



January Schedule

Sparklight 56; Uverse 99 (follow prompts) or at biloxi.ms.us/btv

Morning	
6 a.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 a.m.	A Day in the Life of Biloxi (9 min)
6:13 a.m.	Biloxi Builders and Visionaries (8 min)
6:21 a.m.	Biloxi Today (3 min)
6:25 a.m.	Infrastructure video (5 min)
6:30 a.m.	Biloxi Public Schools (15 min)
6:45 a.m.	The Biloxi VA Today (15 min)
7 a.m.	Special Presentation: "Biloxi Cooks!" (20 min.)
7:21 a.m.	Mask up Biloxi (5 min)
7:30 a.m.	Storytime with Gumbo Kelly (20 min)
7:50 a.m.	Mask up Biloxi (5 min)
8 a.m.	Special Presentation: Mission Update: The Fred Haise Statue (20 min)
8:30 a.m.	Tet 2020: A Look Back (20 min)
8:50 a.m.	Mask up Biloxi (5 min)
9:00 a.m.	City Council meetings and bonus public affairs programming (3 hours)
Afternoon	
Noon	A vintage vignette: "America's Riviera," B&W, 1950s travelogue (9 min)
12:10 p.m.	A vintage vignette: "America's Riviera," 1960s travelogue (14 min)
12:25 p.m.	Biloxi Public Schools (15 min)
12:45 p.m.	Biloxi VA Today (15 min)
1 p.m.	Special Presentation: "Biloxi Cooks!" (20 min.)
1:20 p.m.	Mask up Biloxi (5 min)
1:30 p.m.	Storytime with Gumbo Kelly (20 min)
1:50 p.m.	Mask up Biloxi (5 min)
2 p.m.	Special Presentation: Mission Update: The Fred Haise Statue (20 min)
2:30 a.m.	Tet 2020: A Look Back (20 min)
8:50 a.m.	Mask up Biloxi (5 min)
3 p.m.	City Council meetings and bonus public affairs programming (3 hours)
Evening	
6 p.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
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Midnight	National anthem by Ronny Broussard (2 min)

NEW THIS MONTH!

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'Biloxi Cooks!' showcases our local cuisine and culture

BTV videographer Renny Sherman has wanted to do a cooking show for some time, and January will mark the premiere of "Biloxi Cooks!"

For the premiere episode of the monthly program, Sherman said the setting and stars were obvious to him: Biloxi firefighters cooking in a kitchen at Station 7, one of the city's newest stations, on Popp's Ferry Road just east of the Cedar Lake Road.

"When they aren't saving lives," Sherman said, "Biloxi firefighters spend their 24-hour shifts training, maintaining equipment readiness, cleaning the fire station, and in their down time, preparing some of the most delicious meals you will find on the Coast."

In Show No. 1, which airs daily at 7 a.m., 7 p.m. and 1:30 on BTV in January, viewers will see Biloxi Firefighters Josh McGoey, Connor Kelly, Morgan Howe and Chris Denton prepare Fire House Fish and Shrimp Tacos with Coleslaw and Pico de Gallo.

"The cooking shows you see on the Food Network, are fully scripted, shot in specially designed studio kitchens using a large production crew, and celebrity chefs with years of on-camera food preparation," Sherman said. "This production was different. We were treated to the real thing when these four firefighters volunteered to team up and prepare a fire house favorite, Fire House Fish and Shrimp Tacos.

"What they might have lacked in on-camera experience, these firefighters more than made up for in personality. Oh and by the way, the food was fabulous!

"We know you will enjoy the show, but most of all it will give you an opportunity to spend a little time with and get to know a few of the men and women we count on to keep all Biloxians safe."

This month's recipes:

Coleslaw

Ingredients:

- 1 small head of green cabbage
- 1 small head of red cabbage
- 4 carrots
- 1 medium yellow onion
- 1 cup of mayo
- 1/4 cup of mustard
- 2 teaspoons of apple cider
- 1 cup of sugar
- Teaspoon pepper
- Teaspoon cayenne
- Salt

Instructions:

- Mix ingredients in bowl and refrigerate
- Longer refrigeration, the juicier

- Sour Cream
- Yum Yum sauce

Instructions:

- Heat griddle or skillet
- Soak fish in bowl of melted butter
- Soak the shrimp in bowl of melted butter
- Cook fish and shrimp for 3-4 minutes on each side
- Coat with Zatarain's blackened seasoning while cooking
- Heat tortillas
- Slice avocado
- Build taco by adding fish and or shrimp, cheese, sour cream and yum yum sauce

Fish & shrimp tacos

Ingredients:

- Fish
- Shrimp
- 2 sticks of melted butter
- Zatarain's blackened seasoning
- Tortillas
- Avocado
- Cheese

Pico de Gallo

Ingredients:

- 4 tomatoes
- 2 onions
- Cilantro
- 1 lime

Instructions:

- Cut and mix together in bowl



You can view individual programs on the city's YouTube channel.

And the most important ingredient, Love.