

VERMONT  **PBS** Please visit vermontpbs.org for most up-to-date listings.

Create - Program Schedule | March 2019

Schedule subject to change. Please visit vermontpbs.org for most up-to-date listings.

Friday | March 1

- 6:30PM **Christopher Kimball's Milk Street Television** "Japanese Tuesday Nights" (R)
Christopher Kimball travels to Tokyo, Japan and learns how to make skillet glazed chicken. (also 3/1 9:30pm, 3/2 3:30am, 3/28 6:30pm, 3/28 9:30pm, 3/29 3:30am)
- 7:00PM **Simply Ming** "Chef Daniel Gamiche" (R)
Chef Galmiche prepares pan-fried steelhead trout. Ming makes a trout "pho" with lemon-ginger broth. (also 3/2 12:30am)
- 7:30PM **Sara's Weeknight Meals** "Fruit And Meat" (R)
Grilled pork with watermelon cucumber salsa chicken with lemon and capers are prepared.
- 8:00PM **Lidia's Kitchen** "Pizza Party" (R)
A Caesar salad with baby kale and focaccia croutons; individual pizzette with toppings are served. (also 3/1 11:30pm, 3/2 2am, 3/2 5:30am)
- 8:30PM **Cook's Country** "Holiday Roast And Potatoes" (R)
A classic recipe for Boneless Rib Roast is streamlined with Yorkshire Pudding and Jus. (also 3/2 12am, 3/2 2:30am)
- 9:00PM **Pati's Mexican Table** "Backyard Picnic" (R)
Crazy Sandwich with Chicken, Refried Beans and Potato and Poblano Rajas Salad are made. (also 3/2 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Japanese Tuesday Nights" (R)
Christopher Kimball travels to Tokyo, Japan and learns how to make skillet glazed chicken. (also 3/2 3:30am, 3/28 6:30pm, 3/28 9:30pm, 3/29 3:30am)
- 10:00PM **This Old House** "Brookline Mid-Century Modern House | Next Generati"
Old fixtures are salvaged and asbestos is removed at the house and Roger starts to remove a tree. (also 3/2 4am, 3/2 3:30pm, 3/3 4am, 3/25 10am, 3/25 6pm, 3/25 10pm, 3/26 4am, 3/29 10am, 3/29 6pm, 3/29 10pm, 3/30 4am, 3/30 3:30pm, 3/31 4am)
- 10:30PM **Globe Trekker** "Tough Boats: The Arctic" (R)
Ian Wright travels to the high Arctic on a trawler fishing for cod and an ice-strengthened vessel. (also 3/2 4:30am)
- 11:30PM **Lidia's Kitchen** "Pizza Party" (R)
A Caesar salad with baby kale and focaccia croutons; individual pizzette with toppings are served. (also 3/2 2am, 3/2 5:30am)
- 12:00AM **Cook's Country** "Holiday Roast And Potatoes" (R) (also 3/2 2:30am)
- 12:30AM **Simply Ming** "Chef Daniel Gamiche" (R)
- 1:00AM **Ellie's Real Good Food** "Big Flavor, Less Salt" (R)
- 1:30AM **Art Wolfe's Travels To The Edge** "Iceland: Earth, Air, Fire And Water" (R)
- 2:00AM **Lidia's Kitchen** "Pizza Party" (R) (also 3/2 5:30am)
- 2:30AM **Cook's Country** "Holiday Roast And Potatoes" (R)
- 3:00AM **Pati's Mexican Table** "Backyard Picnic" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Japanese Tuesday Nights" (R) (also 3/28 6:30pm, 3/28 9:30pm, 3/29 3:30am)

4:00AM **This Old House** "Brookline Mid-Century Modern House | Next Generati" (also 3/2 3:30pm, 3/3 4am, 3/25 10am, 3/25 6pm, 3/25 10pm, 3/26 4am, 3/29 10am, 3/29 6pm, 3/29 10pm, 3/30 4am, 3/30 3:30pm, 3/31 4am)

4:30AM **Globe Trekker** "Tough Boats: The Arctic" (R)

5:30AM **Lidia's Kitchen** "Pizza Party" (R)

Saturday | March 2

6:00AM **Kevin Belton's New Orleans Kitchen** "The Po-Boy Sandwich" (R) (also 3/2 6pm, 3/3 12pm, 3/31 9pm)

6:30AM **Kevin Belton's New Orleans Kitchen** "Seriously Good Shellfish" (R) (also 3/2 6:30pm, 3/3 12:30pm)

7:00AM **Kevin Belton's New Orleans Kitchen** "Louisiana Yams" (R) (also 3/2 7pm, 3/3 1pm)

7:30AM **Kevin Belton's New Orleans Kitchen** "Pecans - Louisiana's Favorite Nut" (R) (also 3/2 7:30pm, 3/3 1:30pm)

8:00AM **Kevin Belton's New Orleans Kitchen** "Okra - A Deep South Staple" (R) (also 3/2 8pm, 3/3 2pm)

8:30AM **Kevin Belton's New Orleans Kitchen** "Aunt Dorothy's Arsenal" (R) (also 3/2 8:30pm, 3/3 2:30pm)

9:00AM **Kevin Belton's New Orleans Kitchen** "Mama's Deserts" (R) (also 3/2 9pm, 3/3 3pm, 3/9 11:30am, 3/9 11:30pm, 3/10 5:30pm)

9:30AM **Kevin Belton's New Orleans Kitchen** "The Berry Best" (R) (also 3/2 9:30pm, 3/3 3:30pm)

10:00AM **Kevin Belton's New Orleans Kitchen** "Croatia - The Adriatic Influence" (R) (also 3/2 10pm, 3/3 4pm)

10:30AM **Kevin Belton's New Orleans Kitchen** "Mom's Night Out" (R) (also 3/2 3pm, 3/2 10:30pm, 3/3 3:30am, 3/3 4:30pm)

11:00AM **Kevin Belton's New Orleans Kitchen** "Java Jive" (R) (also 3/2 11pm, 3/3 5pm, 3/28 9pm, 3/29 3am)

11:30AM **Kevin Belton's New Orleans Kitchen** "Cool Beans" (R) (also 3/2 11:30pm, 3/3 5:30pm)

12:00PM **P. Allen Smith's Garden Home** "Wedding Season" (R)

12:30PM **Growing a Greener World** "Mount Cuba Center: A Treasured Garden For Native P" (R) (also 3/3 12:30am)

1:00PM **Sara's Weeknight Meals** "On The Table In 20" (R)
Delicious recipes include Indian scrambled eggs with paapadum Steak and butter.

1:30PM **Lidia's Kitchen** "Cold Weather Comforts" (R)
Turkey meatloaf with mushroom sauce and barley, kale and butternut squash risotto are served. (also 3/2 5pm, 3/3 2am, 3/3 5:30am)

2:00PM **Cook's Country** "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made. (also 3/2 5:30pm, 3/27 8:30pm, 3/28 12am, 3/28 2:30am)

2:30PM **Pati's Mexican Table** "Family Favorites" (R)
Chile Rellenos, Salsa Roja, Drunken Rice with Chicken and Meringue Cake are prepared. (also 3/3 3am)

3:00PM **Kevin Belton's New Orleans Kitchen** "Mom's Night Out" (R)

Beef tournedos with twice baked potatoes and fried chicken with honey and lemon are served. (also 3/2 10:30pm, 3/3 3:30am, 3/3 4:30pm)

3:30PM **This Old House** "Brookline Mid-Century Modern House | Next Generation"
Old fixtures are salvaged and asbestos is removed at the house and Roger starts to remove a tree. (also 3/3 4am, 3/25 10am, 3/25 6pm, 3/25 10pm, 3/26 4am, 3/29 10am, 3/29 6pm, 3/29 10pm, 3/30 4am, 3/30 3:30pm, 3/31 4am)

4:00PM **Globe Trekker** "Myanmar" (R)
Inle Lake and Shwedagon Pagoda, the most revered Buddhist temple in Myanmar, are explored. (also 3/3 4:30am)

5:00PM **Lidia's Kitchen** "Cold Weather Comforts" (R)
Turkey meatloaf with mushroom sauce and barley, kale and butternut squash risotto are served. (also 3/3 2am, 3/3 5:30am)

5:30PM **Cook's Country** "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made. (also 3/27 8:30pm, 3/28 12am, 3/28 2:30am)

6:00PM **Kevin Belton's New Orleans Kitchen** "The Po-Boy Sandwich" (R)
Slow cooked roast beef po-boy dressed with mayonnaise and a fried oyster po-boy are served. (also 3/3 12pm, 3/31 9pm)

6:30PM **Kevin Belton's New Orleans Kitchen** "Seriously Good Shellfish" (R)
Traditional seafood boil, crawfish bisque and fried lobster with cream dill sauce are prepared. (also 3/3 12:30pm)

7:00PM **Kevin Belton's New Orleans Kitchen** "Louisiana Yams" (R)
Recipes include Creole brined chicken with collards and yams and sweet potato ravioli. (also 3/3 1pm)

7:30PM **Kevin Belton's New Orleans Kitchen** "Pecans - Louisiana's Favorite Nut" (R)
Peach and spinach salad with toasted pecans and pecan crusted baked chicken are prepared. (also 3/3 1:30pm)

8:00PM **Kevin Belton's New Orleans Kitchen** "Okra - A Deep South Staple" (R)
Fried whole okra with pecan breading, crabmeat stuffed okra and Creole smothered shrimp are served. (also 3/3 2pm)

8:30PM **Kevin Belton's New Orleans Kitchen** "Aunt Dorothy's Arsenal" (R)
Cornish hens stuffed with Dot's special mix and dirty rice and fried chicken livers with peach sauce. (also 3/3 2:30pm)

9:00PM **Kevin Belton's New Orleans Kitchen** "Mama's Deserts" (R)
Recipes include coconut cake with icing a la Lorna, ambrosia and apple cream cheese slab pie. (also 3/3 3pm, 3/9 11:30am, 3/9 11:30pm, 3/10 5:30pm)

9:30PM **Kevin Belton's New Orleans Kitchen** "The Berry Best" (R)
Stuffed French toast and stuffed pork chops with bacon maple reduction are prepared. (also 3/3 3:30pm)

10:00PM **Kevin Belton's New Orleans Kitchen** "Croatia - The Adriatic Influence" (R)
Oven-baked oysters, pan fried trout with gravy and shrimp with smoked grit cakes are prepared. (also 3/3 4pm)

10:30PM **Kevin Belton's New Orleans Kitchen** "Mom's Night Out" (R)
Beef tournedos with twice baked potatoes and fried chicken with honey and lemon are served. (also 3/3 3:30am, 3/3 4:30pm)

11:00PM **Kevin Belton's New Orleans Kitchen** "Java Jive" (R)
Coffee marinated beef roast with red eye gravy and BBQ ribs with a sweet coffee rub are prepared. (also 3/3 5pm, 3/28 9pm, 3/29 3am)

11:30PM **Kevin Belton's New Orleans Kitchen** "Cool Beans" (R)
Red chili with coffee and jalapeno cheddar cornbread waffle bowl and white beans with shrimp are made. (also 3/3 5:30pm)

- 12:00AM **America's Test Kitchen From Cook's Illustrated** "Elegant Desserts" (R) (also 3/3 2:30am)
- 12:30AM **Growing a Greener World** "Mount Cuba Center: A Treasured Garden For Native P" (R)
- 1:00AM **Ellie's Real Good Food** "Raw Vs. Cooked" (R) (also 3/4 7am, 3/4 1pm, 3/5 1am)
- 1:30AM **Rudy Maxa's World** "Tokyo" (R) (also 3/6 1:30am)
- 2:00AM **Lidia's Kitchen** "Cold Weather Comforts" (R) (also 3/3 5:30am)
- 2:30AM **America's Test Kitchen From Cook's Illustrated** "Elegant Desserts" (R)
- 3:00AM **Pati's Mexican Table** "Family Favorites" (R)
- 3:30AM **Kevin Belton's New Orleans Kitchen** "Mom's Night Out" (R) (also 3/3 4:30pm)
- 4:00AM **This Old House** "Brookline Mid-Century Modern House | Next Generati" (also 3/25 10am, 3/25 6pm, 3/25 10pm, 3/26 4am, 3/29 10am, 3/29 6pm, 3/29 10pm, 3/30 4am, 3/30 3:30pm, 3/31 4am)
- 4:30AM **Globe Trekker** "Myanmar" (R)
- 5:30AM **Lidia's Kitchen** "Cold Weather Comforts" (R)

Sunday | March 3

- 6:00AM **Knit And Crochet Now** "Playtime Pals" (R)
- 6:30AM **Painting And Travel With Roger & Sarah Bansemer** "Skagway"
- 7:00AM **New Scandinavian Cooking** "Rich Farmland" (R) (also 3/4 1am)
- 7:30AM **Ciao Italia** "Sweet Sebadas / Dolce Sebadas"
- 8:00AM **Essential Pepin** "Egg-Ceptional" (R)
- 8:30AM **A Chef's Life** "Heavenly Hocks" (R)
- 9:00AM **Trails To Tsukiji**
- 9:30AM **Journeys In Japan**
- 10:00AM **Ask This Old House** "Soft Close Cabinets, Secret Garden" (also 3/3 6pm, 3/3 10pm, 3/4 4am, 3/6 10am, 3/6 6pm, 3/6 10pm, 3/7 4am)
- 10:30AM **The Woodwright's Shop** "Combination Planes" (R)
- 11:00AM **Garden Smart** (R)
- 11:30AM **Start Up** "Lfls Shoes / Fayetteville, Ar" (R)
- 12:00PM **Kevin Belton's New Orleans Kitchen** "The Po-Boy Sandwich" (R) (also 3/31 9pm)
- 12:30PM **Kevin Belton's New Orleans Kitchen** "Seriously Good Shellfish" (R)
- 1:00PM **Kevin Belton's New Orleans Kitchen** "Louisiana Yams" (R)
Recipes include Creole brined chicken with collards and yams and sweet potato ravioli.
- 1:30PM **Kevin Belton's New Orleans Kitchen** "Pecans - Louisiana's Favorite Nut" (R)
Peach and spinach salad with toasted pecans and pecan crusted baked chicken are prepared.

- 2:00PM **Kevin Belton's New Orleans Kitchen** "Okra - A Deep South Staple" (R)
Fried whole okra with pecan breading, crabmeat stuffed okra and Creole smothered shrimp are served.
- 2:30PM **Kevin Belton's New Orleans Kitchen** "Aunt Dorothy's Arsenal" (R)
Cornish hens stuffed with Dot's special mix and dirty rice and fried chicken livers with peach sauce.
- 3:00PM **Kevin Belton's New Orleans Kitchen** "Mama's Deserts" (R)
Recipes include coconut cake with icing a la Lorna, ambrosia and apple cream cheese slab pie. (also 3/9 11:30am, 3/9 11:30pm, 3/10 5:30pm)
- 3:30PM **Kevin Belton's New Orleans Kitchen** "The Berry Best" (R)
Stuffed French toast and stuffed pork chops with bacon maple reduction are prepared.
- 4:00PM **Kevin Belton's New Orleans Kitchen** "Croatia - The Adriatic Influence" (R)
Oven-baked oysters, pan fried trout with gravy and shrimp with smoked grit cakes are prepared.
- 4:30PM **Kevin Belton's New Orleans Kitchen** "Mom's Night Out" (R)
Beef tournedos with twice baked potatoes and fried chicken with honey and lemon are served.
- 5:00PM **Kevin Belton's New Orleans Kitchen** "Java Jive" (R)
Coffee marinated beef roast with red eye gravy and BBQ ribs with a sweet coffee rub are prepared. (also 3/28 9pm, 3/29 3am)
- 5:30PM **Kevin Belton's New Orleans Kitchen** "Cool Beans" (R)
Red chili with coffee and jalapeno cheddar cornbread waffle bowl and white beans with shrimp are made.
- 6:00PM **Ask This Old House** "Soft Close Cabinets, Secret Garden"
Nathan upgrades a kitchen to have soft close cabinets and Jenn cleans up an overgrown garden. (also 3/3 10pm, 3/4 4am, 3/6 10am, 3/6 6pm, 3/6 10pm, 3/7 4am)
- 6:30PM **Christopher Kimball's Milk Street Television** "Easy French Desserts" (R)
Milk Street cook Erika Bruce shows Christopher Kimball how to make an easy French apple cake. (also 3/3 9:30pm, 3/4 3:30am, 3/29 6:30pm, 3/29 9:30pm, 3/30 3:30am)
- 7:00PM **Tastemakers** "Not So Fast" (R)
Taylor Knapp is one of a very few American farmers that produce fresh escargot and snail caviar. (also 3/4 12:30am)
- 7:30PM **Moveable Feast With Fine Cooking** "Daniel Rose & Jean-Georges Vongerichten" (R)
Bouillabaisse, a traditional Provençal seafood stew, features toasted egg yolk, caviar and chives.
- 8:00PM **Martha Bakes** "Eastern European Cookies" (R)
Recipes include Polish chrusciki, Russian goose feet with jam-filled kolaches and pryaniki. (also 3/3 11:30pm, 3/4 2am, 3/4 5:30am)
- 8:30PM **America's Test Kitchen From Cook's Illustrated** "Grown Up Comfort Classics" (R)
Bridget Lancaster and Julia Collin Davison unlock the secrets to simple stovetop macaroni and cheese. (also 3/4 12am, 3/4 2:30am)
- 9:00PM **Food Flirts** "Thailand Meets Tres Leches" (R)
The Brass Sisters experience Thai rolled ice cream and a tres leches cupcake baking lesson. (also 3/4 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Easy French Desserts" (R)
Milk Street cook Erika Bruce shows Christopher Kimball how to make an easy French apple cake. (also 3/4 3:30am, 3/29 6:30pm, 3/29 9:30pm, 3/30 3:30am)
- 10:00PM **Ask This Old House** "Soft Close Cabinets, Secret Garden"
Nathan upgrades a kitchen to have soft close cabinets and Jenn cleans up an overgrown garden. (also 3/4 4am, 3/6 10am, 3/6 6pm, 3/6 10pm, 3/7 4am)
- 10:30PM **Rick Steves' Europe** "Tuscany's Dolce Vita" (R)
Hunt for truffles & ride a classic convertible through the cypress groves of Mona Lisa's back yard. (also 3/4 4:30am)

11:00PM **Outside With Greg Aiello** "Boundary Peak" (R)

Hot springs, hidden waterfalls and a forgotten ghost town are found on the way to Boundary Peak. (also 3/4 5am)

11:30PM **Martha Bakes** "Eastern European Cookies" (R)

Recipes include Polish chrusciki, Russian goose feet with jam-filled kolaches and pryaniki. (also 3/4 2am, 3/4 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Grown Up Comfort Classics" (R) (also 3/4 2:30am)

12:30AM **Tastemakers** "Not So Fast" (R)

1:00AM **New Scandinavian Cooking** "Rich Farmland" (R)

1:30AM **Destination Craft With Jim West** "Peru" (R)

2:00AM **Martha Bakes** "Eastern European Cookies" (R) (also 3/4 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Grown Up Comfort Classics" (R)

3:00AM **Food Flirts** "Thailand Meets Tres Leches" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Easy French Desserts" (R) (also 3/29 6:30pm, 3/29 9:30pm, 3/30 3:30am)

4:00AM **Ask This Old House** "Soft Close Cabinets, Secret Garden" (also 3/6 10am, 3/6 6pm, 3/6 10pm, 3/7 4am)

4:30AM **Rick Steves' Europe** "Tuscany's Dolce Vita" (R)

5:00AM **Outside With Greg Aiello** "Boundary Peak" (R)

5:30AM **Martha Bakes** "Eastern European Cookies" (R)

Monday | March 4

6:30PM **Christopher Kimball's Milk Street Television** "Secrets Of Thailand" (R)

Chiang Mai, Thailand is visited and Thai stir-fried spinach and Thai beef salad are prepared. (also 3/4 9:30pm, 3/5 3:30am, 3/9 3pm, 3/10 3:30am, 3/31 6:30pm, 3/31 9:30pm)

7:00PM **Simply Ming** "Carla Hall" (R)

Carla Hall, co-host of The Chew, stops by to create delicious sea island shrimp with grits. (also 3/5 12:30am)

7:30PM **Sara's Weeknight Meals** "Holiday Sides" (R)

Root vegetable soup with pita crisps and shredded butternut squash with dates are served. (also 3/9 1pm)

8:00PM **Lidia's Kitchen** "Italian Staples" (R)

A chicken parmigiana light, beef and arugula bruschetta and, broccoli rabe and sausage are made. (also 3/4 11:30pm, 3/5 2am, 3/5 5:30am, 3/9 1:30pm, 3/9 5pm, 3/10 2am, 3/10 5:30am)

8:30PM **Cook's Country** "Pub-Style Seafood" (R)

Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served. (also 3/5 12am, 3/5 2:30am, 3/9 2pm, 3/9 5:30pm)

9:00PM **Pati's Mexican Table** "Chachi's Champoton Kitchen" (R)

Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon. (also 3/5 3am, 3/9 2:30pm, 3/10 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Secrets Of Thailand" (R)

Chiang Mai, Thailand is visited and Thai stir-fried spinach and Thai beef salad are prepared. (also 3/5 3:30am, 3/9 3pm, 3/10 3:30am, 3/31 6:30pm, 3/31 9:30pm)

10:00PM This Old House

America's favorite home improvement series, the Emmy Award-winning THIS OLD HOUSE, with host Kevin O'Connor, general contractor Tom Silva, plumbing and heating expert Richard Trethewey, landscape ... (also 3/5 4am, 3/8 10am, 3/8 6pm, 3/8 10pm, 3/9 4am, 3/9 3:30pm, 3/10 4am)

10:30PM Globe Trekker "Food Hour: Southern China" (R)

Celebrated New Zealand chef Peter Gordon discovers the roots of Cantonese cuisine. (also 3/5 4:30am, 3/9 4pm, 3/10 4:30am)

11:30PM Lidia's Kitchen "Italian Staples" (R)

A chicken parmigiana light, beef and arugula bruschetta and, broccoli rabe and sausage are made. (also 3/5 2am, 3/5 5:30am, 3/9 1:30pm, 3/9 5pm, 3/10 2am, 3/10 5:30am)

12:00AM Cook's Country "Pub-Style Seafood" (R) (also 3/5 2:30am, 3/9 2pm, 3/9 5:30pm)**12:30AM Simply Ming "Carla Hall" (R)****1:00AM Ellie's Real Good Food "Raw Vs. Cooked" (R)****1:30AM Art Wolfe's Travels To The Edge "Bolivia: The Altiplano" (R)****2:00AM Lidia's Kitchen "Italian Staples" (R) (also 3/5 5:30am, 3/9 1:30pm, 3/9 5pm, 3/10 2am, 3/10 5:30am)****2:30AM Cook's Country "Pub-Style Seafood" (R) (also 3/9 2pm, 3/9 5:30pm)****3:00AM Pati's Mexican Table "Chachi's Champoton Kitchen" (R) (also 3/9 2:30pm, 3/10 3am)**

3:30AM Christopher Kimball's Milk Street Television "Secrets Of Thailand" (R) (also 3/9 3pm, 3/10 3:30am, 3/31 6:30pm, 3/31 9:30pm)

4:00AM This Old House (R) (also 3/8 10am, 3/8 6pm, 3/8 10pm, 3/9 4am, 3/9 3:30pm, 3/10 4am)**4:30AM Globe Trekker "Food Hour: Southern China" (R) (also 3/9 4pm, 3/10 4:30am)****5:30AM Lidia's Kitchen "Italian Staples" (R) (also 3/9 1:30pm, 3/9 5pm, 3/10 2am, 3/10 5:30am)****Tuesday | March 5****6:30PM Christopher Kimball's Milk Street Television "Pizza And Pasta" (R)**

Roasted mushroom pizza with fontina and scallions and a weeknight cacio e pepe are prepared. (also 3/5 9:30pm, 3/6 3:30am)

7:00PM Confucius Was A Foodie "Origins Of The Beginnings"

Chef Christine looks for the culinary roots of ice cream, ketchup, pasta, phyllo, baklava and pizza. (also 3/6 12:30am)

8:00PM Martha Bakes "Italian Cookies" (R)

Chestnut-filled baci di dama, twice-baked cookies called cantucci and brutti ma buoni are served. (also 3/5 11:30pm, 3/6 2am, 3/6 5:30am)

8:30PM America's Test Kitchen From Cook's Illustrated "Flavors Of Thailand" (R)

Bridget and Julia unlock the secrets to everyday pad thai and Elle Simone makes panang beef curry. (also 3/6 12am, 3/6 2:30am, 3/10 12am, 3/10 2:30am)

9:00PM Food Flirts "Pretzel Meets Chocolate" (R)

A spectacular chocolate pretzel brioche bread pudding with raspberry whipped cream is created. (also 3/6 3am)

9:30PM Christopher Kimball's Milk Street Television "Pizza And Pasta" (R)

Roasted mushroom pizza with fontina and scallions and a weeknight cacio e pepe are prepared. (also 3/6 3:30am)

10:00PM **Craftsman's Legacy** "The Cooper" (R)

Cooper Jim Gaster keeps the craft of making handmade wooden buckets alive and well. (also 3/6 4am)

10:30PM **Joseph Rosendo's Travelscope** "Myanmar Irrawaddy River Adventure" (R)

Joseph embarks on an Irrawaddy River adventure from golden pagodas to colorful markets and cities. (also 3/6 4:30am)

11:00PM **Music Voyager** "Mystical Cappadocia" (R)

Turkey's mystical side, trance-inducing whirling dervishes and trippy psychedelic rock are explored. (also 3/6 5am)

11:30PM **Martha Bakes** "Italian Cookies" (R)

Chestnut-filled baci di dama, twice-baked cookies called cantucci and brutti ma buoni are served. (also 3/6 2am, 3/6 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Flavors Of Thailand" (R) (also 3/6 2:30am, 3/10 12am, 3/10 2:30am)

12:30AM **Confucius Was A Foodie** "Origins Of The Beginnings"

1:30AM **Rudy Maxa's World** "Tokyo" (R)

2:00AM **Martha Bakes** "Italian Cookies" (R) (also 3/6 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Flavors Of Thailand" (R) (also 3/10 12am, 3/10 2:30am)

3:00AM **Food Flirts** "Pretzel Meets Chocolate" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Pizza And Pasta" (R)

4:00AM **Craftsman's Legacy** "The Cooper" (R)

4:30AM **Joseph Rosendo's Travelscope** "Myanmar Irrawaddy River Adventure" (R)

5:00AM **Music Voyager** "Mystical Cappadocia" (R)

5:30AM **Martha Bakes** "Italian Cookies" (R)

Wednesday | March 6

6:30PM **Christopher Kimball's Milk Street Television** "Tunisian Couscous" (R)

A hearty North African chicken couscous and chickpea and harissa soup (lablabi) are made. (also 3/6 9:30pm, 3/7 3:30am)

7:00PM **Tastemakers** "Fun Ferments" (R)

Edible Alchemy focuses on fermented foods, including kombucha, sauerkraut and coconut yogurt. (also 3/7 12:30am)

7:30PM **Moveable Feast With Fine Cooking** "Wisconsin" (R)

Twin Elm Gardens in Wisconsin is visited and ricotta and grana gnudi with mushrooms is prepared.

8:00PM **Lidia's Kitchen** "Meatballs" (R)

Lamb meatballs with lemon sauce and monkfish meatballs in tomato sauce are prepared. (also 3/6 11:30pm, 3/7 2am, 3/7 5:30am)

8:30PM **Cook's Country** "Ultimate Comfort Foods" (R)

Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake. (also 3/7 12am, 3/7 2:30am)

9:00PM **Pati's Mexican Table** "Merida - Exploring With The Locals" (R)

Pati gets an inside look at Merida, the capital of Yucatan, and enjoys chaya empanadas. (also 3/7 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Tunisian Couscous" (R)

A hearty North African chicken couscous and chickpea and harissa soup (lablabi) are made. (also 3/7 3:30am)

10:00PM **Ask This Old House** "Soft Close Cabinets, Secret Garden" (R)

Nathan upgrades a kitchen to have soft close cabinets and Jenn cleans up an overgrown garden. (also 3/7 4am)

10:30PM **Rick Steves' Europe** "Barcelona And Catalunya" (R)

The vibrant streets, tasty tapas, the Gothic Quarter and scenic mountaintop Montserrat are enjoyed. (also 3/7 4:30am)

11:00PM **Outside With Greg Aiello** "Alaska Marine Highway" (R)

Greg sets sail aboard MV Columbia, the flagship ferry along the Alaska Marine Highway. (also 3/7 5am)

11:30PM **Lidia's Kitchen** "Meatballs" (R)

Lamb meatballs with lemon sauce and monkfish meatballs in tomato sauce are prepared. (also 3/7 2am, 3/7 5:30am)

12:00AM **Cook's Country** "Ultimate Comfort Foods" (R) (also 3/7 2:30am)

12:30AM **Tastemakers** "Fun Ferments" (R)

1:00AM **New Scandinavian Cooking** "Popular Sausage" (R)

1:30AM **Destination Craft With Jim West** "Canada" (R)

2:00AM **Lidia's Kitchen** "Meatballs" (R) (also 3/7 5:30am)

2:30AM **Cook's Country** "Ultimate Comfort Foods" (R)

3:00AM **Pati's Mexican Table** "Merida - Exploring With The Locals" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Tunisian Couscous" (R)

4:00AM **Ask This Old House** "Soft Close Cabinets, Secret Garden" (R)

4:30AM **Rick Steves' Europe** "Barcelona And Catalunya" (R)

5:00AM **Outside With Greg Aiello** "Alaska Marine Highway" (R)

5:30AM **Lidia's Kitchen** "Meatballs" (R)

Thursday | March 7

6:30PM **Christopher Kimball's Milk Street Television** "New Mexico, Old Mexico" (R)

Recipes include flavorful carne adovada and Mexican chicken soup with tomatillos and hominy. (also 3/7 9:30pm, 3/8 3:30am)

7:00PM **Confucius Was A Foodie** "Confucius And The Origin Of Food Philosophy"

Chef Christine sets off to compare the thoughts and beliefs of foodie writers and philosophers. (also 3/8 12:30am)

8:00PM **Martha Bakes** "Cookies Of Great Britain" (R)

Traditional English shortbread baked in a ceramic mold and Welsh Bakestones are prepared. (also 3/7 11:30pm, 3/8 2am, 3/8 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated** "How To Roast Everything" (R)

Bridget and Julia make the ultimate beef tenderloin with smoky potatoes and persillade relish. (also 3/8 12am, 3/8 2:30am)

9:00PM **Food Flirts** "What Is A Food Incubator?" (R)

A food incubator along with chutney, out of the ordinary cookies and savory rugelach are showcased. (also 3/8 3am)

9:30PM **Christopher Kimball's Milk Street Television** "New Mexico, Old Mexico" (R)
 Recipes include flavorful carne adovada and Mexican chicken soup with tomatillos and hominy. (also 3/8 3:30am)

10:00PM **Craftsman's Legacy** "The Master Penman" (R)
 Host Eric Gorges meets the celebrated Jake Weidmann, the youngest ever master penman. (also 3/8 4am)

10:30PM **Joseph Rosendo's Travelscope** "Christmas Celebrations Around The Globe" (R)
 The holiday boat parade in Venice, California and the Lake Geneva region of Switzerland are visited. (also 3/8 4:30am)

11:00PM **Music Voyager** "Aegean Beats Of Turkey" (R)
 Izmir, Turkey, the popular beach resort region, hosts music performances and top DJs each summer. (also 3/8 5am)

11:30PM **Martha Bakes** "Cookies Of Great Britain" (R)
 Traditional English shortbread baked in a ceramic mold and Welsh Bakestones are prepared. (also 3/8 2am, 3/8 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "How To Roast Everything" (R) (also 3/8 2:30am)

12:30AM **Confucius Was A Foodie** "Confucius And The Origin Of Food Philosophy"

1:30AM **Rudy Maxa's World** "Hokkaido" (R)

2:00AM **Martha Bakes** "Cookies Of Great Britain" (R) (also 3/8 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "How To Roast Everything" (R)

3:00AM **Food Flirts** "What Is A Food Incubator?" (R)

3:30AM **Christopher Kimball's Milk Street Television** "New Mexico, Old Mexico" (R)

4:00AM **Craftsman's Legacy** "The Master Penman" (R)

4:30AM **Joseph Rosendo's Travelscope** "Christmas Celebrations Around The Globe" (R)

5:00AM **Music Voyager** "Aegean Beats Of Turkey" (R)

5:30AM **Martha Bakes** "Cookies Of Great Britain" (R)

Friday | March 8

6:30PM **Christopher Kimball's Milk Street Television** "Taipei Cooking Lesson" (R)
 Taipei, Taiwan is visited. Taiwanese flaky scallion pancakes and Taiwanese five-spice pork are made. (also 3/8 9:30pm, 3/9 3:30am)

7:00PM **Simply Ming** "Jacques Pepin" (R)
 Legendary French chef Jacques Pepin creates a fantastic onion-crust sole with anchovy butter. (also 3/9 12:30am)

7:30PM **Sara's Weeknight Meals** "Honey Be Good" (R)
 Great recipes include rosemary honey and Georgia peach chutney burgers and grilled duck breast.

8:00PM **Lidia's Kitchen** "The Dessert Table" (R)
 Limoncello tiramisu made with limoncello zabaglione and chocolate anise biscotti are served. (also 3/8 11:30pm, 3/9 2am, 3/9 5:30am)

8:30PM **Cook's Country** "Ballpark Classics" (R)
 Bridget Lancaster and Julia Collin Davison grill sausage and peppers. Ballpark pretzels are made. (also 3/9 12am, 3/9 2:30am)

- 9:00PM **Pati's Mexican Table** "Celestun - Coastal Cooking" (R)
A cookout on the beach features fresh ceviche and grilled fish with ingredients from a local market. (also 3/9 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Taipei Cooking Lesson" (R)
Taipei, Taiwan is visited. Taiwanese flaky scallion pancakes and Taiwanese five-spice pork are made. (also 3/9 3:30am)
- 10:00PM **This Old House** (R)
America's favorite home improvement series, the Emmy Award-winning THIS OLD HOUSE, with host Kevin O'Connor, general contractor Tom Silva, plumbing and heating expert Richard Trethewey, landscape ... (also 3/9 4am, 3/9 3:30pm, 3/10 4am)
- 10:30PM **Globe Trekker** "Tough Trains: Bolivia" (R)
Bolivia's agricultural heartland of Santa Cruz and the constitutional capital of Sucre are explored. (also 3/9 4:30am)
- 11:30PM **Lidia's Kitchen** "The Dessert Table" (R)
Limoncello tiramisu made with limoncello zabaglione and chocolate anise biscotti are served. (also 3/9 2am, 3/9 5:30am)
- 12:00AM **Cook's Country** "Ballpark Classics" (R) (also 3/9 2:30am)
- 12:30AM **Simply Ming** "Jacques Pepin" (R)
- 1:00AM **Ellie's Real Good Food** "Better Brunch" (R)
- 1:30AM **Art Wolfe's Travels To The Edge** "Alaska: Glacier Bay" (R)
- 2:00AM **Lidia's Kitchen** "The Dessert Table" (R) (also 3/9 5:30am)
- 2:30AM **Cook's Country** "Ballpark Classics" (R)
- 3:00AM **Pati's Mexican Table** "Celestun - Coastal Cooking" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "Taipei Cooking Lesson" (R)
- 4:00AM **This Old House** (R) (also 3/9 3:30pm, 3/10 4am)
- 4:30AM **Globe Trekker** "Tough Trains: Bolivia" (R)
- 5:30AM **Lidia's Kitchen** "The Dessert Table" (R)

Saturday | March 9

- 6:00AM **Martha Bakes** "Embellished Pies" (R) (also 3/9 6pm, 3/10 12pm)
- 6:30AM **Cook's Country** "Spicy And Sour For Supper" (R) (also 3/9 6:30pm, 3/10 12:30pm)
- 7:00AM **George Hirsch Lifestyle** "Home By The Sea" (R) (also 3/9 7pm, 3/10 1pm)
- 7:30AM **America's Test Kitchen From Cook's Illustrated** "All Chocolate, All The Time" (R) (also 3/9 7:30pm, 3/10 1:30pm, 3/10 8:30pm, 3/11 12am, 3/11 2:30am)
- 8:00AM **Cooking With Nick Stellino** "Upside-Down Apple Pie" (R) (also 3/9 8pm, 3/10 2pm)
- 8:30AM **French Chef Classics** "Quiche Lorraine" (R) (also 3/9 8:30pm, 3/10 2:30pm)
- 9:00AM **Cook's Country** "When Only Chocolate Will Do" (R) (also 3/9 9pm, 3/10 3pm)
- 9:30AM **Baking With Julia** (R) (also 3/9 9:30pm, 3/10 3:30pm)

10:00AM **Cook's Country** "Pacific Northwest Supper" (R) (also 3/9 10pm, 3/10 4pm, 3/20 8:30pm, 3/21 12am, 3/21 2:30am)

10:30AM **Martha Bakes** "Alternative Crusts" (R) (also 3/9 10:30pm, 3/10 4:30pm)

11:00AM **America's Test Kitchen From Cook's Illustrated** "Chocolate Delights" (also 3/9 11pm, 3/10 5pm)

11:30AM **Kevin Belton's New Orleans Kitchen** "Mama's Deserts" (R) (also 3/9 11:30pm, 3/10 5:30pm)

12:00PM **P. Allen Smith's Garden Home** "Keep It Simple" (R)

12:30PM **Growing a Greener World** "Trading Cleats For Beets: Nfl: Players Goes Npk (L" (R) (also 3/10 12:30am)

1:00PM **Sara's Weeknight Meals** "Holiday Sides" (R)
Root vegetable soup with pita crisps and shredded butternut squash with dates are served.

1:30PM **Lidia's Kitchen** "Italian Staples" (R)
A chicken parmigiana light, beef and arugula bruschetta and, broccoli rabe and sausage are made. (also 3/9 5pm, 3/10 2am, 3/10 5:30am)

2:00PM **Cook's Country** "Pub-Style Seafood" (R)
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served. (also 3/9 5:30pm)

2:30PM **Pati's Mexican Table** "Chachi's Champoton Kitchen" (R)
Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon. (also 3/10 3am)

3:00PM **Christopher Kimball's Milk Street Television** "Secrets Of Thailand" (R)
Chiang Mai, Thailand is visited and Thai stir-fried spinach and Thai beef salad are prepared. (also 3/10 3:30am, 3/31 6:30pm, 3/31 9:30pm)

3:30PM **This Old House** (R)
America's favorite home improvement series, the Emmy Award-winning THIS OLD HOUSE, with host Kevin O'Connor, general contractor Tom Silva, plumbing and heating expert Richard Trethewey, landscape ... (also 3/10 4am)

4:00PM **Globe Trekker** "Food Hour: Southern China" (R)
Celebrated New Zealand chef Peter Gordon discovers the roots of Cantonese cuisine. (also 3/10 4:30am)

5:00PM **Lidia's Kitchen** "Italian Staples" (R)
A chicken parmigiana light, beef and arugula bruschetta and, broccoli rabe and sausage are made. (also 3/10 2am, 3/10 5:30am)

5:30PM **Cook's Country** "Pub-Style Seafood" (R)
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served.

6:00PM **Martha Bakes** "Embellished Pies" (R)
A woven blueberry lattice pie and an enticing petal-topped poached pear and cranberry pie are served. (also 3/10 12pm)

6:30PM **Cook's Country** "Spicy And Sour For Supper" (R)
Bridget Lancaster makes a classic Latin version of arroz con pollo. Sour orange pie is served. (also 3/10 12:30pm)

7:00PM **George Hirsch Lifestyle** "Home By The Sea" (R)
George shares his expert tips while preparing rock Shrimp Salad and Seafood Chowder. (also 3/10 1pm)

7:30PM **America's Test Kitchen From Cook's Illustrated** "All Chocolate, All The Time" (R)
Bridget and Julia uncover the secrets to making the perfect Boston cream pie. (also 3/10 1:30pm, 3/10 8:30pm, 3/11 12am, 3/11 2:30am)

- 8:00PM **Cooking With Nick Stellino** "Upside-Down Apple Pie" (R)
Terrine of Roasted Eggplant, Pasta alla Russa and Tarte Tatin Upside-down Apple Pie are prepared. (also 3/10 2pm)
- 8:30PM **French Chef Classics** "Quiche Lorraine" (R)
French cheese pie, making a perfect pie dough and making several types of quiches are highlighted. (also 3/10 2:30pm)
- 9:00PM **Cook's Country** "When Only Chocolate Will Do" (R)
Julia Collin Davison shows Bridget Lancaster how to make the ultimate Mississippi mud pie. (also 3/10 3pm)
- 9:30PM **Baking With Julia** (R)
A "not your usual" lemon meringue pie-for-one, delicately curved tuiles and tasty gingersnaps. (also 3/10 3:30pm)
- 10:00PM **Cook's Country** "Pacific Northwest Supper" (R)
Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie. (also 3/10 4pm, 3/20 8:30pm, 3/21 12am, 3/21 2:30am)
- 10:30PM **Martha Bakes** "Alternative Crusts" (R)
A free-form plum galette with a crunchy cornmeal crust and chocolate-coconut pie are served. (also 3/10 4:30pm)
- 11:00PM **America's Test Kitchen From Cook's Illustrated** "Chocolate Delights"
Bridget and Julia uncover the secrets to making all-butter pie dough and chocolate cream pie. (also 3/10 5pm)
- 11:30PM **Kevin Belton's New Orleans Kitchen** "Mama's Deserts" (R)
Recipes include coconut cake with icing a la Lorna, ambrosia and apple cream cheese slab pie. (also 3/10 5:30pm)
- 12:00AM **America's Test Kitchen From Cook's Illustrated** "Flavors Of Thailand" (R) (also 3/10 2:30am)
- 12:30AM **Growing a Greener World** "Trading Cleats For Beets: Nfl: Players Goes Npk (L" (R)
- 1:00AM **Ellie's Real Good Food** "Snack Attack" (R) (also 3/11 7am, 3/11 1pm, 3/12 1am)
- 1:30AM **Rudy Maxa's World** "Kyushu" (R) (also 3/13 1:30am)
- 2:00AM **Lidia's Kitchen** "Italian Staples" (R) (also 3/10 5:30am)
- 2:30AM **America's Test Kitchen From Cook's Illustrated** "Flavors Of Thailand" (R)
- 3:00AM **Pati's Mexican Table** "Chachi's Champoton Kitchen" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "Secrets Of Thailand" (R) (also 3/31 6:30pm, 3/31 9:30pm)
- 4:00AM **This Old House** (R)
- 4:30AM **Globe Trekker** "Food Hour: Southern China" (R)
- 5:30AM **Lidia's Kitchen** "Italian Staples" (R)

Sunday | March 10

- 6:00AM **Knit And Crochet Now** "Basic Baskets" (R)
- 6:30AM **Painting And Travel With Roger & Sarah Bansemer** "Icebreaker Mackinaw"
- 7:00AM **New Scandinavian Cooking** "It All Starts With Kids" (R) (also 3/11 1am)
- 7:30AM **Ciao Italia** "Sunday Sauce"
- 8:00AM **Essential Pepin** "Souper Soups For Supper" (R)

8:30AM **A Chef's Life** "Two-Mato" (R)

9:00AM **Trails To Tsukiji**

9:30AM **Journeys In Japan**

10:00AM **Ask This Old House** "Closet Door, Bathroom Paint" (also 3/10 6pm, 3/10 10pm, 3/11 4am, 3/13 10am, 3/13 6pm, 3/13 10pm, 3/14 4am)

10:30AM **The Woodwright's Shop** "Van Gogh's Chair" (R)

11:00AM **Garden Smart** (R)

11:30AM **Start Up** "Shire Post Mint / Springdale, Ar" (R)

12:00PM **Martha Bakes** "Embellished Pies" (R)

12:30PM **Cook's Country** "Spicy And Sour For Supper" (R)

1:00PM **George Hirsch Lifestyle** "Home By The Sea" (R)
George shares his expert tips while preparing rock Shrimp Salad and Seafood Chowder.

1:30PM **America's Test Kitchen From Cook's Illustrated** "All Chocolate, All The Time" (R)
Bridget and Julia uncover the secrets to making the perfect Boston cream pie. (also 3/10 8:30pm, 3/11 12am, 3/11 2:30am)

2:00PM **Cooking With Nick Stellino** "Upside-Down Apple Pie" (R)
Terrine of Roasted Eggplant, Pasta alla Russa and Tarte Tatin Upside-down Apple Pie are prepared.

2:30PM **French Chef Classics** "Quiche Lorraine" (R)
French cheese pie, making a perfect pie dough and making several types of quiches are highlighted.

3:00PM **Cook's Country** "When Only Chocolate Will Do" (R)
Julia Collin Davison shows Bridget Lancaster how to make the ultimate Mississippi mud pie.

3:30PM **Baking With Julia** (R)
A "not your usual" lemon meringue pie-for-one, delicately curved tuiles and tasty gingersnaps.

4:00PM **Cook's Country** "Pacific Northwest Supper" (R)
Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie. (also 3/20 8:30pm, 3/21 12am, 3/21 2:30am)

4:30PM **Martha Bakes** "Alternative Crusts" (R)
A free-form plum galette with a crunchy cornmeal crust and chocolate-coconut pie are served.

5:00PM **America's Test Kitchen From Cook's Illustrated** "Chocolate Delights"
Bridget and Julia uncover the secrets to making all-butter pie dough and chocolate cream pie.

5:30PM **Kevin Belton's New Orleans Kitchen** "Mama's Deserts" (R)
Recipes include coconut cake with icing a la Lorna, ambrosia and apple cream cheese slab pie.

6:00PM **Ask This Old House** "Closet Door, Bathroom Paint"
Tom replaces a bi-fold closet door in Pittsburgh with one that is more appropriate for the house. (also 3/10 10pm, 3/11 4am, 3/13 10am, 3/13 6pm, 3/13 10pm, 3/14 4am)

6:30PM **Christopher Kimball's Milk Street Television** "South African Bbq" (R)
A bright red piri piri chicken is packed with heat. Cape Malay chicken curry is also prepared. (also 3/10 9:30pm, 3/11 3:30am)

7:00PM **Tastemakers** "On The Vine" (R)
Lance Hanson craftings biodynamic wines that express his biodynamic farm's high desert terroir. (also 3/11 12:30am)

7:30PM **Moveable Feast With Fine Cooking** "Maria Loi's Greek Feast" (R)
Authentic Greek flavors are served up and the famous Poseidon Greek Bakery is visited.

8:00PM **Martha Bakes** "Middle Eastern Cookies" (R)
Date-filled Ma'amou, unusually textured Iranian rice cookies and tahini cookies are served. (also 3/10 11:30pm, 3/11 2am, 3/11 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated** "All Chocolate, All The Time" (R)
Bridget and Julia uncover the secrets to making the perfect Boston cream pie. (also 3/11 12am, 3/11 2:30am)

9:00PM **Nigella: At My Table** (R)
Recipes include Turkish-inspired eggs, Queen of Puddings and chicken and pea traybake. (also 3/11 3am)

9:30PM **Christopher Kimball's Milk Street Television** "South African Bbq" (R)
A bright red piri piri chicken is packed with heat. Cape Malay chicken curry is also prepared. (also 3/11 3:30am)

10:00PM **Ask This Old House** "Closet Door, Bathroom Paint"
Tom replaces a bi-fold closet door in Pittsburgh with one that is more appropriate for the house. (also 3/11 4am, 3/13 10am, 3/13 6pm, 3/13 10pm, 3/14 4am)

10:30PM **Rick Steves' Europe** "Burgundy: Profound France" (R)
Visit a canal barge, a medieval hospice and a modern monastery and appreciate the region's wine. (also 3/11 4:30am)

11:00PM **Outside With Greg Aiello** "The Chilkoot Trail" (R)
Greg traces the historic Chilkoot Trail for a rarely seen look at this remote part of Alaska. (also 3/11 5am)

11:30PM **Martha Bakes** "Middle Eastern Cookies" (R)
Date-filled Ma'amou, unusually textured Iranian rice cookies and tahini cookies are served. (also 3/11 2am, 3/11 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "All Chocolate, All The Time" (R) (also 3/11 2:30am)

12:30AM **Tastemakers** "On The Vine" (R)

1:00AM **New Scandinavian Cooking** "It All Starts With Kids" (R)

1:30AM **Destination Craft With Jim West** "Mexico" (R)

2:00AM **Martha Bakes** "Middle Eastern Cookies" (R) (also 3/11 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "All Chocolate, All The Time" (R)

3:00AM **Nigella: At My Table** (R)

3:30AM **Christopher Kimball's Milk Street Television** "South African Bbq" (R)

4:00AM **Ask This Old House** "Closet Door, Bathroom Paint" (also 3/13 10am, 3/13 6pm, 3/13 10pm, 3/14 4am)

4:30AM **Rick Steves' Europe** "Burgundy: Profound France" (R)

5:00AM **Outside With Greg Aiello** "The Chilkoot Trail" (R)

5:30AM **Martha Bakes** "Middle Eastern Cookies" (R)

Monday | March 11

6:30PM **Christopher Kimball's Milk Street Television** "Porchetta At Home"
A hearty fennel-rosemary porchetta and more perfect recipes for a wintertime meal are highlighted. (also 3/11

9:30pm, 3/12 3:30am, 3/16 3pm, 3/17 3:30am)

7:00PM **Simply Ming** "Rick Bayless" (R)

Chef Rick Bayless creates traditional Mexican chilaquiles and Ming makes rice cake chicken "nachos." (also 3/12 12:30am)

7:30PM **Sara's Weeknight Meals** "Super Bowls Of Soup (Super Bowl Stunt)" (R)

Smoky fish chowder and Chicken shrimp, peanut and cashew stew are prepared. (also 3/16 1pm)

8:00PM **Lidia's Kitchen** "Slow Cooking" (R)

Lidia prepares an elegant risotto with mushrooms and a luscious ziti with pork rib guazzetto. (also 3/11 11:30pm, 3/12 2am, 3/12 5:30am, 3/16 1:30pm, 3/16 5pm, 3/17 2am, 3/17 5:30am)

8:30PM **Cook's Country** "A Trip To Tarheel Country" (R)

Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken. (also 3/12 12am, 3/12 2:30am, 3/16 2pm, 3/16 5:30pm)

9:00PM **Pati's Mexican Table** "Sunday Family Food" (R)

Robert Solis of Nectar restaurant in Merida invites Pati to his home for a traditional Sunday meal. (also 3/12 3am, 3/16 2:30pm, 3/17 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Porchetta At Home"

A hearty fennel-rosemary porchetta and more perfect recipes for a wintertime meal are highlighted. (also 3/12 3:30am, 3/16 3pm, 3/17 3:30am)

10:00PM **This Old House** "Jamestown | Net Zero Comes Together"

The Net Zero house is complete. Kevin and Tom discuss challenges and Richard reviews mechanicals. (also 3/12 4am, 3/15 10am, 3/15 6pm, 3/15 10pm, 3/16 4am, 3/16 3:30pm, 3/17 4am)

10:30PM **Globe Trekker** "Delhi & Agra" (R)

Ian Wright explores Delhi's old quarters and bargain bazaars and visits the Taj Mahal in Agra. (also 3/12 4:30am, 3/16 4pm, 3/17 4:30am)

11:30PM **Lidia's Kitchen** "Slow Cooking" (R)

Lidia prepares an elegant risotto with mushrooms and a luscious ziti with pork rib guazzetto. (also 3/12 2am, 3/12 5:30am, 3/16 1:30pm, 3/16 5pm, 3/17 2am, 3/17 5:30am)

12:00AM **Cook's Country** "A Trip To Tarheel Country" (R) (also 3/12 2:30am, 3/16 2pm, 3/16 5:30pm)

12:30AM **Simply Ming** "Rick Bayless" (R)

1:00AM **Ellie's Real Good Food** "Snack Attack" (R)

1:30AM **Art Wolfe's Travels To The Edge** "Patagonia: Torres Del Paine" (R)

2:00AM **Lidia's Kitchen** "Slow Cooking" (R) (also 3/12 5:30am, 3/16 1:30pm, 3/16 5pm, 3/17 2am, 3/17 5:30am)

2:30AM **Cook's Country** "A Trip To Tarheel Country" (R) (also 3/16 2pm, 3/16 5:30pm)

3:00AM **Pati's Mexican Table** "Sunday Family Food" (R) (also 3/16 2:30pm, 3/17 3am)

3:30AM **Christopher Kimball's Milk Street Television** "Porchetta At Home" (also 3/16 3pm, 3/17 3:30am)

4:00AM **This Old House** "Jamestown | Net Zero Comes Together" (also 3/15 10am, 3/15 6pm, 3/15 10pm, 3/16 4am, 3/16 3:30pm, 3/17 4am)

4:30AM **Globe Trekker** "Delhi & Agra" (R) (also 3/16 4pm, 3/17 4:30am)

5:30AM **Lidia's Kitchen** "Slow Cooking" (R) (also 3/16 1:30pm, 3/16 5pm, 3/17 2am, 3/17 5:30am)

Tuesday | March 12

6:30PM **Christopher Kimball's Milk Street Television** "Chicken From Paris To The Middle East" (R)
The team elevates simple chicken recipes by using techniques and flavors from around the world. (also 3/13 3:30am)

7:00PM **Confucius Was A Foodie** "Celebrations, Ceremonies And The Dumpling"
Christine eats her way through the Chinese Solar Lunar calendar and explores traditional customs. (also 3/13 12:30am)

8:00PM **America's Home Cooking: Stuffed**
Chef Chris Fennimore explores the concept of stuffed foods and prepares some classic comfort foods.

10:00PM **Craftsman's Legacy** "The Ceramist" (R)
Master ceramist David MacDonald shares his magnificent talents and makes a bowl out of clay. (also 3/13 4am)

10:30PM **Joseph Rosendo's Travelscope** "Taiwan Naturally" (R)
In this adventure, Joseph climbs into the mountains to explore Taiwan's forested sanctuaries. (also 3/13 4:30am)

11:00PM **Music Voyager** "Florida: The Other Hollywood" (R)
Musical riches and thriving nightlife are explored in the coastal community of Hollywood, Florida. (also 3/13 5am)

11:30PM **Martha Bakes** "Cookies Of Greece" (R)
Martha shows how to create the authentic flavors of Greece using a variety of unique ingredients. (also 3/13 2am, 3/13 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Ultimate Italian" (R) (also 3/13 2:30am, 3/17 12am, 3/17 2:30am)

12:30AM **Confucius Was A Foodie** "Celebrations, Ceremonies And The Dumpling"

1:30AM **Rudy Maxa's World** "Kyushu" (R)

2:00AM **Martha Bakes** "Cookies Of Greece" (R) (also 3/13 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Ultimate Italian" (R) (also 3/17 12am, 3/17 2:30am)

3:00AM **Nigella: At My Table** (R)

3:30AM **Christopher Kimball's Milk Street Television** "Chicken From Paris To The Middle East" (R)

4:00AM **Craftsman's Legacy** "The Ceramist" (R)

4:30AM **Joseph Rosendo's Travelscope** "Taiwan Naturally" (R)

5:00AM **Music Voyager** "Florida: The Other Hollywood" (R)

5:30AM **Martha Bakes** "Cookies Of Greece" (R)

Wednesday | March 13

6:30PM **Christopher Kimball's Milk Street Television** "The Japanese Quick Cook" (R)
Japanese-style rice with flaked salmon and shiitake mushrooms and yakiudon are prepared. (also 3/13 9:30pm, 3/14 3:30am)

7:00PM **Tastemakers** "Shelled Out" (R)
Ian Jefferds specializes in sustainable shellfish farming, harvesting oysters, clams and mussels. (also 3/14 12:30am)

7:30PM **Moveable Feast With Fine Cooking** "San Luis Obispo" (R)
Whipped goat cheese with caramelized agave, chicharones and grilled tomahawk steaks are served.

8:00PM Lidia's Kitchen "Heartwarming Favorites" (R)

A rice and lentil soup roasted olives with orange and rosemary and ricotta meatloaf are prepared. (also 3/13 11:30pm, 3/14 2am, 3/14 5:30am)

8:30PM Cook's Country "New Recipes For The Grill" (R)

Bridget Lancaster makes fried chicken wings on the grill! Grilled pork burgers are also prepared. (also 3/14 12am, 3/14 2:30am)

9:00PM Pati's Mexican Table "Campeche - Tale Of A Pirate City" (R)

Pati explores Campeche, a beautiful colonial city, and enjoys pescado verde and grilled octopus. (also 3/14 3am)

9:30PM Christopher Kimball's Milk Street Television "The Japanese Quick Cook" (R)

Japanese-style rice with flaked salmon and shiitake mushrooms and yakiudon are prepared. (also 3/14 3:30am)

10:00PM Ask This Old House "Closet Door, Bathroom Paint" (R)

Tom replaces a bi-fold closet door in Pittsburgh with one that is more appropriate for the house. (also 3/14 4am)

10:30PM Rick Steves' Europe "Athens And Side Trips" (R)

Visit the Parthenon, Agora, the Isle of Hydra and take the fast-paced pulse of the modern city. (also 3/14 4:30am)

11:00PM Outside With Greg Aiello "Iceland" (R)

Greg sets out on an unforgettable road trip through Iceland's lesser known national parks. (also 3/14 5am)

11:30PM Lidia's Kitchen "Heartwarming Favorites" (R)

A rice and lentil soup roasted olives with orange and rosemary and ricotta meatloaf are prepared. (also 3/14 2am, 3/14 5:30am)

12:00AM Cook's Country "New Recipes For The Grill" (R) (also 3/14 2:30am)**12:30AM Tastemakers "Shelled Out" (R)****1:00AM New Scandinavian Cooking "Oil Adventure" (R)****1:30AM Destination Craft With Jim West "Switzerland" (R)****2:00AM Lidia's Kitchen "Heartwarming Favorites" (R) (also 3/14 5:30am)****2:30AM Cook's Country "New Recipes For The Grill" (R)****3:00AM Pati's Mexican Table "Campeche - Tale Of A Pirate City" (R)****3:30AM Christopher Kimball's Milk Street Television "The Japanese Quick Cook" (R)****4:00AM Ask This Old House "Closet Door, Bathroom Paint" (R)****4:30AM Rick Steves' Europe "Athens And Side Trips" (R)****5:00AM Outside With Greg Aiello "Iceland" (R)****5:30AM Lidia's Kitchen "Heartwarming Favorites" (R)****Thursday | March 14****6:30PM Christopher Kimball's Milk Street Television "Middle East Favorites" (R)**

A vibrant salmon chraimeh and a bulgur-tomato salad with herbs and pomegranate molasses are served. (also 3/14 9:30pm, 3/15 3:30am)

7:00PM Confucius Was A Foodie "Noodles: Long For Life, Food Of Legends"

Longevity is symbolized by noodles in Chinese culinary culture. All kinds of noodles are explored. (also 3/15

12:30am)

8:00PM **Martha Bakes** "Cookies Of The Netherlands" (R)

Martha shares three famous cookie recipes. Speculaas, stroopwafels and arnhemse meisjes are made. (also 3/14 11:30pm, 3/15 2am, 3/15 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated** "Modern Weeknight Meals" (R)

Test cook Becky Hays makes Bridget Lancaster the perfect one-hour broiled chicken and pan sauce. (also 3/15 12am, 3/15 2:30am)

9:00PM **Nigella: At My Table** (R)

Herbed leg of lamb with garlicky roast potatoes and rich chocolate olive oil mousse are prepared. (also 3/15 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Middle East Favorites" (R)

A vibrant salmon chraimeh and a bulgur-tomato salad with herbs and pomegranate molasses are served. (also 3/15 3:30am)

10:00PM **Craftsman's Legacy** "The Fly Rod Makers" (R)

Master bamboo fly rod makers, Jeff Wagner and Casimira Orlowski, make a rod with host Eric Gorges. (also 3/15 4am)

10:30PM **Joseph Rosendo's Travelscope** "South Korea - A Winter Journey" (R)

World heritage temples, Olympic venues, historic towns and great food in South Korea are showcased. (also 3/15 4:30am)

11:00PM **Music Voyager** "Tokyo: A Feast For The Senses" (R)

A Japanese jazz giant, a hip-hop freestyler and more colorful characters of Tokyo are visited. (also 3/15 5am)

11:30PM **Martha Bakes** "Cookies Of The Netherlands" (R)

Martha shares three famous cookie recipes. Speculaas, stroopwafels and arnhemse meisjes are made. (also 3/15 2am, 3/15 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Modern Weeknight Meals" (R) (also 3/15 2:30am)

12:30AM **Confucius Was A Foodie** "Noodles: Long For Life, Food Of Legends"

1:30AM **Rudy Maxa's World** "Hong Kong, Part 1" (R)

2:00AM **Martha Bakes** "Cookies Of The Netherlands" (R) (also 3/15 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Modern Weeknight Meals" (R)

3:00AM **Nigella: At My Table** (R)

3:30AM **Christopher Kimball's Milk Street Television** "Middle East Favorites" (R)

4:00AM **Craftsman's Legacy** "The Fly Rod Makers" (R)

4:30AM **Joseph Rosendo's Travelscope** "South Korea - A Winter Journey" (R)

5:00AM **Music Voyager** "Tokyo: A Feast For The Senses" (R)

5:30AM **Martha Bakes** "Cookies Of The Netherlands" (R)

Friday | March 15

6:30PM **Christopher Kimball's Milk Street Television** "New Breads"

Nutty and tender pumpkin seed rolls and earthy and hearty Portuguese cornbread are prepared. (also 3/15 9:30pm, 3/16 3:30am)

7:00PM **Simply Ming** "Masaharu Morimoto" (R)

Ming and Iron Chef Masaharu Morimoto cook up two versions of a traditional Japanese dish-tonkatsu. (also 3/16 12:30am)

7:30PM **Sara's Weeknight Meals** "Between The Bread" (R)

Picadillo sloppy Joes and roasted vegetable and fresh ricotta sandwiches are prepared.

8:00PM **Lidia's Kitchen** "A Winter Garden" (R)

A spicy escarole and white bean soup and a delicious spaghetti with fennel and greens are prepared. (also 3/15 11:30pm, 3/16 2am, 3/16 5:30am)

8:30PM **Cook's Country** "Spaghetti House Classics" (R)

Test cook Christie Morrison makes host Julia Collin Davison the perfect hearty beef lasagna. (also 3/16 12am, 3/16 2:30am)

9:00PM **Pati's Mexican Table** "Ancient Yucatan With My Boys" (R)

Pati's three sons climb the ancient ruins of Uxmal enjoy delicious tamales and cochinita pibil. (also 3/16 3am)

9:30PM **Christopher Kimball's Milk Street Television** "New Breads"

Nutty and tender pumpkin seed rolls and earthy and hearty Portuguese cornbread are prepared. (also 3/16 3:30am)

10:00PM **This Old House** "Jamestown | Net Zero Comes Together" (R)

The Net Zero house is complete. Kevin and Tom discuss challenges and Richard reviews mechanicals. (also 3/16 4am, 3/16 3:30pm, 3/17 4am)

10:30PM **Globe Trekker** "Tough Boats: The Amazon" (R)

Holly Morris travels by cargo boat down one stretch of the Amazon in Peru on a 250-mile journey. (also 3/16 4:30am)

11:30PM **Lidia's Kitchen** "A Winter Garden" (R)

A spicy escarole and white bean soup and a delicious spaghetti with fennel and greens are prepared. (also 3/16 2am, 3/16 5:30am)

12:00AM **Cook's Country** "Spaghetti House Classics" (R) (also 3/16 2:30am)

12:30AM **Simply Ming** "Masaharu Morimoto" (R)

1:00AM **Ellie's Real Good Food** "How To Fish" (R)

1:30AM **Art Wolfe's Travels To The Edge** "Alaska: Katmai Coast" (R)

2:00AM **Lidia's Kitchen** "A Winter Garden" (R) (also 3/16 5:30am)

2:30AM **Cook's Country** "Spaghetti House Classics" (R)

3:00AM **Pati's Mexican Table** "Ancient Yucatan With My Boys" (R)

3:30AM **Christopher Kimball's Milk Street Television** "New Breads"

4:00AM **This Old House** "Jamestown | Net Zero Comes Together" (R) (also 3/16 3:30pm, 3/17 4am)

4:30AM **Globe Trekker** "Tough Boats: The Amazon" (R)

5:30AM **Lidia's Kitchen** "A Winter Garden" (R)

Saturday | March 16

6:00AM **Samantha Brown's Places To Love** "Ireland's Northwest Coast" (R) (also 3/16 6pm, 3/17 12pm)

6:30AM **How To Cook Well With Rory O'connell** (R) (also 3/16 6:30pm, 3/17 12:30pm)

- 7:00AM **Joseph Rosendo's Travelscope** "Ireland - Coast To Coast" (R) (also 3/16 7pm, 3/17 1pm)
- 7:30AM **How To Cook Well With Rory O'connell** (R) (also 3/16 7:30pm, 3/17 1:30pm)
- 8:00AM **Islands Without Cars** "Ireland's Inis Meain" (R) (also 3/16 8pm, 3/17 2pm)
- 8:30AM **How To Cook Well With Rory O'connell** (R) (also 3/16 8:30pm, 3/17 2:30pm)
- 9:00AM **Family Travel With Colleen Kelly** "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R) (also 3/16 9pm, 3/17 3pm)
- 9:30AM **How To Cook Well With Rory O'connell** (R) (also 3/16 9:30pm, 3/17 3:30pm)
- 10:00AM **Curious Traveler** "Curious Dublin" (R) (also 3/16 10pm, 3/17 4pm)
- 10:30AM **How To Cook Well With Rory O'connell** (R) (also 3/16 10:30pm, 3/17 4:30pm)
- 11:00AM **Globe Trekker** "Food Hour: Ireland" (R) (also 3/16 11pm, 3/17 5pm)
- 12:00PM **P. Allen Smith's Garden Home** "Chef Vs Chef" (R)
- 12:30PM **Growing a Greener World** "Working With Nature For A Sustainable Landscape De" (R) (also 3/17 12:30am)
- 1:00PM **Sara's Weeknight Meals** "Super Bowls Of Soup (Super Bowl Stunt)" (R)
Smoky fish chowder and Chicken shrimp, peanut and cashew stew are prepared.
- 1:30PM **Lidia's Kitchen** "Slow Cooking" (R)
Lidia prepares an elegant risotto with mushrooms and a luscious ziti with pork rib guazzetto. (also 3/16 5pm, 3/17 2am, 3/17 5:30am)
- 2:00PM **Cook's Country** "A Trip To Tarheel Country" (R)
Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken. (also 3/16 5:30pm)
- 2:30PM **Pati's Mexican Table** "Sunday Family Food" (R)
Robert Solis of Nectar restaurant in Merida invites Pati to his home for a traditional Sunday meal. (also 3/17 3am)
- 3:00PM **Christopher Kimball's Milk Street Television** "Porchetta At Home"
A hearty fennel-rosemary porchetta and more perfect recipes for a wintertime meal are highlighted. (also 3/17 3:30am)
- 3:30PM **This Old House** "Jamestown | Net Zero Comes Together" (R)
The Net Zero house is complete. Kevin and Tom discuss challenges and Richard reviews mechanicals. (also 3/17 4am)
- 4:00PM **Globe Trekker** "Delhi & Agra" (R)
Ian Wright explores Delhi's old quarters and bargain bazaars and visits the Taj Mahal in Agra. (also 3/17 4:30am)
- 5:00PM **Lidia's Kitchen** "Slow Cooking" (R)
Lidia prepares an elegant risotto with mushrooms and a luscious ziti with pork rib guazzetto. (also 3/17 2am, 3/17 5:30am)
- 5:30PM **Cook's Country** "A Trip To Tarheel Country" (R)
Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken.
- 6:00PM **Samantha Brown's Places To Love** "Ireland's Northwest Coast" (R)
Samantha goes green and marks off the Northwest coast of Ireland from her bucket list as she starts an epic adventure in County Donegal. Samantha is inspired by a poetry reading of William Butler ... (also 3/17 12pm)
- 6:30PM **How To Cook Well With Rory O'connell** (R)

Moroccan Harrira Soup, Roast Haddock with Roast Pepper and Olive and Basil Salsa are prepared. (also 3/17 12:30pm)

7:00PM **Joseph Rosendo's Travelscope** "Ireland - Coast To Coast" (R)
Joseph is reminded that wherever you are in Ireland, you will find a warm-hearted Irish welcome. (also 3/17 1pm)

7:30PM **How To Cook Well With Rory O'connell** (R)
Beetroot Salad with St. Tola Goats' Cheese, Grilled T-Bone Steak and Oven Roasted Chips are prepared. (also 3/17 1:30pm)

8:00PM **Islands Without Cars** "Ireland's Inis Meain" (R)
These ruggedly beautiful islands highlight Ireland's pre-colonial past and Irish island cuisine. (also 3/17 2pm)

8:30PM **How To Cook Well With Rory O'connell** (R)
Carrot, Coconut and Lemongrass Soup and Slow Roast Shoulder of Lamb with Aioli and Salsa Verde. (also 3/17 2:30pm)

9:00PM **Family Travel With Colleen Kelly** "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R)
From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture. (also 3/17 3pm)

9:30PM **How To Cook Well With Rory O'connell** (R)
Salad of Coolea Cheese with Apple Syrup and Braised Beef with Oysters are served. (also 3/17 3:30pm)

10:00PM **Curious Traveler** "Curious Dublin" (R)
Discover how Dublin got its name, how the harp become a symbol of Ireland and much more! (also 3/17 4pm)

10:30PM **How To Cook Well With Rory O'connell** (R)
Potato Soup with Black Pudding and Parsley Pesto and Roast Fillet of Beef with Roast Peanuts. (also 3/17 4:30pm)

11:00PM **Globe Trekker** "Food Hour: Ireland" (R)
Globe Trekker Bobby Chinn samples oysters in Galway and fishes for salmon in Connemara. (also 3/17 5pm)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Ultimate Italian" (R) (also 3/17 2:30am)

12:30AM **Growing a Greener World** "Working With Nature For A Sustainable Landscape De" (R)

1:00AM **Ellie's Real Good Food** "Unboring Salads" (R) (also 3/18 7am, 3/18 1pm, 3/19 1am)

1:30AM **Rudy Maxa's World** "Hong Kong, Part 2" (R) (also 3/20 1:30am)

2:00AM **Lidia's Kitchen** "Slow Cooking" (R) (also 3/17 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Ultimate Italian" (R)

3:00AM **Pati's Mexican Table** "Sunday Family Food" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Porchetta At Home"

4:00AM **This Old House** "Jamestown | Net Zero Comes Together" (R)

4:30AM **Globe Trekker** "Delhi & Agra" (R)

5:30AM **Lidia's Kitchen** "Slow Cooking" (R)

Sunday | March 17

6:00AM **Knit And Crochet Now** "Slouchy Hats" (R)

6:30AM **Painting And Travel With Roger & Sarah Bansemer** "Christiansted"

- 7:00AM **New Scandinavian Cooking** "Costal Express" (R) (also 3/18 1am)
- 7:30AM **Ciao Italia** "Joy And Music On A Plate / Gioia E Musica Su Un Pi"
- 8:00AM **Essential Pepin** "Good Catch!" (R)
- 8:30AM **A Chef's Life** "Prolific Peppers" (R)
- 9:00AM **Trails To Tsukiji**
- 9:30AM **Journeys In Japan**
- 10:00AM **Ask This Old House** "Vertical Garden, Toilet Factory" (also 3/17 6pm, 3/17 10pm, 3/18 4am, 3/20 10am, 3/20 6pm, 3/20 10pm, 3/21 4am)
- 10:30AM **The Woodwright's Shop** "Carved Oak Desk Box" (R)
- 11:00AM **Garden Smart** (R)
- 11:30AM **Start Up** "Meshuggah Bagels / Kansas City, Mo" (R)
- 12:00PM **Samantha Brown's Places To Love** "Ireland's Northwest Coast" (R)
- 12:30PM **How To Cook Well With Rory O'connell** (R)
- 1:00PM **Joseph Rosendo's Travelscope** "Ireland - Coast To Coast" (R)
Joseph is reminded that wherever you are in Ireland, you will find a warm-hearted Irish welcome.
- 1:30PM **How To Cook Well With Rory O'connell** (R)
Beetroot Salad with St. Tola Goats' Cheese, Grilled T-Bone Steak and Oven Roasted Chips are prepared.
- 2:00PM **Islands Without Cars** "Ireland's Inis Meain" (R)
These ruggedly beautiful islands highlight Ireland's pre-colonial past and Irish island cuisine.
- 2:30PM **How To Cook Well With Rory O'connell** (R)
Carrot, Coconut and Lemongrass Soup and Slow Roast Shoulder of Lamb with Aioli and Salsa Verde.
- 3:00PM **Family Travel With Colleen Kelly** "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R)
From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture.
- 3:30PM **How To Cook Well With Rory O'connell** (R)
Salad of Coolea Cheese with Apple Syrup and Braised Beef with Oysters are served.
- 4:00PM **Curious Traveler** "Curious Dublin" (R)
Discover how Dublin got its name, how the harp become a symbol of Ireland and much more!
- 4:30PM **How To Cook Well With Rory O'connell** (R)
Potato Soup with Black Pudding and Parsley Pesto and Roast Fillet of Beef with Roast Peanuts.
- 5:00PM **Globe Trekker** "Food Hour: Ireland" (R)
Globe Trekker Bobby Chinn samples oysters in Galway and fishes for salmon in Connemara.
- 6:00PM **Ask This Old House** "Vertical Garden, Toilet Factory"
Jenn installs a vertical garden to maximize space and Tom explains the uses for different drill bits. (also 3/17 10pm, 3/18 4am, 3/20 10am, 3/20 6pm, 3/20 10pm, 3/21 4am)
- 6:30PM **Christopher Kimball's Milk Street Television** "A Trip To Senegal" (R)
Recipes include black-eyed pea and sweet potato stew and a mango and coconut rice pudding. (also 3/17 9:30pm, 3/18 3:30am)
- 7:00PM **Tastemakers** "Extracted" (R)

lay Oliver's cold-pressed, unrefined oils are one of the South's most sought-out ingredients. (also 3/18 12:30am)

7:30PM **Moveable Feast With Fine Cooking** "Mexico City II" (R)

Mexican delicacies include braised pork tamales in a chile guajillo sauce and chile-spiked brownies.

8:00PM **Martha Bakes** "Classic Italian Cookies" (R)

Sicilian buccellati cookies, Italian wafer cookies known as pizzelle and zaleti are prepared. (also 3/17 11:30pm, 3/18 2am, 3/18 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated** "Vegan For Everyone" (R)

Test cook Becky Hays makes a vegan pinto bean-beet burger. Buffalo cauliflower bites are served. (also 3/18 12am, 3/18 2:30am)

9:00PM **Nigella: At My Table** (R)

Delicious recipes include fried bread and tomato hash and vibrant butternut and sweet potato curry. (also 3/18 3am)

9:30PM **Christopher Kimball's Milk Street Television** "A Trip To Senegal" (R)

Recipes include black-eyed pea and sweet potato stew and a mango and coconut rice pudding. (also 3/18 3:30am)

10:00PM **Ask This Old House** "Vertical Garden, Toilet Factory"

Jenn installs a vertical garden to maximize space and Tom explains the uses for different drill bits. (also 3/18 4am, 3/20 10am, 3/20 6pm, 3/20 10pm, 3/21 4am)

10:30PM **Rick Steves' Europe** "Vienna And The Danube" (R)

Explore the city's elegant gardens, great art and music, the Danube River and Baroque Melk Abbey. (also 3/18 4:30am)

11:00PM **Samantha Brown's Places To Love** "Hong Kong, China" (R)

Samantha visits Yuen Po Street Bird Garden and the Kung Wo Beancurd Factory in Hong Kong. (also 3/18 5am)

11:30PM **Martha Bakes** "Classic Italian Cookies" (R)

Sicilian buccellati cookies, Italian wafer cookies known as pizzelle and zaleti are prepared. (also 3/18 2am, 3/18 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Vegan For Everyone" (R) (also 3/18 2:30am)

12:30AM **Tastemakers** "Extracted" (R)

1:00AM **New Scandinavian Cooking** "Costal Express" (R)

1:30AM **Destination Craft With Jim West** "Nepal" (R)

2:00AM **Martha Bakes** "Classic Italian Cookies" (R) (also 3/18 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Vegan For Everyone" (R)

3:00AM **Nigella: At My Table** (R)

3:30AM **Christopher Kimball's Milk Street Television** "A Trip To Senegal" (R)

4:00AM **Ask This Old House** "Vertical Garden, Toilet Factory" (also 3/20 10am, 3/20 6pm, 3/20 10pm, 3/21 4am)

4:30AM **Rick Steves' Europe** "Vienna And The Danube" (R)

5:00AM **Samantha Brown's Places To Love** "Hong Kong, China" (R)

5:30AM **Martha Bakes** "Classic Italian Cookies" (R)

Monday | March 18

- 6:30PM **Christopher Kimball's Milk Street Television** "Chicken The Chinese Way"
Crispy Sichuan-chili chicken, Sichuan chicken salad and ginger-scallion steamed cod are showcased. (also 3/18 9:30pm, 3/19 3:30am, 3/23 3pm, 3/24 3:30am)
- 7:00PM **Simply Ming** "Sara Moulton" (R)
Chef Sara Moulton cooks a flavorful Alsatian onion pie and Ming makes French onion apple soup. (also 3/19 12:30am)
- 7:30PM **Sara's Weeknight Meals** "Soul Of The South" (R)
Delicious recipes include Martha Lou's southern fried chicken and Red beans and rice soup. (also 3/23 1pm)
- 8:00PM **Lidia's Kitchen** "Italian Style Bbq" (R)
Grilled calamari salad with tomato coulis and apple and radicchio salad with gorgonzola are made. (also 3/18 11:30pm, 3/19 2am, 3/19 5:30am, 3/23 1:30pm, 3/23 5pm, 3/24 2am, 3/24 5:30am)
- 8:30PM **Cook's Country** "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo. (also 3/19 12am, 3/19 2:30am, 3/23 2pm, 3/23 5:30pm)
- 9:00PM **Pati's Mexican Table** "Izamal - Gold & God" (R)
Pati explores the beautiful city of Izamal and tastes local dishes like venison tacos and poc chuc. (also 3/19 3am, 3/23 2:30pm, 3/24 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Chicken The Chinese Way"
Crispy Sichuan-chili chicken, Sichuan chicken salad and ginger-scallion steamed cod are showcased. (also 3/19 3:30am, 3/23 3pm, 3/24 3:30am)
- 10:00PM **This Old House** "Brookline Mid-Century Modern House | Mid-Century M"
A lackluster 1957 mid-century modern house is in need of a total overhaul. Charlie starts in on demo. (also 3/19 4am, 3/22 10am, 3/22 6pm, 3/22 10pm, 3/23 4am, 3/23 3:30pm, 3/24 4am)
- 10:30PM **Globe Trekker** "Tough Trains: Vietnam" (R)
Zay Harding discovers the checkered and often-dangerous history of the Vietnamese railway. (also 3/19 4:30am, 3/23 4pm, 3/24 4:30am)
- 11:30PM **Lidia's Kitchen** "Italian Style Bbq" (R)
Grilled calamari salad with tomato coulis and apple and radicchio salad with gorgonzola are made. (also 3/19 2am, 3/19 5:30am, 3/23 1:30pm, 3/23 5pm, 3/24 2am, 3/24 5:30am)
- 12:00AM **Cook's Country** "Tex-Mex Favorites" (R) (also 3/19 2:30am, 3/23 2pm, 3/23 5:30pm)
- 12:30AM **Simply Ming** "Sara Moulton" (R)
- 1:00AM **Ellie's Real Good Food** "Unboring Salads" (R)
- 1:30AM **Art Wolfe's Travels To The Edge** "Africa: Madagascar" (R)
- 2:00AM **Lidia's Kitchen** "Italian Style Bbq" (R) (also 3/19 5:30am, 3/23 1:30pm, 3/23 5pm, 3/24 2am, 3/24 5:30am)
- 2:30AM **Cook's Country** "Tex-Mex Favorites" (R) (also 3/23 2pm, 3/23 5:30pm)
- 3:00AM **Pati's Mexican Table** "Izamal - Gold & God" (R) (also 3/23 2:30pm, 3/24 3am)
- 3:30AM **Christopher Kimball's Milk Street Television** "Chicken The Chinese Way" (also 3/23 3pm, 3/24 3:30am)
- 4:00AM **This Old House** "Brookline Mid-Century Modern House | Mid-Century M" (R) (also 3/22 10am, 3/22 6pm, 3/22 10pm, 3/23 4am, 3/23 3:30pm, 3/24 4am)
- 4:30AM **Globe Trekker** "Tough Trains: Vietnam" (R) (also 3/23 4pm, 3/24 4:30am)

5:30AM **Lidia's Kitchen** "Italian Style Bbq" (R) (also 3/23 1:30pm, 3/23 5pm, 3/24 2am, 3/24 5:30am)

Tuesday | March 19

6:30PM **Christopher Kimball's Milk Street Television** "South American Classics" (R)
Colombian braised beef, a Colombian avocado salsa and lomo saltado, a Peruvian stir-fry, are made. (also 3/19 9:30pm, 3/20 3:30am)

7:00PM **Confucius Was A Foodie** "The Big Picture"
Chef Christine meets Chinese chefs and explores the beginnings of this cuisine in North America. (also 3/20 12:30am)

8:00PM **Martha Bakes** "French Cookies" (R)
Papillons, French meringue and perhaps the most popular cookie in France, sables Bretons, are made. (also 3/19 11:30pm, 3/20 2am, 3/20 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated** "Just Add Apples" (R)
Test cook Erin McMurrer and host Bridget Lancaster make the ultimate apple strudel. (also 3/20 12am, 3/20 2:30am, 3/24 12am, 3/24 2:30am)

9:00PM **Nigella: At My Table** (R)
Spiced lamb kofta with garlic sauce and a rose and pepper Pavlova with strawberries are served. (also 3/20 3am)

9:30PM **Christopher Kimball's Milk Street Television** "South American Classics" (R)
Colombian braised beef, a Colombian avocado salsa and lomo saltado, a Peruvian stir-fry, are made. (also 3/20 3:30am)

10:00PM **Craftsman's Legacy** "The Metal Shaper" (R)
Metal shaper Eric Gorges makes a motorcycle fender. Blacksmith Lorelei Sims does the interviewing. (also 3/20 4am)

10:30PM **Joseph Rosendo's Travelscope** "Hungary, Austria And Germany - Sampling The Danube" (R)
Joseph samples the delights along the banks of the Danube, Europe's second-longest river. (also 3/20 4:30am)

11:00PM **Music Voyager** "Tohoku: Japan Rising" (R)
Jacob Edgar visits the region of Tohoku, an area devastated by the earthquake and tsunami of 2011. (also 3/20 5am)

11:30PM **Martha Bakes** "French Cookies" (R)
Papillons, French meringue and perhaps the most popular cookie in France, sables Bretons, are made. (also 3/20 2am, 3/20 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Just Add Apples" (R) (also 3/20 2:30am, 3/24 12am, 3/24 2:30am)

12:30AM **Confucius Was A Foodie** "The Big Picture"

1:30AM **Rudy Maxa's World** "Hong Kong, Part 2" (R)

2:00AM **Martha Bakes** "French Cookies" (R) (also 3/20 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Just Add Apples" (R) (also 3/24 12am, 3/24 2:30am)

3:00AM **Nigella: At My Table** (R)

3:30AM **Christopher Kimball's Milk Street Television** "South American Classics" (R)

4:00AM **Craftsman's Legacy** "The Metal Shaper" (R)

4:30AM **Joseph Rosendo's Travelscope** "Hungary, Austria And Germany - Sampling The Danube" (R)

5:00AM **Music Voyager** "Tohoku: Japan Rising" (R)

5:30AM **Martha Bakes** "French Cookies" (R)

Wednesday | March 20

6:30PM **Christopher Kimball's Milk Street Television** "Everyday Turkish Favorites"

Turkish beans with pickled tomatoes, Turkish red lentil soup and Turkish scrambled eggs are served. (also 3/20 9:30pm, 3/21 3:30am)

7:00PM **Tastemakers** "Warm & Wooly" (R)

Green Dirt Farms in Missouri specializes in cheese made from rich and creamy sheep's milk. (also 3/21 12:30am)

7:30PM **Moveable Feast With Fine Cooking** "Chris Kostow & Charter Oak" (R)

Unique farm-fresh crops including morels, purple asparagus and flowering herbs are featured.

8:00PM **Lidia's Kitchen** "Tomato Time" (R)

Eggs poached in tomato sauce, stuffed tomatoes and chilled tomato soup are prepared. (also 3/20 11:30pm, 3/21 2am, 3/21 5:30am)

8:30PM **Cook's Country** "Pacific Northwest Supper" (R)

Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie. (also 3/21 12am, 3/21 2:30am)

9:00PM **Pati's Mexican Table** "Valladolid - A Day To Explore" (R)

Pati explores the city of Valladolid and enjoys lomititos de Valladolid and longaniza de Valladolid. (also 3/21 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Everyday Turkish Favorites"

Turkish beans with pickled tomatoes, Turkish red lentil soup and Turkish scrambled eggs are served. (also 3/21 3:30am)

10:00PM **Ask This Old House** "Vertical Garden, Toilet Factory" (R)

Jenn installs a vertical garden to maximize space and Tom explains the uses for different drill bits. (also 3/21 4am)

10:30PM **Rick Steves' Europe** "Iran:tehran And Side Trips" (R)

Dodging traffic in Tehran, while enjoying the tranquility of a nearby village. (also 3/21 4:30am)

11:00PM **Samantha Brown's Places To Love** "Greater Palm Springs, Ca" (R)

Samantha visits the Living Desert Zoo and Gardens, golfs and gets a tutorial in stunt driving. (also 3/21 5am)

11:30PM **Lidia's Kitchen** "Tomato Time" (R)

Eggs poached in tomato sauce, stuffed tomatoes and chilled tomato soup are prepared. (also 3/21 2am, 3/21 5:30am)

12:00AM **Cook's Country** "Pacific Northwest Supper" (R) (also 3/21 2:30am)

12:30AM **Tastemakers** "Warm & Wooly" (R)

1:00AM **New Scandinavian Cooking** "Fire In The Belly" (R)

1:30AM **Destination Craft With Jim West** "Christmas Crafts Of Austria & Germany" (R)

2:00AM **Lidia's Kitchen** "Tomato Time" (R) (also 3/21 5:30am)

2:30AM **Cook's Country** "Pacific Northwest Supper" (R)

3:00AM **Pati's Mexican Table** "Valladolid - A Day To Explore" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Everyday Turkish Favorites"

- 4:00AM **Ask This Old House** "Vertical Garden, Toilet Factory" (R)
- 4:30AM **Rick Steves' Europe** "Iran:tehran And Side Trips" (R)
- 5:00AM **Samantha Brown's Places To Love** "Greater Palm Springs, Ca" (R)
- 5:30AM **Lidia's Kitchen** "Tomato Time" (R)

Thursday | March 21

- 6:30PM **Christopher Kimball's Milk Street Television** "From Vietnam To Burma"
Vietnamese meatball and watercress soup, coconut cashew cake and stir-fried chicken are prepared. (also 3/21 9:30pm, 3/22 3:30am)
- 7:00PM **Confucius Was A Foodie** "Cantonese"
Chef Christine's Cantonese adventure provides surprises as she explores traditional Chinese cuisines. (also 3/22 12:30am)
- 8:00PM **Martha Bakes** "Scandinavian Cookies" (R)
Danish butter cookies, spicy nutmeg cookies called muskotsnittar, and Finnish stars are served. (also 3/21 11:30pm, 3/22 2am, 3/22 5:30am)
- 8:30PM **America's Test Kitchen From Cook's Illustrated** "Soup For Dinner" (R)
Test cook Dan Souza makes chicken bouillabaisse. Greek chicken and rice soup is prepared. (also 3/22 12am, 3/22 2:30am)
- 9:00PM **Nigella: At My Table** (R)
Chicken with red grapes and Marsala is followed by a deeply divine sunken chocolate amaretto cake. (also 3/22 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "From Vietnam To Burma"
Vietnamese meatball and watercress soup, coconut cashew cake and stir-fried chicken are prepared. (also 3/22 3:30am)
- 10:00PM **Craftsman's Legacy** "The Sword Smith" (R)
Host Eric Gorges takes a stab at swordsmithing with Master Bladesmith Kevin Cashen. (also 3/22 4am)
- 10:30PM **Joseph Rosendo's Travelscope** "The Cook Islands - Cultural Paradise" (R)
The turquoise waters, colorful history and island lifestyle of the Cook Islands are revealed. (also 3/22 4:30am)
- 11:00PM **Music Voyager** "Miami: The Magic City" (R)
The sounds of Miami's electronic dance music scene and the colorful mural district are explored. (also 3/22 5am)
- 11:30PM **Martha Bakes** "Scandinavian Cookies" (R)
Danish butter cookies, spicy nutmeg cookies called muskotsnittar, and Finnish stars are served. (also 3/22 2am, 3/22 5:30am)
- 12:00AM **America's Test Kitchen From Cook's Illustrated** "Soup For Dinner" (R) (also 3/22 2:30am)
- 12:30AM **Confucius Was A Foodie** "Cantonese"
- 1:30AM **Rudy Maxa's World** "Bangkok" (R)
- 2:00AM **Martha Bakes** "Scandinavian Cookies" (R) (also 3/22 5:30am)
- 2:30AM **America's Test Kitchen From Cook's Illustrated** "Soup For Dinner" (R)
- 3:00AM **Nigella: At My Table** (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "From Vietnam To Burma"

4:00AM **Craftsman's Legacy** "The Sword Smith" (R)

4:30AM **Joseph Rosendo's Travelscope** "The Cook Islands - Cultural Paradise" (R)

5:00AM **Music Voyager** "Miami: The Magic City" (R)

5:30AM **Martha Bakes** "Scandinavian Cookies" (R)

Friday | March 22

6:30PM **Christopher Kimball's Milk Street Television** "Singapore Satay, Soup And Sling"
Singapore chicken satay is cooked up with a quick broil and a mouthwatering marinade. (also 3/22 9:30pm, 3/23 3:30am)

7:00PM **Simply Ming** "Simon Majumdar" (R)
Simon Majumdar makes chicken tikka masala and Ming creates curry-apple chicken with house rice. (also 3/23 12:30am)

7:30PM **Sara's Weeknight Meals** "Girlpower: Hot Young Female Chefs" (R)
Great recipes include zucchini and pasta noodles with garlicky yogurt sauce and Kentucky lemonade.

8:00PM **Lidia's Kitchen** "Family Brunch" (R)
Crostata with kale butternut squash, carrot and orange salad and potato and egg frico are made. (also 3/22 11:30pm, 3/23 2am, 3/23 5:30am)

8:30PM **Cook's Country** "Summer Steak And Salad" (R)
Christie Morrison makes Bridget Lancaster the ultimate grilled thick-cut Porterhouse steaks. (also 3/23 12am, 3/23 2:30am)

9:00PM **Pati's Mexican Table** "Isla Mujeres Inspired" (R)
Pati explores the gorgeous island of Isla Mujeres and enjoys the local delicacy, tikin xic. (also 3/23 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Singapore Satay, Soup And Sling"
Singapore chicken satay is cooked up with a quick broil and a mouthwatering marinade. (also 3/23 3:30am)

10:00PM **This Old House** "Brookline Mid-Century Modern House | Mid-Century M" (R)
A lackluster 1957 mid-century modern house is in need of a total overhaul. Charlie starts in on demo. (also 3/23 4am, 3/23 3:30pm, 3/24 4am)

10:30PM **Globe Trekker** "Tough Trains: India's Independence Railroads" (R)
Zay Harding takes on an epic journey in India across one of the world's biggest railway networks. (also 3/23 4:30am)

11:30PM **Lidia's Kitchen** "Family Brunch" (R)
Crostata with kale butternut squash, carrot and orange salad and potato and egg frico are made. (also 3/23 2am, 3/23 5:30am)

12:00AM **Cook's Country** "Summer Steak And Salad" (R) (also 3/23 2:30am)

12:30AM **Simply Ming** "Simon Majumdar" (R)

1:00AM **Ellie's Real Good Food** "One Basket, One Week, Zero Waste" (R)

1:30AM **Art Wolfe's Travels To The Edge** "Alaska: Arctic National Wildlife Refuge" (R)

2:00AM **Lidia's Kitchen** "Family Brunch" (R) (also 3/23 5:30am)

2:30AM **Cook's Country** "Summer Steak And Salad" (R)

3:00AM **Pati's Mexican Table** "Isla Mujeres Inspired" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Singapore Satay, Soup And Sling"

4:00AM **This Old House** "Brookline Mid-Century Modern House | Mid-Century M" (R) (also 3/23 3:30pm, 3/24 4am)

4:30AM **Globe Trekker** "Tough Trains: India's Independence Railroads" (R)

5:30AM **Lidia's Kitchen** "Family Brunch" (R)

Saturday | March 23

6:00AM **Kevin Belton's New Orleans Kitchen** "Spring Fling" (R) (also 3/23 6pm, 3/24 12pm)

6:30AM **P. Allen Smith's Garden Home** "Flower Power" (R) (also 3/23 6:30pm, 3/24 12:30pm)

7:00AM **Growing a Greener World** "Waking Up The Garden Farm (Atlanta, Ga)" (R) (also 3/23 7pm, 3/24 1pm)

7:30AM **The Jazzy Vegetarian** "Spring Has Sprung" (R) (also 3/23 7:30pm, 3/24 1:30pm)

8:00AM **Outside With Greg Aiello** "California Grasslands" (R) (also 3/23 8pm, 3/24 2pm)

8:30AM **Ciao Italia** "Spring Vegetables/Le Verdure Di Primavera" (R) (also 3/23 8:30pm, 3/24 2:30pm)

9:00AM **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R) (also 3/23 9pm, 3/24 3pm)

9:30AM **Julie Taboulie's Lebanese Kitchen** "Spring Sensations" (R) (also 3/23 9:30pm, 3/24 3:30pm)

10:00AM **Best Of The Joy Of Painting** "A Cold Spring Day" (R) (also 3/23 10pm, 3/24 4pm)

10:30AM **A Chef's Life** "Chicken Lickin" (R) (also 3/23 10:30pm, 3/24 4:30pm)

11:00AM **Joanne Weir Gets Fresh** "Spring Vegetables" (R) (also 3/23 11pm, 3/24 5pm)

11:30AM **P. Allen Smith's Garden To Table** "The Rite Of Spring" (R) (also 3/23 11:30pm, 3/24 5:30pm)

12:00PM **P. Allen Smith's Garden Home** "For The Pets" (R)

12:30PM **Growing a Greener World** "Bats: Unsung Heroes For Gardeners & Growers (Austi)" (R) (also 3/24 12:30am)

1:00PM **Sara's Weeknight Meals** "Soul Of The South" (R)
Delicious recipes include Martha Lou's southern fried chicken and Red beans and rice soup.

1:30PM **Lidia's Kitchen** "Italian Style Bbq" (R)
Grilled calamari salad with tomato coulis and apple and radicchio salad with gorgonzola are made. (also 3/23 5pm, 3/24 2am, 3/24 5:30am)

2:00PM **Cook's Country** "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo. (also 3/23 5:30pm)

2:30PM **Pati's Mexican Table** "Izamal - Gold & God" (R)
Pati explores the beautiful city of Izamal and tastes local dishes like venison tacos and poc chuc. (also 3/24 3am)

3:00PM **Christopher Kimball's Milk Street Television** "Chicken The Chinese Way"
Crispy Sichuan-chili chicken, Sichuan chicken salad and ginger-scallion steamed cod are showcased. (also 3/24 3:30am)

3:30PM **This Old House** "Brookline Mid-Century Modern House | Mid-Century M" (R)
A lackluster 1957 mid-century modern house is in need of a total overhaul. Charlie starts in on demo. (also 3/24

4am)

- 4:00PM **Globe Trekker** "Tough Trains: Vietnam" (R)
Zay Harding discovers the checkered and often-dangerous history of the Vietnamese railway. (also 3/24 4:30am)
- 5:00PM **Lidia's Kitchen** "Italian Style Bbq" (R)
Grilled calamari salad with tomato coulis and apple and radicchio salad with gorgonzola are made. (also 3/24 2am, 3/24 5:30am)
- 5:30PM **Cook's Country** "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo.
- 6:00PM **Kevin Belton's New Orleans Kitchen** "Spring Fling" (R)
Roast duck quarters with boudin squares and Roasted root vegetables marinated in wine and coffee. (also 3/24 12pm)
- 6:30PM **P. Allen Smith's Garden Home** "Flower Power" (R)
P. Allen Smith shows how to grow some of his favorites flowers for arrangements. (also 3/24 12:30pm)
- 7:00PM **Growing a Greener World** "Waking Up The Garden Farm (Atlanta, Ga)" (R)
Get ready for spring as Joe preps his own planting beds for a new growing season. (also 3/24 1pm)
- 7:30PM **The Jazzy Vegetarian** "Spring Has Sprung" (R)
Cashew-Stuffed Artichokes, Asparagus Tart, Sweet Arugula Salad and Paprika Roasted Cauliflower. (also 3/24 1:30pm)
- 8:00PM **Outside With Greg Aiello** "California Grasslands" (R)
Greg ventures into Carrizo Plains National Monument and inter-coastal mountains during spring. (also 3/24 2pm)
- 8:30PM **Ciao Italia** "Spring Vegetables/Le Verdure Di Primavera" (R)
A crunchy Bruschetta topped with Orange Marmellatta and Lardo and a Springtime Soup are created. (also 3/24 2:30pm)
- 9:00PM **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R)
P. Allen Smith picks dandelions to create a salad and makes an amazing tablescape using daffodils. (also 3/24 3pm)
- 9:30PM **Julie Taboulie's Lebanese Kitchen** "Spring Sensations" (R)
Crown roasted leg of lamb meat called xaruff mishwee and fire-roasted baby wheat grains are made. (also 3/24 3:30pm)
- 10:00PM **Best Of The Joy Of Painting** "A Cold Spring Day" (R)
Enjoy the last of winter's touch as the land begins to emerge from its slumber. (also 3/24 4pm)
- 10:30PM **A Chef's Life** "Chicken Lickin" (R)
The restaurant's new best-seller is a whole chicken, pounded and stuffed with broccoli salad. (also 3/24 4:30pm)
- 11:00PM **Joanne Weir Gets Fresh** "Spring Vegetables" (R)
Spring Panzanella and Rosemary Skewered Skirt Steak with Lemon-herb Gremolata are served. (also 3/24 5pm)
- 11:30PM **P. Allen Smith's Garden To Table** "The Rite Of Spring" (R)
Allen takes elements from the garden and the spice rack to make natural Easter egg dyes. (also 3/24 5:30pm)
- 12:00AM **America's Test Kitchen From Cook's Illustrated** "Just Add Apples" (R) (also 3/24 2:30am)
- 12:30AM **Growing a Greener World** "Bats: Unsung Heroes For Gardeners & Growers (Austi)" (R)
- 1:00AM **Ellie's Real Good Food** "Great Grains" (R) (also 3/25 7am, 3/25 1pm, 3/26 1am)
- 1:30AM **Rudy Maxa's World** "South Africa: Safari" (R) (also 3/27 1:30am)
- 2:00AM **Lidia's Kitchen** "Italian Style Bbq" (R) (also 3/24 5:30am)

- 2:30AM **America's Test Kitchen From Cook's Illustrated** "Just Add Apples" (R)
- 3:00AM **Pati's Mexican Table** "Izamal - Gold & God" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "Chicken The Chinese Way"
- 4:00AM **This Old House** "Brookline Mid-Century Modern House | Mid-Century M" (R)
- 4:30AM **Globe Trekker** "Tough Trains: Vietnam" (R)
- 5:30AM **Lidia's Kitchen** "Italian Style Bbq" (R)

Sunday | March 24

- 6:00AM **Knit And Crochet Now** "Blooming Afghans" (R)
- 6:30AM **Painting And Travel With Roger & Sarah Bansemer** "Ralph The Tiger"
- 7:00AM **New Scandinavian Cooking** "Captain Haddock" (R) (also 3/25 1am)
- 7:30AM **Ciao Italia** "Hot And Hearty"
- 8:00AM **Essential Pepin** "Sweet Endings" (R)
- 8:30AM **A Chef's Life** "Wanted: Broccoli" (R)
- 9:00AM **Trails To Tsukiji**
- 9:30AM **Journeys In Japan**
- 10:00AM **Ask This Old House** "Stucco Repair, Gas Dryer" (also 3/24 6pm, 3/24 10pm, 3/25 4am, 3/27 10am, 3/27 6pm, 3/27 10pm, 3/28 4am)
- 10:30AM **The Woodwright's Shop** "Wedged Tusk Tenon" (R)
- 11:00AM **Garden Smart** (R)
- 11:30AM **Start Up** "Bulu, Inc. / Lincoln, Ne" (R)
- 12:00PM **Kevin Belton's New Orleans Kitchen** "Spring Fling" (R)
- 12:30PM **P. Allen Smith's Garden Home** "Flower Power" (R)
- 1:00PM **Growing a Greener World** "Waking Up The Garden Farm (Atlanta, Ga)" (R)
Get ready for spring as Joe preps his own planting beds for a new growing season.
- 1:30PM **The Jazzy Vegetarian** "Spring Has Sprung" (R)
Cashew-Stuffed Artichokes, Asparagus Tart, Sweet Arugula Salad and Paprika Roasted Cauliflower.
- 2:00PM **Outside With Greg Aiello** "California Grasslands" (R)
Greg ventures into Carrizo Plains National Monument and inter-coastal mountains during spring.
- 2:30PM **Ciao Italia** "Spring Vegetables/Le Verdure Di Primavera" (R)
A crunchy Bruschetta topped with Orange Marmellatta and Lardo and a Springtime Soup are created.
- 3:00PM **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R)
P. Allen Smith picks dandelions to create a salad and makes an amazing tablescape using daffodils.
- 3:30PM **Julie Taboulie's Lebanese Kitchen** "Spring Sensations" (R)

Crown roasted leg of lamb meat called xaruff mishwee and fire-roasted baby wheat grains are made.

4:00PM **Best Of The Joy Of Painting "A Cold Spring Day"** (R)
Enjoy the last of winter's touch as the land begins to emerge from its slumber.

4:30PM **A Chef's Life "Chicken Lickin"** (R)
The restaurant's new best-seller is a whole chicken, pounded and stuffed with broccoli salad.

5:00PM **Joanne Weir Gets Fresh "Spring Vegetables"** (R)
Spring Panzanella and Rosemary Skewered Skirt Steak with Lemon-herb Gremolata are served.

5:30PM **P. Allen Smith's Garden To Table "The Rite Of Spring"** (R)
Allen takes elements from the garden and the spice rack to make natural Easter egg dyes.

6:00PM **Ask This Old House "Stucco Repair, Gas Dryer"**
Mark travels to San Diego to repair a crack in a concrete retaining wall with a stucco finish. (also 3/24 10pm, 3/25 4am, 3/27 10am, 3/27 6pm, 3/27 10pm, 3/28 4am)

6:30PM **Christopher Kimball's Milk Street Television "West African Weeknight Supper"**
Senegalese braised chicken with onions and lime and a Senegalese avocado and mango salad are served. (also 3/24 9:30pm, 3/25 3:30am)

7:00PM **Tastemakers "Pucker Up"** (R)
Alden and Val Bing craft sour beers that celebrate Indian River County's farming history in Florida. (also 3/25 12:30am)

7:30PM **Moveable Feast With Fine Cooking "Cozumel"** (R)
Michelle Bernstein joins a local fisherman in search of seasonal and sustainable fish and lobster.

8:00PM **Martha Bakes "Cookies Of Australia & New Zealand"** (R)
Chocolate mint sandwich cookies, iconic ginger biscuits and melting moment cookies are made. (also 3/24 11:30pm, 3/25 2am, 3/25 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated "Pressure Cooker Perfection"** (R)
Test cook Becky Hays makes the fastest-ever farmhouse chicken noodle soup in the pressure cooker. (also 3/25 12am, 3/25 2:30am)

9:00PM **Kevin Belton's New Orleans Kitchen "My New Orleans Kitchen"** (R)
Crawfish pie, baked stuffed flounder with herbsaint butter and banana fritters are prepared. (also 3/25 3am)

9:30PM **Christopher Kimball's Milk Street Television "West African Weeknight Supper"**
Senegalese braised chicken with onions and lime and a Senegalese avocado and mango salad are served. (also 3/25 3:30am)

10:00PM **Ask This Old House "Stucco Repair, Gas Dryer"**
Mark travels to San Diego to repair a crack in a concrete retaining wall with a stucco finish. (also 3/25 4am, 3/27 10am, 3/27 6pm, 3/27 10pm, 3/28 4am)

10:30PM **Rick Steves' Europe "Denmark: Beyond Copenhagen"** (R)
Explore Copenhagen, affluent Aarhus and a royal burial church and Viking ship museum in Roskilde. (also 3/25 4:30am)

11:00PM **Samantha Brown's Places To Love "Lake Geneva And The Valais, Switzerland"** (R)
Samantha visits the historic Beau Rivage Geneva hotel and samples Swiss wines at Dance Vineyards. (also 3/25 5am)

11:30PM **Martha Bakes "Cookies Of Australia & New Zealand"** (R)
Chocolate mint sandwich cookies, iconic ginger biscuits and melting moment cookies are made. (also 3/25 2am, 3/25 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated "Pressure Cooker Perfection"** (R) (also 3/25 2:30am)

- 12:30AM **Tastemakers** "Pucker Up" (R)
- 1:00AM **New Scandinavian Cooking** "Captain Haddock" (R)
- 1:30AM **Destination Craft With Jim West** "Portugal" (R)
- 2:00AM **Martha Bakes** "Cookies Of Australia & New Zealand" (R) (also 3/25 5:30am)
- 2:30AM **America's Test Kitchen From Cook's Illustrated** "Pressure Cooker Perfection" (R)
- 3:00AM **Kevin Belton's New Orleans Kitchen** "My New Orleans Kitchen" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "West African Weeknight Supper"
- 4:00AM **Ask This Old House** "Stucco Repair, Gas Dryer" (also 3/27 10am, 3/27 6pm, 3/27 10pm, 3/28 4am)
- 4:30AM **Rick Steves' Europe** "Denmark: Beyond Copenhagen" (R)
- 5:00AM **Samantha Brown's Places To Love** "Lake Geneva And The Valais, Switzerland" (R)
- 5:30AM **Martha Bakes** "Cookies Of Australia & New Zealand" (R)

Monday | March 25

- 6:30PM **Christopher Kimball's Milk Street Television** "Home Cooking In Taiwan" (R)
Taiwanese beef noodle soup, stir-fried cumin beef and Taipei to make three-cup chicken are made. (also 3/25 9:30pm, 3/26 3:30am, 3/30 3pm, 3/31 3:30am)
- 7:00PM **Ken Burns: The National Parks**
- 9:00PM **Pati's Mexican Table** "Cancun: We Meet Again" (R)
Pati explores Cancun and enjoys Alaskan wontons, tuna tartar Kibi and cold pork belly salad. (also 3/26 3am, 3/30 2:30pm, 3/31 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Home Cooking In Taiwan" (R)
Taiwanese beef noodle soup, stir-fried cumin beef and Taipei to make three-cup chicken are made. (also 3/26 3:30am, 3/30 3pm, 3/31 3:30am)
- 10:00PM **This Old House** "Brookline Mid-Century Modern House | Next Generation"
Old fixtures are salvaged and asbestos is removed at the house and Roger starts to remove a tree. (also 3/26 4am, 3/29 10am, 3/29 6pm, 3/29 10pm, 3/30 4am, 3/30 3:30pm, 3/31 4am)
- 10:30PM **Globe Trekker** "Wild West: USA" (R)
The Alamo, the Little Bighorn battlefield, the site of Custer's Last Stand and more are explored. (also 3/26 4:30am, 3/30 4pm, 3/31 4:30am)
- 11:30PM **Lidia's Kitchen** "Cocktail Party" (R)
Spicy stuffed clams with cheesy breadcrumbs and Italian deviled eggs with salsa verde are served. (also 3/26 2am, 3/26 5:30am, 3/30 1:30pm, 3/30 5pm, 3/31 2am, 3/31 5:30am)
- 12:00AM **Cook's Country** "Reimagining Italian-American Classics" (R) (also 3/26 2:30am, 3/30 2pm, 3/30 5:30pm)
- 12:30AM **Simply Ming** "Bryan Caswell"
- 1:00AM **Ellie's Real Good Food** "Great Grains" (R)
- 1:30AM **Art Wolfe's Travels To The Edge** "Peru: Manu" (R)
- 2:00AM **Lidia's Kitchen** "Cocktail Party" (R) (also 3/26 5:30am, 3/30 1:30pm, 3/30 5pm, 3/31 2am, 3/31 5:30am)

2:30AM **Cook's Country** "Reimagining Italian-American Classics" (R) (also 3/30 2pm, 3/30 5:30pm)

3:00AM **Pati's Mexican Table** "Cancun: We Meet Again" (R) (also 3/30 2:30pm, 3/31 3am)

3:30AM **Christopher Kimball's Milk Street Television** "Home Cooking In Taiwan" (R) (also 3/30 3pm, 3/31 3:30am)

4:00AM **This Old House** "Brookline Mid-Century Modern House | Next Generation" (R) (also 3/29 10am, 3/29 6pm, 3/29 10pm, 3/30 4am, 3/30 3:30pm, 3/31 4am)

4:30AM **Globe Trekker** "Wild West: USA" (R) (also 3/30 4pm, 3/31 4:30am)

5:30AM **Lidia's Kitchen** "Cocktail Party" (R) (also 3/30 1:30pm, 3/30 5pm, 3/31 2am, 3/31 5:30am)

Tuesday | March 26

6:30PM **Christopher Kimball's Milk Street Television** "Quick Suppers From Madrid" (R)
Madrid, Spain is visited and Spanish ratatouille and sherry-soaked French toast are prepared. (also 3/26 9:30pm, 3/27 3:30am)

7:00PM **Confucius Was A Foodie** "Sichuan"
Chef Christine explores Sichuan cuisine and discovers the surprise of flavor over heat. (also 3/27 12:30am)

8:00PM **Martha Bakes** "North American Cookie" (R)
Recipes include maple cream sandwich cookies, chocolate chip cookies and oatmeal raisin cookies. (also 3/26 11:30pm, 3/27 2am, 3/27 5:30am)

8:30PM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R)
Julia and Bridget uncover the secrets to making the ultimate Italian-style turkey meatballs. (also 3/27 12am, 3/27 2:30am, 3/31 12am, 3/31 2:30am)

9:00PM **Kevin Belton's New Orleans Kitchen** "My Kids' Hands Down Favorites" (R)
Alligator sauce piquant, duck and andouille gumbo with potato salad and steak au poivre are served. (also 3/27 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Quick Suppers From Madrid" (R)
Madrid, Spain is visited and Spanish ratatouille and sherry-soaked French toast are prepared. (also 3/27 3:30am)

10:00PM **Craftsman's Legacy** "The Ski Makers" (R)
Eric hits the slopes on handmade skis he makes with son and father team Jeff and John Thompson. (also 3/27 4am)

10:30PM **Joseph Rosendo's Travelscope** "Peru - The Amazon And Beyond" (R)
Joseph ships out on a Peruvian Amazon journey from the jungle town of Iquitos, Peru. (also 3/27 4:30am)

11:00PM **Music Voyager** "Atlanta - A Music Voyager Special" (R)
A city's creative soul is showcased through the intersecting worlds of five amazing artists. (also 3/27 5am)

11:30PM **Martha Bakes** "North American Cookie" (R)
Recipes include maple cream sandwich cookies, chocolate chip cookies and oatmeal raisin cookies. (also 3/27 2am, 3/27 5:30am)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R) (also 3/27 2:30am, 3/31 12am, 3/31 2:30am)

12:30AM **Confucius Was A Foodie** "Sichuan"

1:30AM **Rudy Maxa's World** "South Africa: Safari" (R)

2:00AM **Martha Bakes** "North American Cookie" (R) (also 3/27 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R) (also 3/31 12am, 3/31 2:30am)

3:00AM **Kevin Belton's New Orleans Kitchen** "My Kids' Hands Down Favorites" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Quick Suppers From Madrid" (R)

4:00AM **Craftsman's Legacy** "The Ski Makers" (R)

4:30AM **Joseph Rosendo's Travelscope** "Peru - The Amazon And Beyond" (R)

5:00AM **Music Voyager** "Atlanta - A Music Voyager Special" (R)

5:30AM **Martha Bakes** "North American Cookie" (R)

Wednesday | March 27

6:30PM **Christopher Kimball's Milk Street Television** "Middle East Classics" (R)
Puffed pita bread, sumac-spiced chicken (musakhan) and a recipe for fattoush are highlighted. (also 3/27 9:30pm, 3/28 3:30am)

7:00PM **Tastemakers** "Out Of The Box" (R)
The team at Freight Farms build self-contained hydroponic farms from cast-off shipping containers. (also 3/28 12:30am)

7:30PM **Taste Of Malaysia With Martin Yan** "Cultural Confluence Of Peranakan"
Martin explores the Melaka branch of Peranakans and explores their customs and food preparation.

8:00PM **Lidia's Kitchen** "A Summer Shindig" (R)
Grilled skewers of shrimp spiedini and steamed summery green beans are prepared. (also 3/27 11:30pm, 3/28 2am, 3/28 5:30am)

8:30PM **Cook's Country** "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made. (also 3/28 12am, 3/28 2:30am)

9:00PM **Pati's Mexican Table** "Turkey Day" (R)
Pati cooks for and hosts a Jinich family traditional Thanksgiving dinner with all of the essentials. (also 3/28 3am)

9:30PM **Christopher Kimball's Milk Street Television** "Middle East Classics" (R)
Puffed pita bread, sumac-spiced chicken (musakhan) and a recipe for fattoush are highlighted. (also 3/28 3:30am)

10:00PM **Ask This Old House** "Stucco Repair, Gas Dryer" (R)
Mark travels to San Diego to repair a crack in a concrete retaining wall with a stucco finish. (also 3/28 4am)

10:30PM **Rick Steves' Europe** "Granada, Cordoba, And Spain's Costa Del Sol" (R)
Explore the regions great sites as Andalucia's Moorish heritage sparkles in the historic capitals. (also 3/28 4:30am)

11:00PM **Samantha Brown's Places To Love** "Santa Fe, Nm" (R)
Samantha hikes to the peak of Dale Ball Trail number 9 and meets renowned cartoonist Ricardo Cate. (also 3/28 5am)

11:30PM **Lidia's Kitchen** "A Summer Shindig" (R)
Grilled skewers of shrimp spiedini and steamed summery green beans are prepared. (also 3/28 2am, 3/28 5:30am)

12:00AM **Cook's Country** "Southern Specialties" (R) (also 3/28 2:30am)

12:30AM **Tastemakers** "Out Of The Box" (R)

1:00AM **New Scandinavian Cooking** "Rain And Rainbows" (R)

- 1:30AM **Destination Craft With Jim West** "United Arab Emirates" (R)
- 2:00AM **Lidia's Kitchen** "A Summer Shindig" (R) (also 3/28 5:30am)
- 2:30AM **Cook's Country** "Southern Specialties" (R)
- 3:00AM **Pati's Mexican Table** "Turkey Day" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "Middle East Classics" (R)
- 4:00AM **Ask This Old House** "Stucco Repair, Gas Dryer" (R)
- 4:30AM **Rick Steves' Europe** "Granada, Cordoba, And Spain's Costa Del Sol" (R)
- 5:00AM **Samantha Brown's Places To Love** "Santa Fe, Nm" (R)
- 5:30AM **Lidia's Kitchen** "A Summer Shindig" (R)

Thursday | March 28

- 6:30PM **Christopher Kimball's Milk Street Television** "Japanese Tuesday Nights" (R)
Christopher Kimball travels to Tokyo, Japan and learns how to make skillet glazed chicken. (also 3/28 9:30pm, 3/29 3:30am)
- 7:00PM **Confucius Was A Foodie** "Sweet"
Chef Christine Cushing explores the great big flavor of sweet in Chinese immigrant communities. (also 3/29 12:30am)
- 8:00PM **Martha Bakes** "Cookies Of Austria, Germany & Switzerland" (R)
Whimsically shaped chr-beli, show-stopping jam-filled linzer cookies and pfeffernuse are prepared. (also 3/28 11:30pm, 3/29 2am, 3/29 5:30am)
- 8:30PM **America's Test Kitchen From Cook's Illustrated** "Italian Seafood Suppers" (R)
Bridget and Julia uncover the secrets to making perfect linguine allo scoglio. (also 3/29 12am, 3/29 2:30am)
- 9:00PM **Kevin Belton's New Orleans Kitchen** "Java Jive" (R)
Coffee marinated beef roast with red eye gravy and BBQ ribs with a sweet coffee rub are prepared. (also 3/29 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Japanese Tuesday Nights" (R)
Christopher Kimball travels to Tokyo, Japan and learns how to make skillet glazed chicken. (also 3/29 3:30am)
- 10:00PM **Craftsman's Legacy** "The Jeans Maker" (R)
Eric Yelsma's shop makes jeans from American sourced, sustainable fabric that are sold in Detroit. (also 3/29 4am)
- 10:30PM **Joseph Rosendo's Travelscope** "Armenia - Ancient History And Modern Traditions, P" (R)
Joseph crisscrosses Armenia to explore ancient sites and witness traditional artisans. (also 3/29 4:30am)
- 11:00PM **Music Voyager** "Antigua And Barbuda" (R)
From the sounds of calypso to a carnival celebration, the pulse of Antigua and Barbuda is calling. (also 3/29 5am)
- 11:30PM **Martha Bakes** "Cookies Of Austria, Germany & Switzerland" (R)
Whimsically shaped chr-beli, show-stopping jam-filled linzer cookies and pfeffernuse are prepared. (also 3/29 2am, 3/29 5:30am)
- 12:00AM **America's Test Kitchen From Cook's Illustrated** "Italian Seafood Suppers" (R) (also 3/29 2:30am)
- 12:30AM **Confucius Was A Foodie** "Sweet"
- 1:30AM **Rudy Maxa's World** "Edinburgh & The Scottish Highlands" (R)

- 2:00AM **Martha Bakes** "Cookies Of Austria, Germany & Switzerland" (R) (also 3/29 5:30am)
- 2:30AM **America's Test Kitchen From Cook's Illustrated** "Italian Seafood Suppers" (R)
- 3:00AM **Kevin Belton's New Orleans Kitchen** "Java Jive" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "Japanese Tuesday Nights" (R)
- 4:00AM **Craftsman's Legacy** "The Jeans Maker" (R)
- 4:30AM **Joseph Rosendo's Travelscope** "Armenia - Ancient History And Modern Traditions, P" (R)
- 5:00AM **Music Voyager** "Antigua And Barbuda" (R)
- 5:30AM **Martha Bakes** "Cookies Of Austria, Germany & Switzerland" (R)

Friday | March 29

- 6:30PM **Christopher Kimball's Milk Street Television** "Easy French Desserts" (R)
Milk Street cook Erika Bruce shows Christopher Kimball how to make an easy French apple cake. (also 3/29 9:30pm, 3/30 3:30am)
- 7:00PM **Simply Ming** "Sarah Grueneberg"
Michelin star chef Sarah Grueneberg whips up a tortelli verdi and Ming makes a garlic chive wonton. (also 3/30 12:30am)
- 7:30PM **Sara's Weeknight Meals** "Jewish Holidays" (R)
Tasty recipes include braised brisket with flying disks and root vegetable latkes.
- 8:00PM **Lidia's Kitchen** "Summer Picnic" (R)
Recipes include herb frittata rollups and pasta salad with tomato, mozzarella and green beans. (also 3/29 11:30pm, 3/30 2am, 3/30 5:30am)
- 8:30PM **Cook's Country** "Tri-State Treats" (R)
Hosts Julia Collin Davison and Bridget Lancaster make the ultimate New Jersey Crumb Buns. (also 3/30 12am, 3/30 2:30am)
- 9:00PM **Pati's Mexican Table** "Alan Goes To College" (R)
Pati makes a few simple, inexpensive recipes that any college kid can do and gives cooking tips. (also 3/30 3am)
- 9:30PM **Christopher Kimball's Milk Street Television** "Easy French Desserts" (R)
Milk Street cook Erika Bruce shows Christopher Kimball how to make an easy French apple cake. (also 3/30 3:30am)
- 10:00PM **This Old House** "Brookline Mid-Century Modern House | Next Generati" (R)
Old fixtures are salvaged and asbestos is removed at the house and Roger starts to remove a tree. (also 3/30 4am, 3/30 3:30pm, 3/31 4am)
- 10:30PM **Globe Trekker** "Food Hour: Sicily" (R)
Bobby Chinn discovers cultural and historical influences that define contemporary Sicilian cuisine. (also 3/30 4:30am)
- 11:30PM **Lidia's Kitchen** "Summer Picnic" (R)
Recipes include herb frittata rollups and pasta salad with tomato, mozzarella and green beans. (also 3/30 2am, 3/30 5:30am)
- 12:00AM **Cook's Country** "Tri-State Treats" (R) (also 3/30 2:30am)
- 12:30AM **Simply Ming** "Sarah Grueneberg"

- 1:00AM **Ellie's Real Good Food** "Desserts With Benefits" (R)
- 1:30AM **Art Wolfe's Travels To The Edge** "Kenya: Masai Mara And El Karama" (R)
- 2:00AM **Lidia's Kitchen** "Summer Picnic" (R) (also 3/30 5:30am)
- 2:30AM **Cook's Country** "Tri-State Treats" (R)
- 3:00AM **Pati's Mexican Table** "Alan Goes To College" (R)
- 3:30AM **Christopher Kimball's Milk Street Television** "Easy French Desserts" (R)
- 4:00AM **This Old House** "Brookline Mid-Century Modern House | Next Generati" (R) (also 3/30 3:30pm, 3/31 4am)
- 4:30AM **Globe Trekker** "Food Hour: Sicily" (R)
- 5:30AM **Lidia's Kitchen** "Summer Picnic" (R)

Saturday | March 30

- 6:00AM **P. Allen Smith's Garden To Table** "Orchard Fruit" (R) (also 3/30 6pm, 3/31 12pm)
- 6:30AM **Born To Explore With Richard Wiese** "Scotland: Vikings, Puffins & Ponies" (R) (also 3/30 6:30pm, 3/31 12:30pm)
- 7:00AM **New Scandinavian Cooking** "Close To Home" (R) (also 3/30 7pm, 3/31 1pm)
- 7:30AM **Bringing It Home With Laura Mcintosh** "Fresh From Boston" (R) (also 3/30 7:30pm, 3/31 1:30pm)
- 8:00AM **Moveable Feast With Fine Cooking** "Vercelli, Italy" (R) (also 3/30 8pm, 3/31 2pm)
- 8:30AM **Lucky Chow** "Bay Area's Pacific Rim Cuisine" (R) (also 3/30 8:30pm, 3/31 2:30pm)
- 9:00AM **A Chef's Life** "Love Me Some Candied Yams!" (R) (also 3/30 9pm, 3/31 3pm)
- 9:30AM **Sara's Weeknight Meals** "Winter Comfort Food" (R) (also 3/30 9:30pm, 3/31 3:30pm)
- 10:00AM **Annabel Langbein: The Free Range Cook** "Effortless Entertaining" (R) (also 3/30 10pm, 3/31 4pm)
- 10:30AM **Joanne Weir Gets Fresh** "Roots" (R) (also 3/30 10:30pm, 3/31 4:30pm)
- 11:00AM **Moveable Feast With Fine Cooking** "Sante Fe, New Mexico" (R) (also 3/30 11pm, 3/31 5pm)
- 11:30AM **A Chef's Life** "Collard Green Queen" (R) (also 3/30 11:30pm, 3/31 5:30pm)
- 12:00PM **P. Allen Smith's Garden Home** "Young Farmers" (R)
- 12:30PM **Growing a Greener World** "For The Love Of Maples (Flat Rock, Nc)" (R) (also 3/31 12:30am)
- 1:00PM **Sara's Weeknight Meals** "Best Of Summer" (R)
Grilled shrimp in lettuce wraps and Agnello scottadito with heirloom tomatoes are served.
- 1:30PM **Lidia's Kitchen** "Cocktail Party" (R)
Spicy stuffed clams with cheesy breadcrumbs and Italian deviled eggs with salsa verde are served. (also 3/30 5pm, 3/31 2am, 3/31 5:30am)
- 2:00PM **Cook's Country** "Reimagining Italian-American Classics" (R)
Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza. (also 3/30 5:30pm)

- 2:30PM **Pati's Mexican Table** "Cancun: We Meet Again" (R)
Pati explores Cancun and enjoys Alaskan wontons, tuna tartar Kibi and cold pork belly salad. (also 3/31 3am)
- 3:00PM **Christopher Kimball's Milk Street Television** "Home Cooking In Taiwan" (R)
Taiwanese beef noodle soup, stir-fried cumin beef and Taipei to make three-cup chicken are made. (also 3/31 3:30am)
- 3:30PM **This Old House** "Brookline Mid-Century Modern House | Next Generation" (R)
Old fixtures are salvaged and asbestos is removed at the house and Roger starts to remove a tree. (also 3/31 4am)
- 4:00PM **Globe Trekker** "Wild West: USA" (R)
The Alamo, the Little Bighorn battlefield, the site of Custer's Last Stand and more are explored. (also 3/31 4:30am)
- 5:00PM **Lidia's Kitchen** "Cocktail Party" (R)
Spicy stuffed clams with cheesy breadcrumbs and Italian deviled eggs with salsa verde are served. (also 3/31 2am, 3/31 5:30am)
- 5:30PM **Cook's Country** "Reimagining Italian-American Classics" (R)
Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.
- 6:00PM **P. Allen Smith's Garden To Table** "Orchard Fruit" (R)
Allen decorates a festive fall table using apples and pays a visit to an expert on peaches. (also 3/31 12pm)
- 6:30PM **Born To Explore With Richard Wiese** "Scotland: Vikings, Puffins & Ponies" (R)
A breeding farm and Sumburgh Head are explored on the Shetland Islands in northern Scotland. (also 3/31 12:30pm)
- 7:00PM **New Scandinavian Cooking** "Close To Home" (R)
Wild Norwegian carpaccio, grilled sirloin with forest salad and Sunday roast with oxtail sauce. (also 3/31 1pm)
- 7:30PM **Bringing It Home With Laura McIntosh** "Fresh From Boston" (R)
Laura takes a trip to Boston, visits Chef Frank McClelland's farm and makes a Cranberry Mignonette. (also 3/31 1:30pm)
- 8:00PM **Moveable Feast With Fine Cooking** "Vercelli, Italy" (R)
Delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream. (also 3/31 2pm)
- 8:30PM **Lucky Chow** "Bay Area's Pacific Rim Cuisine" (R)
Olivia Wu, designer of the original Asian restaurant concepts on Google's "campus," is introduced. (also 3/31 2:30pm)
- 9:00PM **A Chef's Life** "Love Me Some Candied Yams!" (R)
Vivian introduces Rob and Amy Hill, proprietors of one of the largest sweet potato farms in America. (also 3/31 3pm)
- 9:30PM **Sara's Weeknight Meals** "Winter Comfort Food" (R)
Sara uses winter veggie from a farm for Root Vegetable Latkes paired with Smoked Fish Chowder. (also 3/31 3:30pm)
- 10:00PM **Annabel Langbein: The Free Range Cook** "Effortless Entertaining" (R)
Recipes include Homemade Haloumi, Shrimp, Haloumi and Zucchini Skewers and Summer Basil Pesto. (also 3/31 4pm)
- 10:30PM **Joanne Weir Gets Fresh** "Roots" (R)
Root Vegetable Chips with Roasted Carrot Hummus and Roasted Root Vegetable Soup are served. (also 3/31 4:30pm)
- 11:00PM **Moveable Feast With Fine Cooking** "Sante Fe, New Mexico" (R)
Rosemary-roasted turnips and a sopapilla with the locally-sourced honey are served. (also 3/31 5pm)
- 11:30PM **A Chef's Life** "Collard Green Queen" (R)
Vivian prepares for an event called Terra Vita. Collard kraut and the Cabbage Collard are showcased. (also 3/31

5:30pm)

12:00AM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R) (also 3/31 2:30am)

12:30AM **Growing a Greener World** "For The Love Of Maples (Flat Rock, Nc)" (R)

1:00AM **Ellie's Real Good Food** "Keeping It Real" (R)

1:30AM **Rudy Maxa's World** "London" (R)

2:00AM **Lidia's Kitchen** "Cocktail Party" (R) (also 3/31 5:30am)

2:30AM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R)

3:00AM **Pati's Mexican Table** "Cancun: We Meet Again" (R)

3:30AM **Christopher Kimball's Milk Street Television** "Home Cooking In Taiwan" (R)

4:00AM **This Old House** "Brookline Mid-Century Modern House | Next Generati" (R)

4:30AM **Globe Trekker** "Wild West: USA" (R)

5:30AM **Lidia's Kitchen** "Cocktail Party" (R)

Sunday | March 31

6:00AM **Knit And Crochet Now** "Snuggly Slipper Boots" (R)

6:30AM **Painting And Travel With Roger & Sarah Bansemer** "Cedar Key"

7:00AM **Food Flirts** "Burger Meets Dosa" (R)

7:30AM **Ciao Italia** "Lombardia Dinner, Milano Style / Cena Alla Milane"

8:00AM **Essential Pepin** "Fowl Play" (R)

8:30AM **A Chef's Life** "Persimmon Style" (R)

9:00AM **Trails To Tsukiji**

9:30AM **Journeys In Japan**

10:00AM **Ask This Old House** "Paint Metal Railing, Wine Rack" (also 3/31 6pm, 3/31 10pm)

10:30AM **The Woodwright's Shop** "Saw Like A Butterfly" (R)

11:00AM **Garden Smart** (R)

11:30AM **Start Up** "Con Quesos & Juice Palm / Fayetteville, Ar" (R)

12:00PM **P. Allen Smith's Garden To Table** "Orchard Fruit" (R)

12:30PM **Born To Explore With Richard Wiese** "Scotland: Vikings, Puffins & Ponies" (R)

1:00PM **New Scandinavian Cooking** "Close To Home" (R)
Wild Norwegian carpaccio, grilled sirloin with forest salad and Sunday roast with oxtail sauce.

1:30PM **Bringing It Home With Laura McIntosh** "Fresh From Boston" (R)
Laura takes a trip to Boston, visits Chef Frank McClelland's farm and makes a Cranberry Mignonette.

2:00PM Moveable Feast With Fine Cooking "Vercelli, Italy" (R)

Delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream.

2:30PM Lucky Chow "Bay Area's Pacific Rim Cuisine" (R)

Olivia Wu, designer of the original Asian restaurant concepts on Google's "campus," is introduced.

3:00PM A Chef's Life "Love Me Some Candied Yams!" (R)

Vivian introduces Rob and Amy Hill, proprietors of one of the largest sweet potato farms in America.

3:30PM Sara's Weeknight Meals "Winter Comfort Food" (R)

Sara uses winter veggie from a farm for Root Vegetable Latkes paired with Smoked Fish Chowder.

4:00PM Annabel Langbein: The Free Range Cook "Effortless Entertaining" (R)

Recipes include Homemade Haloumi, Shrimp, Haloumi and Zucchini Skewers and Summer Basil Pesto.

4:30PM Joanne Weir Gets Fresh "Roots" (R)

Root Vegetable Chips with Roasted Carrot Hummus and Roasted Root Vegetable Soup are served.

5:00PM Moveable Feast With Fine Cooking "Sante Fe, New Mexico" (R)

Rosemary-roasted turnips and a sopapilla with the locally-sourced honey are served.

5:30PM A Chef's Life "Collard Green Queen" (R)

Vivian prepares for an event called Terra Vita. Collard kraut and the Cabbage Collard are showcased.

6:00PM Ask This Old House "Paint Metal Railing, Wine Rack"

Mauro helps a homeowner clean up and repaint a rusty metal railing. A wine rack is built. (also 3/31 10pm)

6:30PM Christopher Kimball's Milk Street Television "Secrets Of Thailand" (R)

Chiang Mai, Thailand is visited and Thai stir-fried spinach and Thai beef salad are prepared. (also 3/31 9:30pm)

7:00PM Tastemakers "In The Wild" (R)

Chris Hughes travels across the state, harvesting game on Texas ranches in a humane, sustainable way.

7:30PM Taste Of Malaysia With Martin Yan "Gateway To The South"

Martin explores the area around Tangkak and samples many local favorites on "Hungry Street."

8:00PM Martha Bakes "Latin American Cookies" (R)

Cinnamon-sugar coated polvorones, Spanish casadinhos and Guatemalan champurradas are made. (also 3/31 11:30pm)

8:30PM America's Test Kitchen From Cook's Illustrated "Mexican Dinner Party" (R)

The ultimate tamales with red chicken chili are prepared and chorizo and potato tacos are made.

9:00PM Kevin Belton's New Orleans Kitchen "The Po-Boy Sandwich" (R)

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

9:30PM Christopher Kimball's Milk Street Television "Secrets Of Thailand" (R)

Chiang Mai, Thailand is visited and Thai stir-fried spinach and Thai beef salad are prepared.

10:00PM Ask This Old House "Paint Metal Railing, Wine Rack"

Mauro helps a homeowner clean up and repaint a rusty metal railing. A wine rack is built.

10:30PM Rick Steves' Europe "Dubrovnik And Balkan Side-Trips" (R)

Venture into less-touristed corners of the former Yugoslavia and visit Mostar and Montenegro.

11:00PM Samantha Brown's Places To Love "Seoul, South Korea" (R)

Samantha tours Yeonnam-Dong and experiences the changing of the guard at the Gyeongbokgung Palace.

11:30PM Martha Bakes "Latin American Cookies" (R)

Cinnamon-sugar coated polvorones, Spanish casadinhos and Guatemalan champurradas are made.