is Our Land*

Two sisters are determined to clear the clutter out of a Virginia farmhouse that's been in their family for over a hundred years. Purchased when few African Americans could buy homes, the house is filled with artifacts

celebrating their family's proud legacy. Their dream is to fix up the farmhouse so that future generations can continue to enjoyed it.

**9pm Ask This Old House**  
*Fireplace Makeover, Drip Edges*

Mark replaces a chipped brick in a fireplace surround and then Mauro updates it with a whitewashed look; Richard shares some advice on maintaining water heaters; Tom demonstrates the importance of a properly installed drip edge.

**9:30pm Ask This Old House**  
*Closet Door, Bathroom Paint*

Tom travels to Pittsburgh to replace a bi-fold closet door with one that is more appropriate for the house; Jenn discusses alternatives to flower bouquets that make great gifts; Mauro paints a bathroom using a mold resistant paint.

**10pm Rick Steves' Europe**  
*Vienna*

In Europe's classiest capital we'll tiptoe through the palace of Maria Theresa and be dazzled by the Hapsburg crown jewels. Then we'll picnic on the Danube, nibble strudel in an old world cafe, blush at slinky Art Nouveau, and waltz to the three-four beat of Johann Strauss.

**10:30pm Fly Brother with Ernest White II**  
*Natchez*

Fly with Ernest to "The Little Easy" and connect with the



ancestors at Concord Quarters and the Grand Village, plus plenty of soul food!

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

*Re-Claiming The Gulf In Baja California*

Only a few decades ago, Baja California was mostly unknown to the outside world, sparsely populated, and difficult to visit. And most of it is very dry desert. But crowds and developers have discovered the southern part of the peninsula and have arrived in droves, threatening the very features that make the Peninsula such an unusual place. Meanwhile, overharvesting in the Gulf of California has caused fish stocks to plummet and threatened the entire ecosystem. Now, Mexicans and international experts are fighting back.

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

*Winter Mountain*

In this painting, Bob Ross' icy blue mountains capture the mood of a cold winter's day.

**12am Legacy List with Matt Paxton**

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**23 Tuesday**

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

*Italian The Right Way*

In this episode, we learn how Milk Street makes bold Italian dishes the easy and fresh way. Milk Street Cook Lynn Clark makes quick and easy Risotto with Fresh Herbs.

Then, Milk Street Cook Catherine Smart teaches us Spaghetti al Limone, the perfect dish for a Tuesday night. Milk Street Cook Bianca Borges recreates the classic dish Pasta all'Amatriciana using Milk Street's pasta-making techniques.

**8:30pm Legacy List with Matt Paxton**

*A House Full of History*

Matt travels to Western Virginia to help a woman

downsize a home filled with family treasures. Among the things they're hoping to find are mementos from her great uncle's days working for the Secret Service guarding Eleanor Roosevelt and home movie footage of Jackie Kennedy horseback riding on the property.

**9pm Ask This Old House**

*Fitting A Mattress Up A*

*Narrow Staircase/Repairing a Light-Switch in Seattle*

Tom helps a homeowner fit a box spring mattress up a narrow staircase. Kevin and an electrician repair a light switch in Seattle. Richard shows many options for filtering drinking water. And the guys ask, "What is it?"

**9:30pm Ask This Old House**

*Quieting a Squealing Shower in New Hampshire/Installing a DIY-Friendly Security System and Video Camera*

Richard helps a homeowner in New Hampshire quiet a squealing shower. Kevin installs a DIY-friendly security system and video camera. And the guys ask, "What Is It?"

**10pm Rick Steves' Europe Salzburg and Surroundings**

The birthplace of Mozart - and everyone's Sound of Music fantasies - Salzburg is a Baroque jewel of a town. It's also the springboard for lots of alpine fun-from thrilling summer bobsledding, to idyllic boat rides in the Salzkammergut lake district,



to exploring the delightful romantic town of Hallstatt.

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

*Land without Limits - The Cariboo-Chilcotin-Coast Region of British Columbia, Canada*

It may seem hard to say, but this little known region of British Columbia, Canada offers travelers a world of adventures. "Land Without Limits" is the area's slogan, and, in this case, it's right on target. From the ocean to the mountains, Joseph crosses the region having experiences that range from smoking salmon with the First Nations Nuxalk people, fishing for prawns with local fisherman, hiking through the wilderness to Canada's third highest waterfall and stepping back in time at the roaring gold rush town of Barkerville.

Throughout the journey Joseph comes face to face with the region's expansive, remote beauty and wildlife that includes hundreds of species of birds, Grizzly and Black Bears, as well as a mother moose and her calf. It's an adventure without limits that is close to home.

**11pm Georgia Outdoors (Create)**

*Sanctuary*

A young couple used their life savings to buy an animal shelter that had been closed. For two years they've worked to improve the animal

enclosures and upgrade the quality of life those under their care. Black bears that used to be in a cage on concrete now have 2 acres with waterfalls and a pond. The Yellow River Wildlife Sanctuary is simply a feel good show!

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

*Mountain at Sunset*

Bob Ross demonstrates his unique painting method and shows how to create a beautiful brown mountain scene.

**12am Legacy List with Matt Paxton**

*A House Full of History*

Matt travels to Western Virginia to help a woman downsize a home filled with family treasures. Among the things they're hoping to find are mementos from her great uncle's days working for the Secret Service guarding Eleanor Roosevelt and home movie footage of Jackie Kennedy horseback riding on the property.

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

*Italian The Right Way*

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night. Milk Street Cook Bianca Borges recreates the classic dish Pasta all'Amatriciana using Milk Street's pasta-making techniques.

**24 Wednesday**

**8pm Lidia's Kitchen**

*A Meal to Make You Smile*

Lidia always says food is meant to bring joy, and this meal will surely bring a smile to any table. To start, she serves up Radicchio, Endive, Apple and Pecorino with Cheese Toasts. When making this salad, take the time to make the cheese toast, it adds that extra something to an already colorful dish. To complete the meal, Skillet Ricotta Mini-Meat Loaves. These individual portions are dressed in a mushroom sauce to make this family favorite a special treat while cutting the cooktime in half. There's nothing better than a table full of smiles!

**8:30pm Legacy List with Matt Paxton**

*You Gotta Have Art*

A daughter needs Matt's help organizing her parent's suburban New York home filled with thousands of pieces of art. Her father is a prolific illustrator and artist, but health issues have kept him from fully curating his collection. Matt and the team roll up their sleeves and help the family separate the treasure from the trash.

**9pm Ask This Old House**

*Making a Home*



#### *Accessible/Modifying a*

#### *Bathroom and Dangerous*

In this special episode, the guys make several important improvements. Kevin helps make a home accessible for a homeowner in a wheelchair by modifying a bathroom and several different sets of stairs. Tom and Kevin rebuild a dangerous staircase for a survivor of the Boston Marathon bombing.

#### **9:30pm Ask This Old House**

#### *Kitchen Makeover*

All about kitchen renovations: Tom and Kevin help a homeowner install new cabinets; Richard shows many options for countertops; and Kevin visits the Cleveland home and restaurant kitchens of Chef Michael Symon for ideas and inspiration.

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

#### *Rick Steves' Europe: The Making Of*

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

#### **10:30pm Ireland: County By County (Create)**

#### *Ireland County By County - Meath*

Join Ciara Whelan as she bakes brown bread and

learns to play the bodhran at Causey Farm, takes a boat trip in a traditional currach, visits the famous Newgrange passage tomb and has a thrilling ride on Europe's largest wooden rollercoaster. This episode takes us inland to a county known for its' history, visit the very best of what Meath has to offer from the comfort of your living room with Create's Ireland: County by County.

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

#### **Yankee**

#### *The Joys of Winter*

At Pickering House Inn in New Hampshire, Amy Traverso enjoys a delicious inn breakfast before heading out to cross-country ski. In southern Maine, Richard Wiese hits the slopes of Pleasant Mountain and tries winter surfing. And on Nantucket, see the artistry of Hafsa Lewis, a floral designer whose work includes the huge wreath adorning Brant Point Light at Christmas.

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

#### *Misty Mountain Morning*

Enjoy the view while Nicholas Hankins paints a sleepy, slow moving mountain river as it winds around towering evergreens in the valley; a real Bob Ross classic!

#### **12am Legacy List with Matt Paxton**

#### *You Gotta Have Art*

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suburban New York home filled with thousands of pieces of art. Her father is a prolific illustrator and artist, but health issues have kept him from fully curating his collection. Matt and the team roll up their sleeves and help the family separate the treasure from the trash.

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

#### *A Meal to Make You Smile*

Lidia always says food is meant to bring joy, and this meal will surely bring a smile to any table. To start, she serves up Radicchio, Endive, Apple and Pecorino with Cheese Toasts. When making this salad, take the time to make the cheese toast, it adds that extra something to an already colorful dish. To complete the meal, Skillet Ricotta Mini-Meat Loaves. These individual portions are dressed in a mushroom sauce to make this family favorite a special treat while cutting the cooktime in half. There's nothing better than a table full of smiles!

#### **25 Thursday**

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

#### *Baking In Paris*

Paris is famous for its classic sweets. In this episode, Christopher Kimball travels to Paris to sample some not so classic baked goods. He visits Rose Bakery, a cafe owned by a Franco-British couple, and samples their acclaimed Lemon-Almond Pound Cake.



He interviews journalist Lindsey Tramuta, author of "The New Paris," about how expats are modernizing Paris' food scene. Later, he visits Le Petit Grain and tries a tart that borrows from classic American flavors. Back at the kitchen, Milk Street Cook Erika Bruce makes her own version of Lemon-Almond Pound Cake, and Milk Street Cook Bianca Borges recreates Petit Grain's Salted Peanut and Caramel Tart.

**8:30pm Legacy List with Matt Paxton**

*Home at Last*

After spending years caring for her family, an Alexandria, Virginia, woman finally gets the chance to move into a dream home of her own. The problem is she has only a week to move. While she packs, Matt searches the old house for cherished family heirlooms that remind her of the loved ones she took care of for so long.

**9pm Ask This Old House**  
*Paint Metal Railing, Wine Rack*

Mauro helps a homeowner clean up and repaint a rusty metal railing; Richard discusses some innovations that can make clearing a clogged sink easier; Tom and Kevin build a wine rack out of a reclaimed beam.

**9:30pm Ask This Old House**  
*Deck Staining, Water Monitoring*

Tom demonstrates how to

sharpen a knife; Mauro teaches a homeowner how to re-stain her deck; Mark demonstrates the best way to build a fire to prevent smoke from filling up the room; Ross learns about innovations to automatic water shutoff valves.

**10pm Rick Steves' Europe**

*Burgundy: Profound France*

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

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

*Sechselauten - Switzerland's Spring Festival*

We find out what

Sechselauten really means when we join Joseph on his springtime visit to Zurich, Switzerland. Considered a dry, formal, business town, Zurich casts off the stereotypes and its residents slough off their inhibitions when they welcome spring in celebration with the town's historic medieval trade unions. On parade day

Joseph dons a baker's cap and joins the Bakers Guild for a romp through the streets of Zurich to the square where the Bogg (snowman) who, in observation of the end of winter, loses his head in a burst of firecrackers. Once he is engulfed in flames winter is banished and the citizens of Zurich use the glowing embers of his pyre to roast sausages, along with quaffing local wine and partying well into the night.

**11pm Dream of Italy**

*The Black Madonna with Marisa Tomei*

Academy Award-winning actress Marisa Tomei and Black Madonna expert Alessandra Belloni join us for this unique episode in search of the revered and mysterious Madonna Nera in Campania, the region that both Marisa's and Kathy's families hail from. We attend two incredible celebrations for the Madonna in Moiano and Montevergine, complete with chanting, fireworks, and incredible acts of veneration.

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

*High Chateau*

Bob Ross and his fantastic brushes take us to a uniquely-shaped mountain side chalet today.

**12am Legacy List with Matt Paxton**

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Virginia, woman finally gets the chance to move into a dream home of her own. The problem is she has only a week to move. While she packs, Matt searches the old house for cherished family heirlooms that remind her of the loved ones she took care of for so long.

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**26 Friday**

**8pm America's Test Kitchen**

*Spring Chicken Dinner*

Test cook Lan Lam makes host Julia Collin Davison Roast Chicken with Couscous, Roasted Red

Peppers, and Basil. Tasting expert Jack Bishop talks all about grains, and science expert Dan Souza reveals the magical potential of chocolate. Test cook Erin McMurrer bakes host Bridget Lancaster a showstopping Rhubarb Upside-Down Cake.

**8:30pm Legacy List with Matt Paxton**

*Pillars of the Community*

A Brooklyn couple who has spent over 50 years living in their three-story Clinton Hill brownstone need help clearing out a basement full of memories. The couple has deep roots in the community, and the house is filled with items that not only tell their story but the story of the neighborhood they love.

**9pm Americas Test Kitchen**

*Pressure Cooker Perfection*

Test cook Becky Hays makes Julia the fastest-ever farmhouse chicken noodle soup in the pressure cooker. Tasting expert Jack Bishop challenges Bridget to a tasting of gruyere, and science expert Dan Souza reveals the science behind pressure cookers. Finally, test cook Elle Simone makes the perfect pressure-cooker pot roast.

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

*Cast Iron Everything*

Lawman Johnson makes host Bridget Lancaster Japanese Steakhouse Steak and Vegetables, and Toni Tipton-Martin discusses the legacy of

a Japanese Steakhouse in the US. Adam Ried shares his top picks for cast iron skillets. Bryan Roof makes host Julia Collin Davison Charred Cherry Tomatoes with Bell Peppers and Mozzarella.

**10pm America's Test Kitchen**

*Prime Rib and Popovers*

Hosts Bridget Lancaster and Julia Collin Davison make the ultimate Sous Vide Prime Rib with Mint Persillade.

Equipment expert Adam Ried reviews vacuum sealers. Julia makes Bridget foolproof Popovers.

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

*Tacos Two Ways*

Test cook Bryan Roof reveals the secrets to making a Southern California classic, Smoked Fish Tacos.

Equipment expert Adam Ried shows Julia Collin Davison his top pick of chimney starters. Test cook Christie Morrison makes the perfect Grilled Steak Fajitas.

**11pm America's Test Kitchen**

*Vindaloo and Chana Masala*

Host Julia Collin Davison cooks Bridget Lancaster Goan Pork Vindaloo.

Equipment expert Adam Ried shares his top pick for rice cookers, and gadget critic Lisa McManus reviews electric can openers. Test cook Dan Souza makes Julia Chana Masala.

**11:30pm America's Test Kitchen**



### *Sweet and Savory Choux*

Test cook Dan Souza bakes host Bridget Lancaster classic Choux au Craquelin. Gadget critic Lisa McManus reviews piping sets. Hosts Bridget and Julia Collin Davison make savory Gnocchi À la Parisienne with Arugula, Tomatoes, and Olives.

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

#### *Fried Bites*

Host Bridget Lancaster makes Popcorn Chicken, and Toni Tipton-Martin talks about the snack's inventor. Equipment expert Adam Reid shares his top pick for electric deep fryers. Bryan Roof makes Gobi Manchurian, and Lawman Johnson fries up Crispy Vegetable Fritters.

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

#### *Quick Fish Dinners*

Test cook Dan Souza cooks host Bridget Lancaster simple Sauteed Tilapia with Chive-Lemon Miso Butter. Tasting expert Jack Bishop gives tips for buying Italian pastas, and equipment expert Adam Ried shares his top picks for food processors. Test cook Becky Hays makes host Julia Collin Davison Pesce All'Acqua Pazza (Southern Italian-Style Poached Fish).

## **27 Saturday**

### **8pm Legacy List with Matt Paxton**

#### *Don't Go in the Basement / Morristown, NJ*

Annmarie is your normal New Jersey homeowner except for

her late father's huge collection of fossils, dinosaur eggs and strange historical artifacts that reside in her basement.

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

#### *Misty Forest Oval*

Bob Ross uses delicate Lavender and Green shades to paint this glimpse at a forest through an oval window.

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

#### *Winter Mountain*

In this painting, Bob Ross' icy blue mountains capture the mood of a cold winter's day.

### **10pm Rick Steves Art of Europe**

#### *Baroque*

In the 1600s and 1700s, the art of "divine" kings and popes-and of revolutionaries and Reformers-tells the story of a Europe in transition. In the Catholic south, Baroque bubbled over with fanciful decoration and exuberant emotion. In the Protestant north, art was more sober and austere. And in France, the excesses of godlike kings gave way to revolution, Napoleon, and cerebral Neoclassicism.

### **11pm In Julia's Kitchen with Master Chefs**

#### *Lynne Rossetto Kasper*

Lynne Rossetto Kasper creates a "Renaissance-style" roast leg of lamb inspired by Italian cooking of the 16th century. She also prepares a

sumptuous side dish of green beans with fresh mortadella, savoring the tastes of her Italian heritage.

### **11:30pm Steven Raichlen's Project Fire**

#### *Influential Grilling*

Scroll through the images on Instagram, Facebook, and TikTok, and you'll find grilled and smoked dishes of astonishing ingenuity. In the spirit of this new style of barbecue, we've invited three of my favorite influencers to grill with me - Derek Wolf from Over the Fire Cooking, Scott Thomas from Grillin' Fools, and Susie Bulloch from Hey Grill Hey. WOOD-GRILLED CHORIZO WITH PICKLED ONION, CHEESE AND CHIMICHURRI; SMOKED LOBSTER TACOS WITH BACON "TORTILLAS"; BACON APPLE CRISP, SMOKED WHIPPED CREAM AND CARAMEL DRIZZLE. Guests: Susie Bulloch - Hey Grill, Hey; Scott Thomas - Grillin' Fools; Derek Wolf - Over the Fire Cooking.

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

#### *Wonders of the Sea*

Arriving in New York with a repertoire of French recipes and techniques, Jacques joined the team at Howard Johnson to learn about American food. Today, he shares his expansive knowledge of that cookery, combining it with his traditional French training.



Starting with a simple seafood salad, packed with a smorgasbord of marine favorites, then, continuing with the fish theme, making a spicy shrimp with cocktail sauce. He follows with some crispy, Creole-inspired blackfish beignets with spicy sauce, perfect for any brunch or light supper menu.

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

#### *Mediterranean Meze*

Bryan Roof makes host Toni Tipton-Martin Mana'eesh Za'atar and Baba Ghanoush. Tasting expert Jack Bishop talks about different eggplants. Christie Morrison makes host Julia Collin Davison Roasted Beets with Lemon-Tahini Dressing.

## **28 Sunday**

### **8pm Legacy List with Matt Paxton**

#### *A Whale of a Time / East Hampton, Ny*

Bess who lives in an old family home in the Hamptons is trying to create more play space for her children but in order to succeed must clean out a house filled with vintage furniture, rare antiques and old whaling equipment.

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

#### *Pressure Cooker Perfection*

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science behind pressure cookers. Finally, test cook Elle Simone makes the perfect pressure-cooker pot roast.

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

#### *Cast Iron Everything*

Lawman Johnson makes host Bridget Lancaster Japanese Steakhouse Steak and Vegetables, and Toni Tipton-Martin discusses the legacy of a Japanese Steakhouse in the US. Adam Ried shares his top picks for cast iron skillets. Bryan Roof makes host Julia Collin Davison Charred Cherry Tomatoes with Bell Peppers and Mozzarella.

### **10pm Rick Steves Art of Europe**

#### *The Modern Age*

In the 1800s, the Industrial Revolution spawned new artistic styles: idealized Romanticism, light-chasing Impressionism, sensuous Art Nouveau. Then Europe's tumultuous 20th century inspired rule-breaking art as exciting as the times: from Expressionism and Cubism to Surrealism to Abstract. The genius of artists like Van Gogh, Picasso, and Dalí express the complexity of our modern world.

### **11pm People of the North**

#### *Finnmark Plateau (Alta)*

Arne, Frida, and Stig travel to Alta in Finnmark, the northernmost county of Norway. The town's indigenous people teach the team how to fish and serve

them a classic reindeer stew at a mountain lodge. Later, the hosts join renowned Sami chef, Johnny Trasti and his wife at their hotel and restaurant, situated near the legendary Alta Salmon River.

### **11:30pm Steven Raichlen's Project Smoke**

#### *Fire Birds*

Poultry is one of the most versatile meats to cook over live fire, popular in grill cultures across planet barbecue. From the Republic of Georgia comes tabaka, citrusy butterflied chickens grilled under a press to compact the meat and crisp the skin. On the side? A piquant rhubarb tkemali sauce. From Fez in Morocco, experience grilled chicken and onion kebabs marinated in and sauced with spice-scented charmoula. Pound cake gets the grill treatment with fresh berry "salsa" and smoked whipped cream. Finally, not even Norman Rockwell would recognize this magnificent bird...a smoke-roasted organic turkey with butter and sliced fresh truffles under the skin. Tabaka chicken with rhubarb tkemali; Moroccan grilled chicken kebabs with charmoula; Grilled pound cake with berry salsa and smoked whipped cream; Truffle stuffed smoked turkey.

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

#### *The Best Falafel*



Milk Street travels to Jordan to learn the secrets of Falafel. In the kitchen, Chris and Milk Street Cook Lynn Clark demonstrate how to bring crispy, herbal Falafel to your home. Then, Milk Street Cook Rayna Jhaveri makes Moroccan Carrot Salad, transforming average grocery-store carrots into a fresh side dish. Finally, Milk Street Cook Bianca Borges prepares Baked Kefta with Tahini.

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

#### *Seafood Feast*

Hosts Julia Collin Davison and Bridget Lancaster make Cataplana (Portuguese Seafood Stew). Tasting expert Jack Bishop challenges Julia and Bridget to a head-to-head tasting of fish sticks, and science expert Dan Souza delves into the science of blanching. Test cook Elle Simone Scott makes Julia Garlicky Broiled Shrimp.

## **29 Monday**

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

#### *Sweet and Savory Choux*

Test cook Dan Souza bakes host Bridget Lancaster classic Choux au Craquelin. Gadget critic Lisa McManus reviews piping sets. Hosts Bridget and Julia Collin Davison make savory Gnocchi À la Parisienne with Arugula, Tomatoes, and Olives.

### **8:30pm Legacy List with Matt Paxton**

*Lights, Camera, Downsize*

A retired entertainment executive in rural Massachusetts needs Matt's help clearing out a basement full of cherished showbiz memorabilia. His priceless collection includes autographs, posters and his uncle's photo album containing rare pictures of Hollywood's Golden Age.

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

#### *Prime Rib and Popovers*

Hosts Bridget Lancaster and Julia Collin Davison make the ultimate Sous Vide Prime Rib with Mint Persillade.

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Test cook Bryan Roof reveals the secrets to making a Southern California classic, Smoked Fish Tacos.

Equipment expert Adam Ried shows Julia Collin Davison his top pick of chimney starters. Test cook Christie Morrison makes the perfect Grilled Steak Fajitas.

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

*Little Europe: San Marino, Monaco, Vatican City, Liechtenstein, and Andorra*  
Don't blink as we blitz through Europe's tiniest countries: Vatican City, the world's smallest country, comes with the planet's biggest church. The fairytale principedom of Monaco lures visitors with its fancy casino and glamorous

views. Italy's last independent hill town, San Marino still looks formidable, as does the castle-guarded principality of Liechtenstein. And tiny Andorra entertains shoppers and hikers alike, surrounded by the rugged beauty of the Pyrenees.

### **10:30pm Fly Brother with Ernest White II**

#### *Newark*

Fly with Ernest to this bustling, buzzing burg and explore the historic Ironbound District and the city's verdant parks, plus grits with Miss Vonda!

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

#### *Mexican Carnival*

Carnival or Mardi Gras is a time of parades and exuberant partying just before the forty days of Lent, when many Christians must adopt of more austere way of life. Latin America features hundreds of variations on the festivities. Mexico has two sensational parades like no others, in towns that are otherwise obscure-- Huejotzingo in the state of Puebla and Tlacayapan in the state of Morelos. These two parties are as different as any two celebrations can be.

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

#### *Country Cabin*

Today Bob Ross takes us to a small cabin nestled deep in the snowy forest. A chilling yet lovely landscape scene!



### **12am Legacy List with Matt Paxton**

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Massachusetts needs Matt's help clearing out a basement full of cherished showbiz memorabilia. His priceless collection includes autographs, posters and his uncle's photo album containing rare pictures of Hollywood's Golden Age.

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## **30 Tuesday**

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

*The Secrets of S Tir-Fry*

This episode is all about quick, easy and delicious stir-fry. Milk Street Cook Matthew Card draws inspiration from Vietnamese flavors and makes Vietnamese Shaking Beef (Bo Luc Lac).

Christopher Kimball teaches us how to season a wok, and Milk Street Cook Erika Bruce makes Stir-Fried Broccoli with Sichuan Peppercorns, an easy weeknight vegetarian dish. Then Milk Street Cook Josh Mamaclay makes

Sesame Stir-Fried Pork with Shiitakes.

### **8:30pm Legacy List with Matt Paxton**

*Mom's Moving Story*

An Evanston, Illinois, man has some tough decisions to make when he's forced to downsize the family home after his mom moves into a care facility. Emotions run high as Matt helps him clear out the clutter and find cherished mementos that remind him of the woman who raised him.

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

*Vindaloo and Chana Masala*

Host Julia Collin Davison cooks Bridget Lancaster Goan Pork Vindaloo. Equipment expert Adam Ried shares his top pick for rice cookers, and gadget critic Lisa McManus reviews electric can openers. Test cook Dan Souza makes Julia Chana Masala.

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

*Great Swiss Cities: Luzern, Bern, Zurich and Lausanne*

In this episode we'll focus on an often overlooked side of

Switzerland its urban charms. We'll get some exercise, from ringing a very big bell to floating down an urban river. We'll also enjoy a variety of eye-opening art, from Chagall and Klee to inmates of an asylum. Then we'll ponder a few Swiss innovations, from their open-minded drug policies to their hush-hush underground arsenals. And it'll all be before a backdrop of Switzerland's stunning natural beauty.

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

*Dreamin' California's Coast - Malibu to Big*

Joseph and Julie are California Dreamin' as they celebrate their anniversary along the state's romantic coast. They join up with a California Luxury Tour which begins in Southern California in their hometown of Topanga and travels to the nearby Getty Villa where they partake of the glory that was Greece and Rome. From there they follow the winding coast to Santa Barbara and San Luis Obispo County and then northward to the edge of the Big Sur. Highlights of their adventure include wine tasting in the sampling rooms of some of Malibu's little-known, but star-studded wineries, visiting Santa Barbara's famous mission, horseback riding on the Pismo dunes, soaking their bones at Sycamore Hot



Springs and strolling the peddle-strewn beaches of Cambria. California Dreamin' takes on new meaning when they imagine life among splendor that is Hearst Castle in San Simeon - where the rich and famous once played at being common folk. The sun dramatically sets on their adventure at the world-famous Point Dume State Beach in Malibu.

**11pm Georgia Outdoors (Create)**

*Ossabaw*

Ossabaw is a show about Georgia's third largest barrier island. Host Sharon Collins revisits some of her experiences on the island and takes viewers on a tour, sharing some of the most beautiful scenery in the state.

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

*Emerald Waters*

Bob Ross uses beautiful shades of Green that burst from the canvas in this exciting display of nature's wonder.

**12am Legacy List with Matt Paxton**

*Mom's Moving Story*

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