A TASTE *of* SOMETHING SPECIAL

AmericanAirlines®

AmericanAirlines®

Dear Friend:

As part of our ongoing efforts to refine our service, the chefs of American Airlines worked with the recognized masters of some of the nation's finest restaurants. Our goal was to return with fresh ideas to revitalize our menus and offer our passengers a superior inflight dining experience.

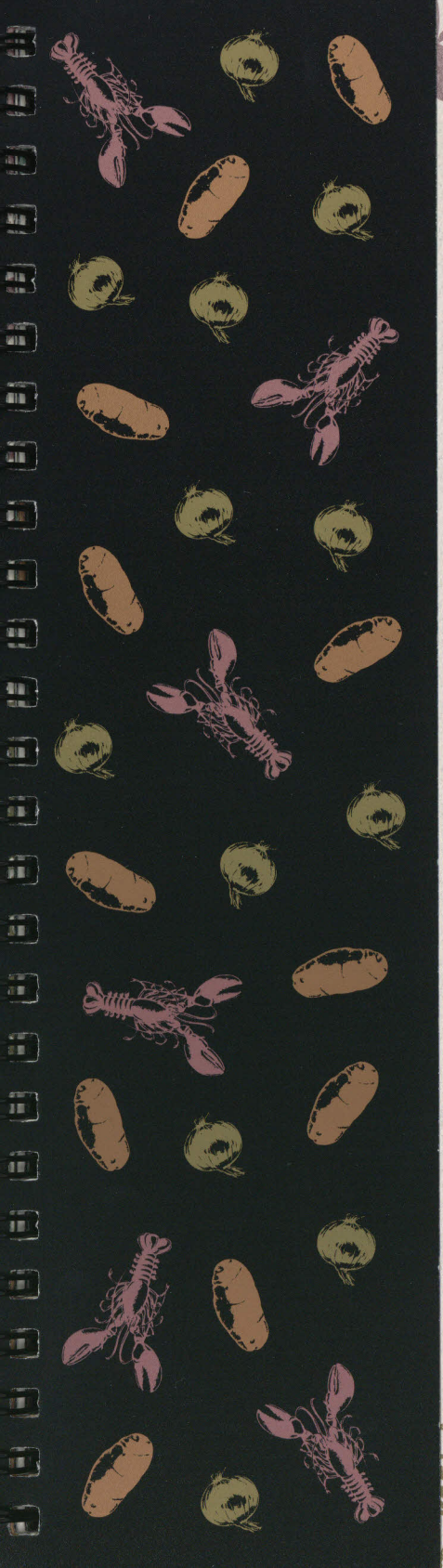
The results exceeded all expectations. Not only are the flavor and appearance of these meals a delight, but preparation is relatively simple, ensuring consistently delicious results.

Because our customers frequently request recipes so they can prepare their inflight favorites at home, we asked our executive chefs to adapt a few of the recipes – particularly those offered on our First and Business Class menus.

We proudly offer them here, as something special from American Airlines to you. Please enjoy your personal copy of *A Taste of Something Special*.

Sincerely,

Henry C. Joyner
Vice President
Marketing Planning



Appetizer
Lobster And Corn Chowder

Makes 8 one-cup servings.

3	ears fresh corn
½	large yellow onion, finely chopped
1	tbsp. unsalted butter
5	cups whole milk
2	cups (1 pt.) heavy cream
½	lb. (2 small) potatoes diced to ½" x ½", unpeeled
1	oz. lobster base, paste (available in seafood departments)
1 ½	cups water
¾	tsp. salt
1 ½	tsp. white pepper
½	lb. cooked lobster meat

Shuck corn and cut kernels from cob. Sauté onions in butter until translucent, then combine with milk, cream and potatoes in heavy-bottom pot and bring to simmer. Dissolve lobster base in water and add to milk mixture. Simmer for 20 minutes. Add corn and continue simmering 10 minutes. Season with salt and pepper. Add lobster meat, heat through and serve.

Note: When substituting frozen kernel corn, do not add until the last 5 minutes. When using frozen lobster meat, the chowder may need thickening. Adjust after cooking by adding a bit of cornstarch dissolved in water.

Transcontinental Travel Made Enjoyable.

Our American Flagship Service® seems to shorten the distance between East and West coasts. These cross-country flights allow us time to pay extra attention to the details in our First and Business Class cabins. We do all we can to ensure that our passenger's flight experience is relaxed, enjoyable and uncomplicated. After all, a great flight can set the tone for an entire trip. Just as Jasper White's Lobster And Corn Chowder, an American Flagship Service favorite, is a delicious way to start your trip.

Jasper White
of Jasper's,
Boston, Massachusetts.

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5 cups whole milk
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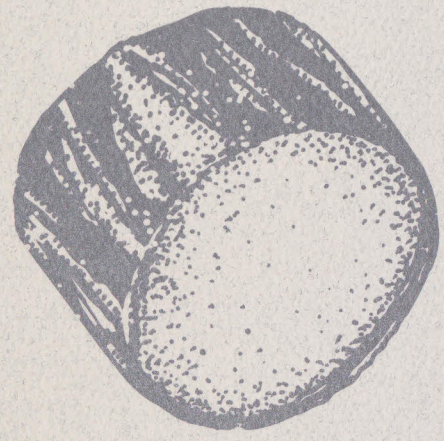
Appetizer
Cream Of Yuca Soup

Makes 4 one-cup servings.

1 tsp. freshly grated ginger, peeled
2 jalapeño peppers
1 medium yellow onion
1 stalk celery
1 carrot
vegetable oil
1 lb. yucca chunks, peeled and blanched
½ cup heavy cream
4 cups chicken stock
salt and white pepper to taste

Chop jalapeño, onion, celery, carrot. Sauté with ginger in oil until onion and celery are translucent. Combine with other ingredients and simmer 15 minutes. Cool. Blend mixture in food processor. Serve warmed.



Beyond Satisfaction.

What moves a traveler to return for more? American Airlines believes a great deal depends on details. Details like complimentary national or local newspapers for morning travelers and refreshing hot towels for First Class passengers. Like our onboard atmosphere, Douglas Rodriguez' Cream of Yuca Soup blends the familiar and the distinctive to create an exceptional First Class flight experience on flights from Latin America.

Douglas Rodriguez
of Patria
New York, New York

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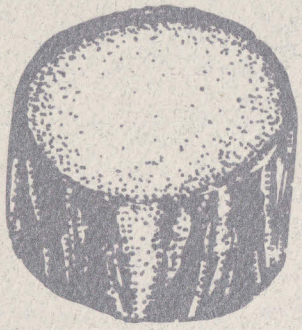

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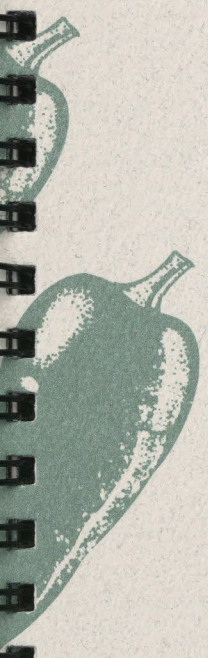

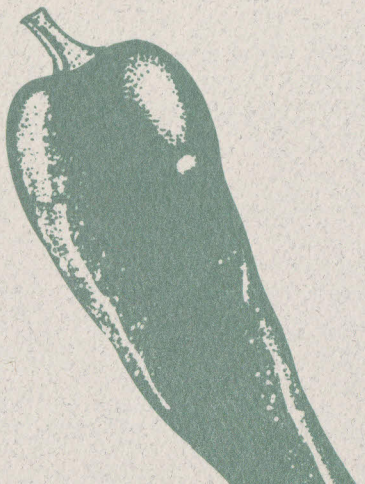

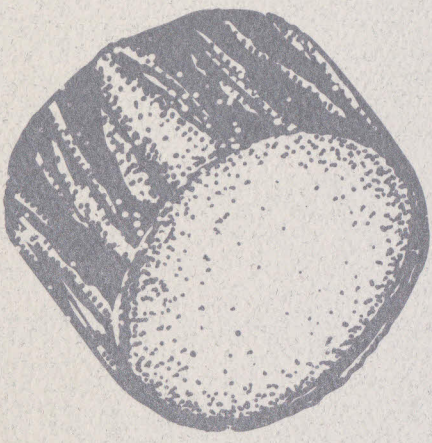

Salad

Jicama Salad

Serves 4.

- ½ bulb jicama
- 1 carrot
- 1 zucchini
- ½ red bell pepper
- ½ yellow bell pepper
- 1 tbsp. cilantro, finely chopped
- ¼ cup peanut oil
- 2 tbsp. lime juice
- ⅛ tsp. cayenne pepper
- ½ tsp. salt

Peel jicama and carrot, wash and trim ends from zucchini, and seed peppers. Finely julienne all vegetables into approximately 3" lengths. Mix oil with lime juice, cayenne and salt. Pour over vegetables and combine. Refrigerate until ready to serve.

One Good Thing After Another.

Transcontinental First and Business Class travelers on our American Flagship Service flights are welcomed like very special guests. Then, the journey begins with wine or another beverage, accompanied by warm roasted nuts. Meal service, too, begins with special flair as flight attendants present multicourse meals atop crisp table linens. On selected flights, Dean Fearing's fresh Jicama Salad is followed by award-winning Lobster Fajitas, also featured in this cookbook. It's a great way to start a trip. And when everything about a flight is this good, good things are sure to follow.

Dean Fearing
of The Mansion On Turtle Creek,
Dallas, Texas

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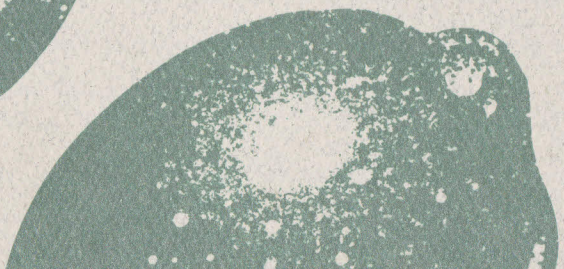

Salad

Roast Red And Green Pepper Salad

Serves 8.

4 red bell peppers
4 green bell peppers
½ cup olive oil, divided use
1 tbsp. fresh basil leaf
1 tbsp. fresh thyme
1 tsp. ground black pepper
½ tsp. salt

Brush peppers with 1 tsp. olive oil, then cook on preheated charbroiler on high setting until the skin blisters. The peppers will be black. Remove them from heat and place on baking sheet. Cover with plastic wrap to let them sweat for 5–10 minutes. Peel skins, remove seeds and cut peppers into 1 ¼" x ½" strips. Chop basil and thyme and combine with black pepper, salt and remaining olive oil. Pour olive oil mixture over pepper strips and toss. Cover and refrigerate until served. A delicious accompaniment to grilled chicken and other meat dishes.

Uncommon Taste.

When charged with creating new offerings to appeal to our First Class passengers, our chefs rose to the challenge. The festive peppers of the Roast Red and Green Pepper Salad brighten the plate and, roasted for mildness, please the palate as well. The salad is served on domestic flights as a prelude to Mesquite Roast Breast of Chicken, also included in this recipe collection.

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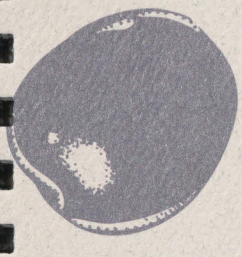

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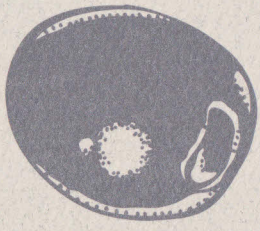

Salad

Greek Salad

Serves 4.

1 head romaine lettuce, washed and drained
1 cup peeled cucumber, cut in ½" pieces
1 cup green bell pepper, cut in ¾" pieces
1 cup red bell pepper, cut in ¾" pieces
1 cup crumbled feta cheese
6 pitted kalamata olives
2 oz. large croutons (approx. 24)
4 poached salmon fillets, skin off
2 tbsp. olive oil
2 tsp. fresh chopped thyme

Break lettuce into 1" pieces. Layer cucumber, peppers and cheese over lettuce and garnish with olives. Brush salmon with olive oil. Sprinkle with thyme. Place warm salmon in center of salad. Garnish with croutons. Serve with herb vinaigrette dressing.

On preparing the salmon: Poach fillets for five to six minutes in a simmering bouillon of 6 parts water to 1 part sauvignon blanc seasoned with carrots, celery, onion, thyme and parsley. Keep warm until salad plates are ready.

Fresh Herb Vinaigrette

1 large shallot
1 large clove garlic
1 tsp. basil
1 tsp. thyme
1 tsp. parsley
1 tsp. tarragon
1 tsp. chives
1 ½ tbsp. white wine vinegar
¼ cup peanut oil
1 tbsp. virgin olive oil
lemon juice to taste
salt to taste

Mince vegetables and herbs. Combine with vinegar in a small bowl. Whisk in oils. Season to taste with lemon juice and salt. Mix well to blend.

Flying Lighter.

Like our other lighter menu choices, American's Greek Salad allows health-conscious passengers to enjoy a meal that fills the senses and lifts the spirit. Served to First Class passengers on many domestic flights, the Greek Salad was designed by American Airlines chefs, using many of the diverse flavors and textures that set Greek cuisine apart. With feta cheese, a rainbow of herbs and spices, and poached salmon, this salad offers layers of welcome surprises for the palate.

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Salad

Greek Salad

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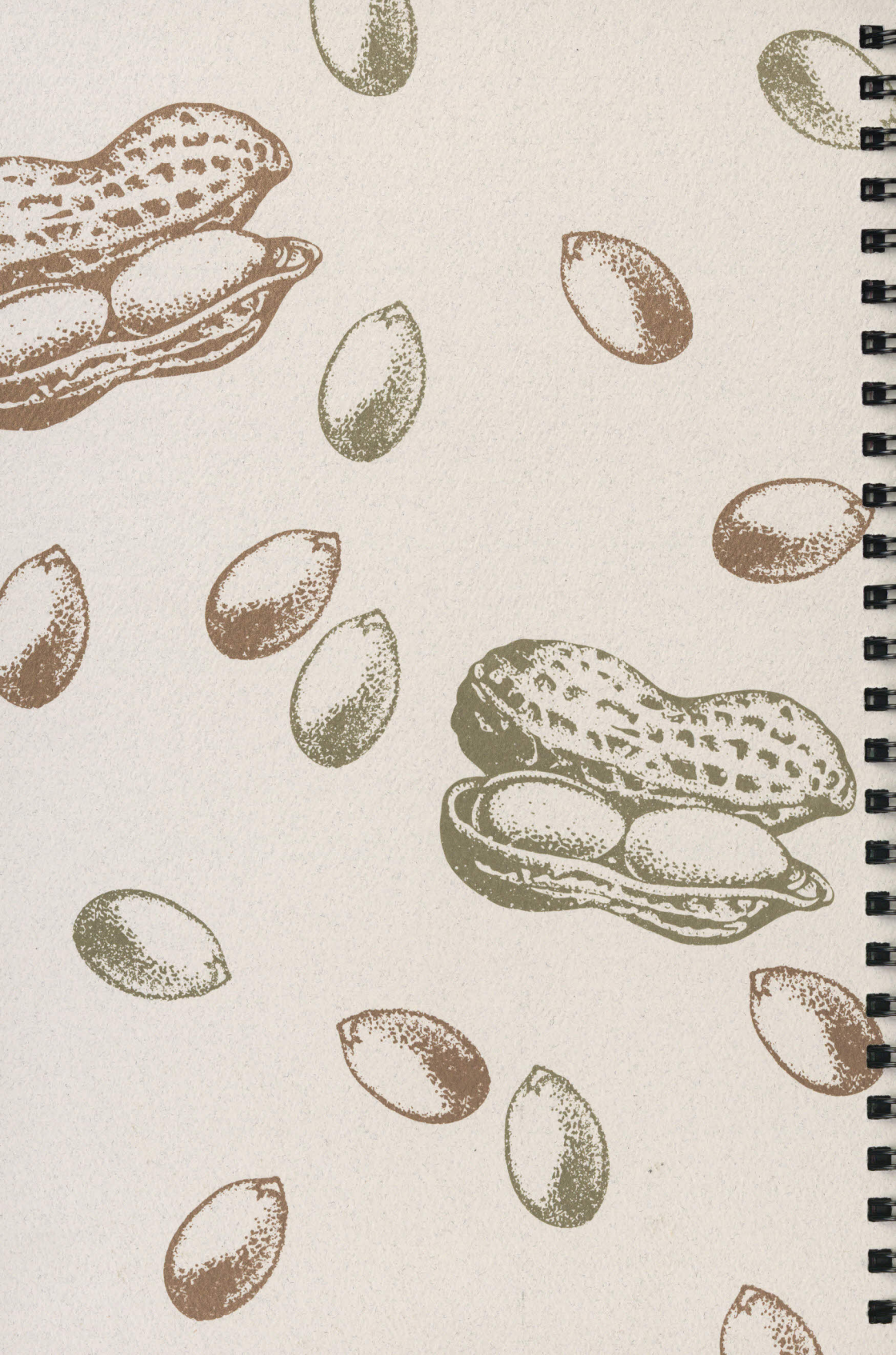


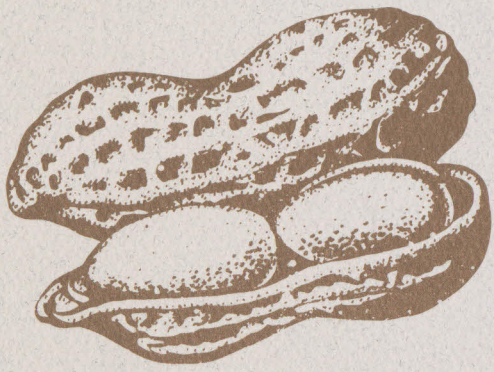
Brunch

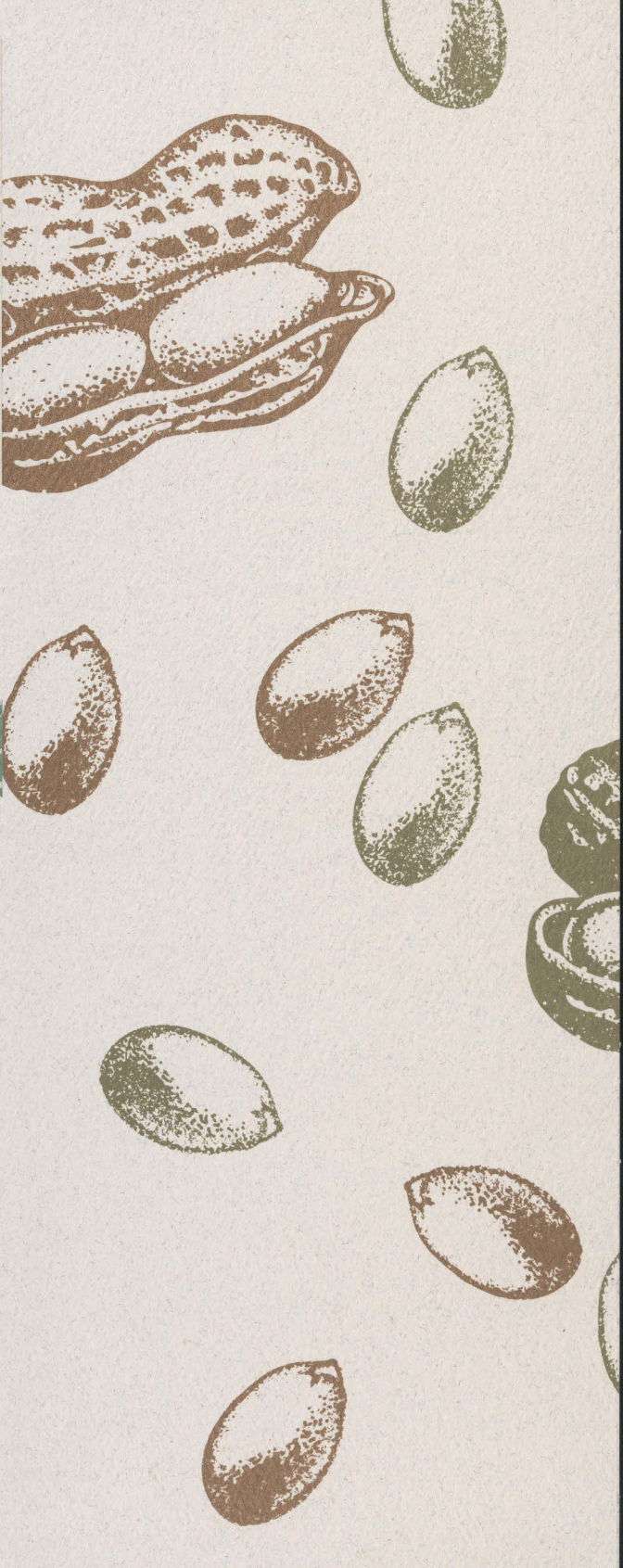
Peanut Brittle French Toast

Serves 6.

1 French loaf sourdough bread
⅔ cup (5 oz.) chunky peanut butter
⅔ cup (5 oz.) butterscotch topping
½ cup whole milk
3 large eggs
1 ½ tsp. granulated sugar
½ tsp. vanilla extract
⅛ tsp. ground cinnamon
⅛ tsp. nutmeg
6 tbsp. (6 oz.) vegetable oil

Slice bread into 2" slices. Make a small slit in bread crust to create a pocket in center of each slice. Blend peanut butter and butterscotch. Pipe approximately 1 ounce of filling into pocket. Combine milk, eggs, sugar, vanilla, cinnamon and nutmeg. Mix well. Dip bread slices in mixture, coating both sides. Fry the stuffed slices in oil until golden brown.





A Morning Tradition.

The day — and the journey — begins in Latin America. It promises to be a special one. Served for brunch on selected flights from 30 cities in Latin America, Peanut Brittle French Toast is just one reason why. Like our service, this French toast really makes one feel at home, no matter where you're headed.

AA

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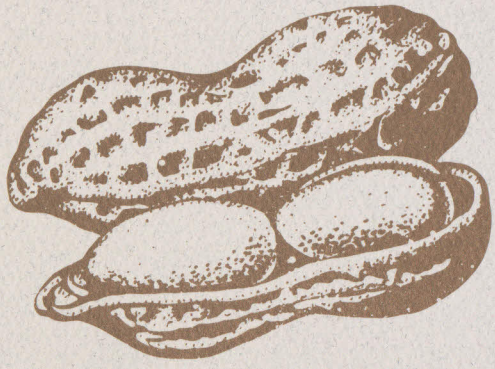

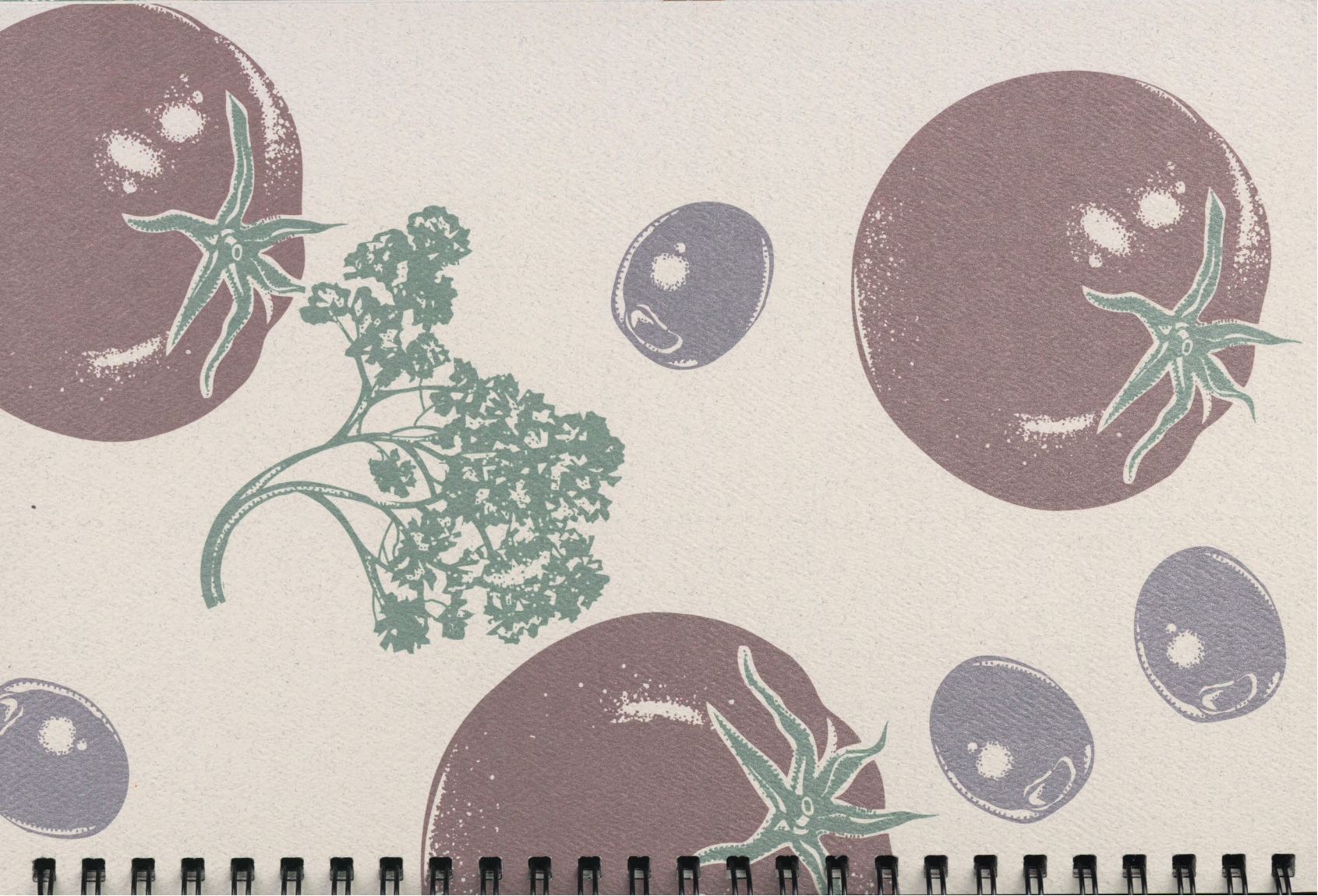

Entree

Smoked Chicken With Tomato Pizza

Serves 1.

- ½ oz. sun-dried tomatoes in oil
- 1 6" Boboli® pizza crust
- 2 tbsp. olive oil
- ¼ cup your favorite tomato sauce
- 1 smoked chicken breast (available in many grocers' meat departments) or your favorite meat
- 2 oz. fresh mozzarella cheese
- 1 tsp. fresh oregano
- 1 tbsp. fresh parsley

Drain tomatoes and julienne. Brush pizza crust with olive oil. Spread tomato sauce evenly over crust. Remove skin from chicken breast. Slice chicken and arrange over tomato sauce. Cover chicken with tomatoes. Slice cheese and add to pizza. Sprinkle with oregano and parsley. Bake 12 minutes at 350°F.

Room And A View.

Cushioned in leather. Gratified by extra width and armrests thoughtfully designed. On International Flagship Service® flights, First Class passengers stretch out in electronically controlled, adjustable sleeper seats. In Business Class, travelers recline with room to spare. Together with the view from 30,000 feet, it's the perfect setting for our popular Smoked Chicken with Tomato Pizza.

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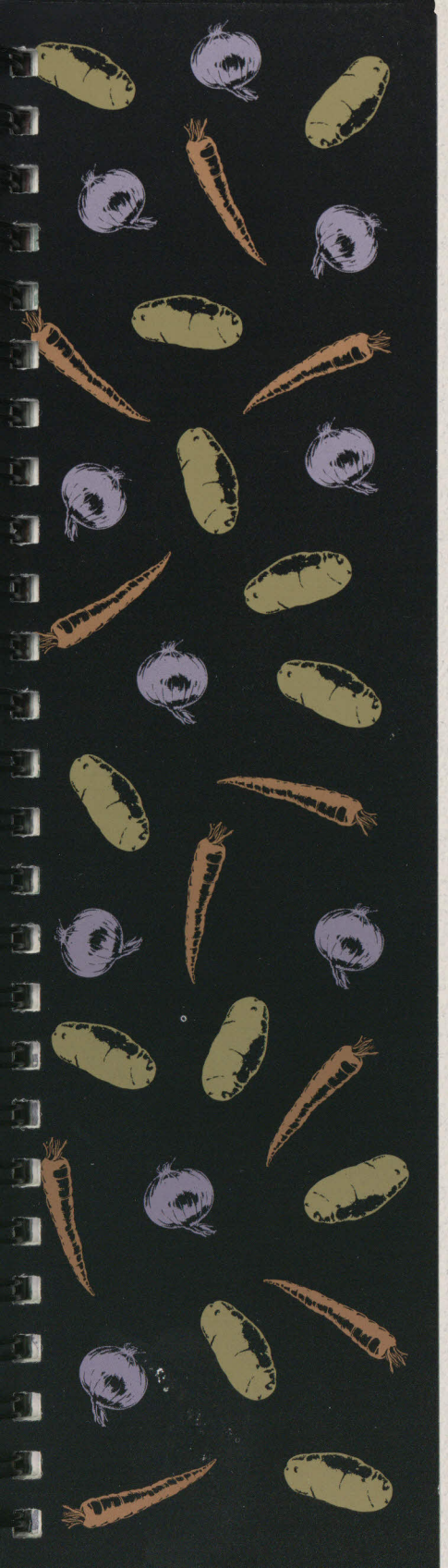

Entree
Steak Louisiana

Serves 10.

¼ lb. (1 stick) plus 2 tbsp. unsalted butter
3 tbsp. plus 1 tsp. Chef Paul Prudhomme's Blackened Steak Magic®
(Any of the seven MAGIC SEASONING BLENDS™ will work well.)
10 5-oz. beef tenderloin steaks

Heat heavy griddle or large, heavy aluminum skillet to 350°F, about 7 minutes over medium heat (½" flame on gas stove), about 23 minutes over medium to medium-low heat on an electric stove. Or use an electric skillet.

Melt butter in a pie or cake pan. When griddle or skillet is heated, coat one tenderloin with warm melted butter. With meat in your hand, sprinkle it evenly with Blackened Steak Magic, then lay steak on hot griddle or in skillet. (Don't lay steak down before cooking, as butter and seasonings will adhere to your work surface instead of the meat.) Repeat for remaining steaks.

Cook until underside is bronze in color, 2–3 minutes. Turn steak and cook until done, 2–3 minutes more. Serve immediately. Do not overcook or burn!

About bronzing: Bronzing is a cooking technique that works wonderfully for meat and fish – and it's so simple. You actually roast the meat or fish one side at a time very quickly. If you omit the butter and spray the meat with a vegetable spray before seasoning, bronzing is an exceptional way to cook delicious, reduced-fat food.

Copyright ® 1984 by Paul Prudhomme

Something Special To Europe.

Each and every week, American logs thousands of miles to and from London, Paris and other great cities of Europe. On each trip, passengers experience our International Flagship Service, distinguished by a superior level of service, a full range of comforts and outstanding cuisine like Chef Paul Prudhomme's award-winning Steak Louisiana.

Chef Paul Prudhomme
of K-Paul's Louisiana Kitchen,
New Orleans, Louisiana.

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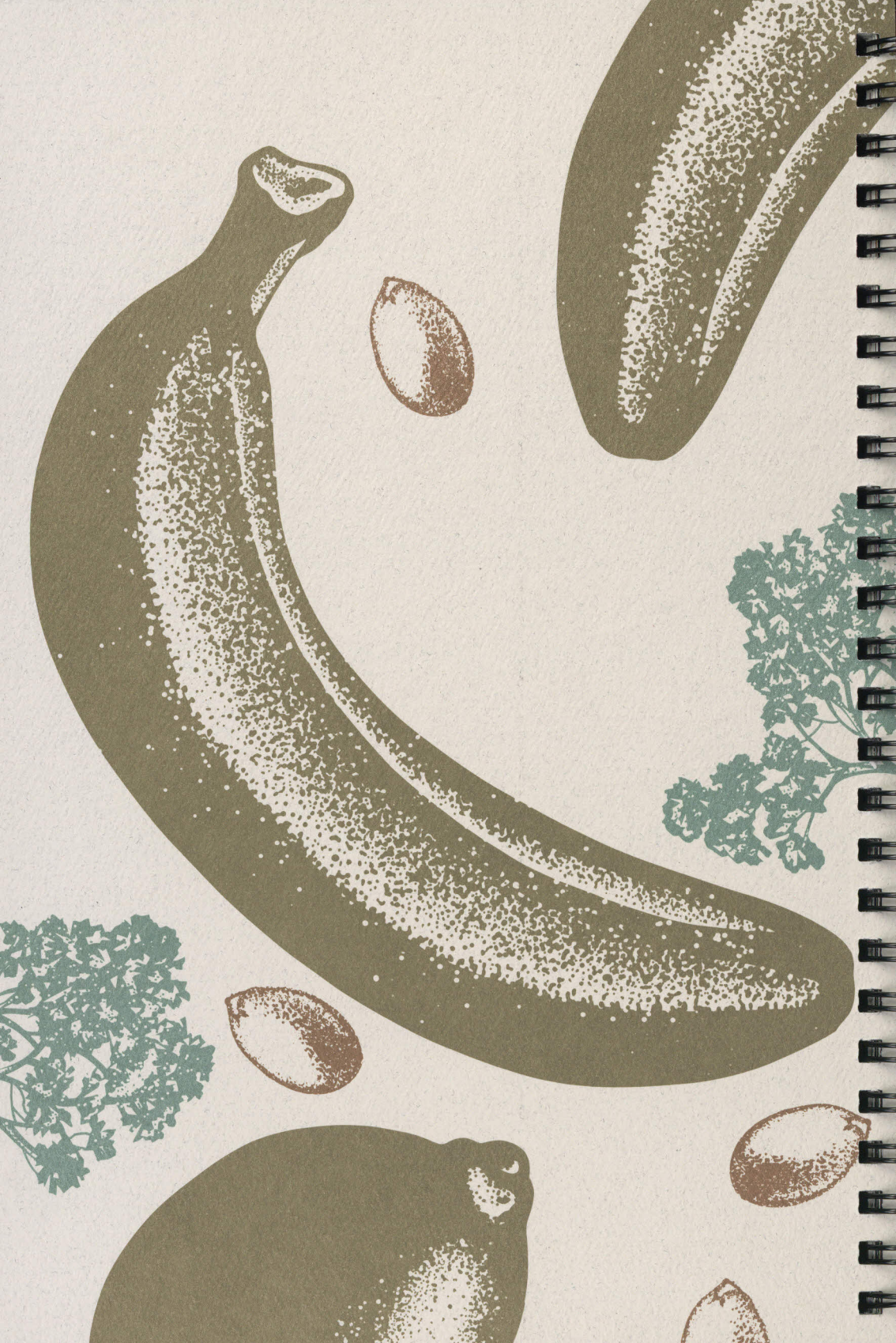

Entree

Peanut Crusted Chicken With Roasted Banana Honey Sauce

Serves 5.

- 2 tbsp. olive oil
- salt and white pepper to taste
- juice of 1 lemon
- 2 tbsp. chopped parsley
- 1 cup dry roasted peanuts, finely chopped
- 5 boneless chicken breasts
- ¼ cup vegetable oil

Blend olive oil, salt, pepper, lemon juice and parsley. Brush on chicken. Press chopped peanuts firmly into top side of chicken breasts. Heat oil in nonstick skillet over medium heat. Place chicken coated side down. Cook 1-2 minutes until lightly browned. Turn and cook an additional 2 minutes. Place in oven at 350° F for 5-10 minutes or until fully cooked. Serve with roasted banana honey sauce.

Roasted Banana Honey Sauce

- 2 bananas
- juice of 1 lemon
- 2 tbsp. vegetable oil
- 1 cup honey
- 1 tbsp. balsamic vinegar
- 1 cup demi-glaze (available at gourmet shops)
- 1 cup heavy cream
- 2 tbsp. chopped parsley

Peel and slice banana and cover with lemon juice. Drain and save lemon juice. Lightly brown and caramelize bananas in oil. Add honey, vinegar, demi-glaze, cream and lemon juice. Cook over low heat for 10 minutes, stirring with a wire whisk to puree bananas. Remove from heat. Add parsley. Refrigerate, then reheat when served.

THE EFFICIENT EPICUREAN.

Some things can't wait. For international and transcontinental passengers with a lot on their minds, American Airlines presents *Quick Cuisine*, a single presentation of a multicourse meal that allows busy travelers more time to focus on business or catch up on sleep. While less formal than traditional service, many travelers to Latin America think of this *Quick Cuisine* as a meal choice that respects their taste as well as their time.

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Entree

Barbecued Chicken With Garlic Mashed Potatoes

Serves 4.

- 1 head garlic
- olive oil
- 1 lb. new red potatoes
- 1 tsp. margarine
- ¼ cup heavy cream
- 1 ¼ tsp. salt, divided
- 2 tsp. fresh chives
- ¾ tsp. white pepper, divided
- 4 6-oz. boneless, skinless chicken breasts
- 2 tbsp. vegetable oil
- ½ cup Pineapple Chili Barbeque Sauce (from American Spoon Foods, available in gourmet sections and food specialty stores)

Preheat oven to 350°F. Cut garlic head in half, crosswise. Brush cut sides with olive oil. Place on baking sheet, cut side up, and bake at 350°F for 25 minutes or until soft. Do not over-roast. Remove from oven and peel, removing cloves from head. Mince in food processor.

Dice potatoes with skins on. Bring 1 quart water to a boil and cook potatoes 15-20 minutes or until tender. Drain. Using a wire whisk, mash potatoes with 1 tbsp. roasted garlic, the margarine, heavy cream, 1 tsp. of the salt and ½ tsp. of the pepper until creamy with small lumps. Cut chives into ¼" pieces. Stir into potatoes.

Trim chicken of excess fat and cartilage. Combine ¼ tsp. of the salt, ¼ tsp. of the pepper and vegetable oil and mix well. Toss chicken in oil mixture. Preheat grill until very hot. Wipe grill bars with remaining oil. Place chicken breasts on grill and grill for 2 ½ minutes. Turn breasts ¼ turn to make criss-cross marks and grill 2 ½ minutes. Flip breasts to other side and grill 2 ½ minutes. Turn breasts ¼ turn to make criss-cross marks and grill 2 ½ minutes or until chicken is done. Do not overcook. Serve chicken with a generous dollop of sauce. In addition to mashed potatoes, steamed or boiled carrots make a delicious accompaniment.

The Rarest Ingredient.

Because it is so rarely found, travelers prize one component of inflight cuisine above all else. Consistency. When we redesigned our onboard meal service, American sought to simplify recipes and preparation so our passengers could expect subtle flavors, tantalizing aromas and a graceful presentation to add as much to their next flight as it did to their last. The overwhelming popularity of Barbecued Chicken with Garlic Mashed Potatoes, made with Larry Forgione's Pineapple Chili Barbeque Sauce, is one measure of our success.

Larry Forgione
of An American Place,
New York, New York.

AA

Entree

Barbecued Chicken With Garlic Mashed Potatoes

Serves 4.

- 1 head garlic
- olive oil
- 1 lb. new red potatoes
- 1 tsp. margarine
- ¼ cup heavy cream
- 1 ¼ tsp. salt, divided
- 2 tsp. fresh chives
- ¾ tsp. white pepper, divided
- 4 6-oz. boneless, skinless chicken breasts
- 2 tbsp. vegetable oil
- ½ cup Pineapple Chili Barbeque Sauce (from American Spoon Foods, available in gourmet sections and food specialty stores)

Preheat oven to 350°F. Cut garlic head in half, crosswise. Brush cut sides with olive oil. Place on baking sheet, cut side up, and bake at 350°F for 25 minutes or until soft. Do not over-roast. Remove from oven and peel, removing cloves from head. Mince in food processor.

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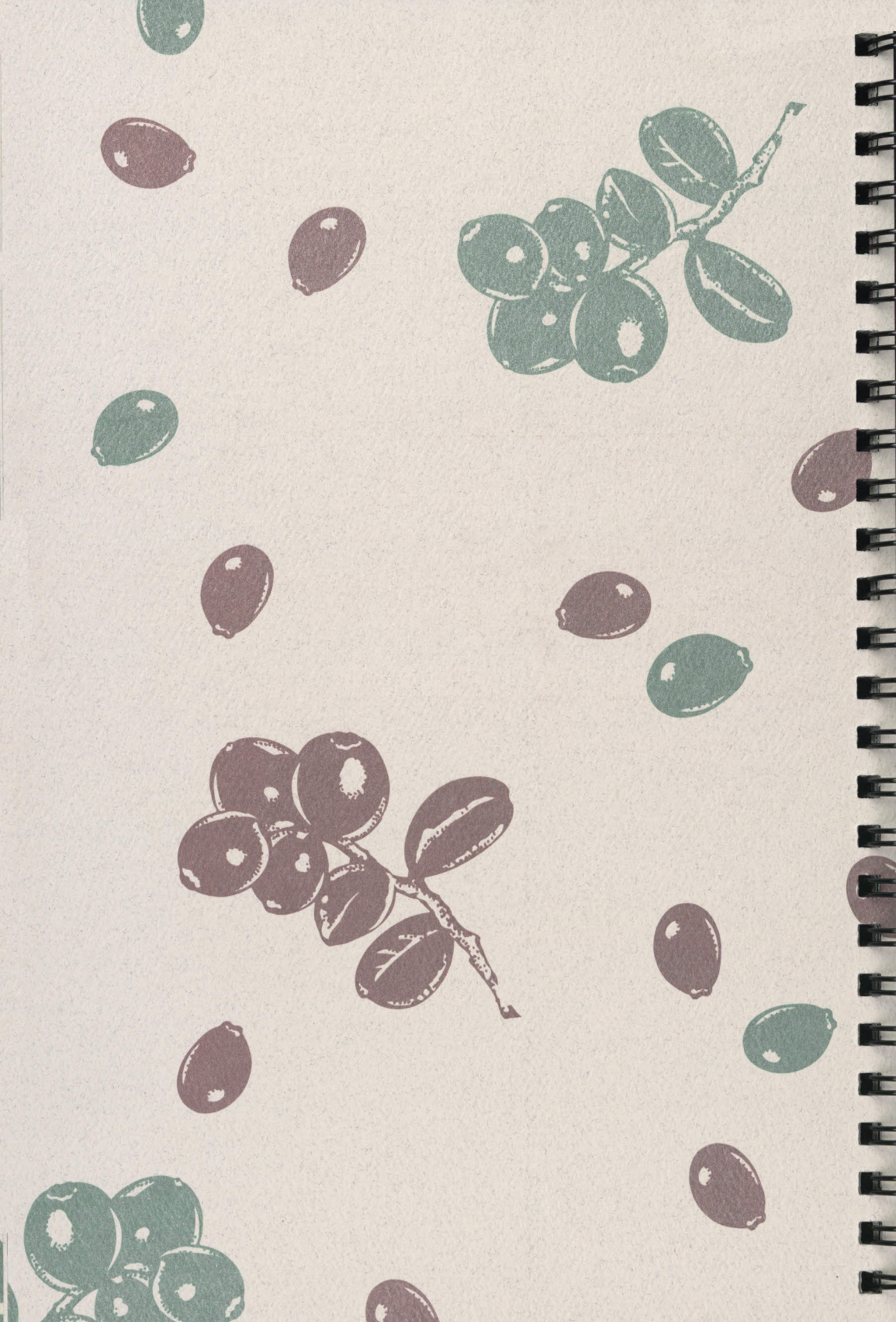


Entree

Thyme Grilled Turkey Breast With Cranberry Vinaigrette

Serves 5.

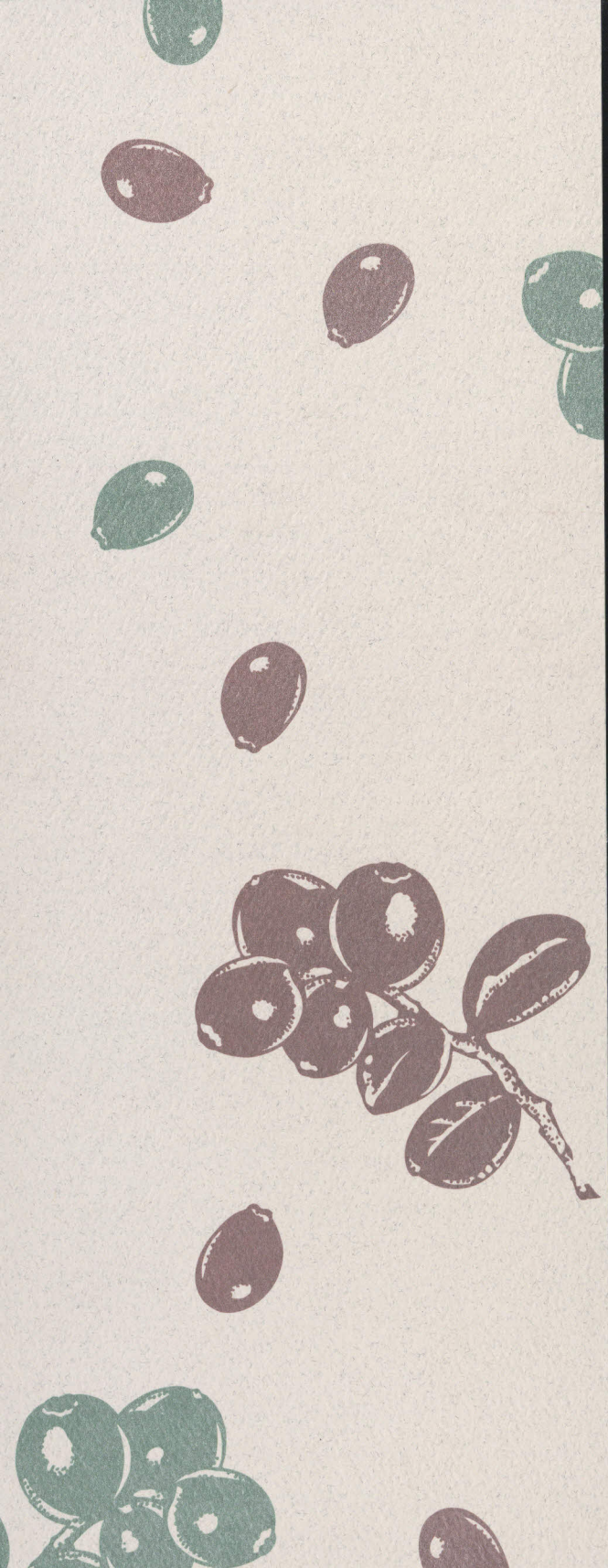
10 2.5-oz. turkey breast medallions
2 tbsp. fresh thyme, chopped
¼ cup vegetable oil
½ tsp. white pepper

Place thicker turkey medallions between two sheets of plastic wrap and pound out to ½" thickness using fine-toothed side of meat mallet. Combine thyme, vegetable oil and pepper, and marinate turkey in mixture for two hours. Grill turkey on charbroiler, 1 minute first side, 30 seconds to 1 minute on the other or until cooked. Serve with cranberry vinaigrette.

Cranberry Vinaigrette

2 cans cranberry sauce, whole berries
2 tbsp. cider vinegar
¼ cup granulated sugar
3 tbsp. water

Combine all ingredients. Mix well. Place one half of mixture in blender and liquefy. Combine by hand with remaining unblended mixture. Cover and refrigerate.



Less Becomes More.

American's goal was to heighten quality through simplification. Master chefs began the process by helping us streamline meal preparation. We extended it to every place setting on the plane, offering passengers more brand names — such as Häagen-Dazs® ice cream, Ghirardelli® Chocolates and Kraft® cheeses. And we use the highest quality ingredients for our new entree offerings, including Bradley Ogden's delightful Thyme Grilled Turkey Breast, which we introduced to our First Class Cabin.

Bradley Ogden
of Lark Creek Inn,
Larkspur, California.

AA

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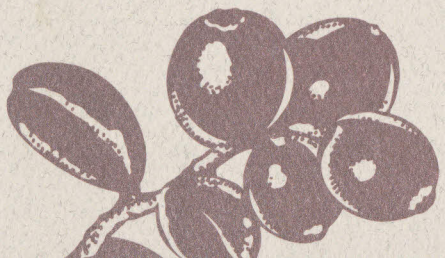

Entree
Chateaubriand With Sage

Serves 8.

1 26-32 oz. beef chateaubriand
2 tsp. kosher salt
2 tsp. cracked black pepper
½ cup vegetable oil
1 small bunch leaf sage
6 cloves garlic

Heat oven to 350°F. Season roast with salt and pepper. Sear in hot vegetable oil on all sides on a flattop grill or heavy-gauge frying pan. Remove from heat and allow to cool for several minutes.

Chop sage with a sharp knife. Do not use a food processor. Chop garlic very fine. Rub or coat chateaubriand with sage and garlic.

Cook at 350°F for 25-30 minutes or until meat thermometer reads 125°. Remove from oven. Let rest 10 minutes before slicing.

Curtain Rise For An Audience Of One.

On a video monitor unfolded from the armrest of a First Class sleeper seat, a private viewing of a major motion picture begins. Across the aisle, a passenger is studying a master golfer's swing. On transcontinental and international flights, onboard entertainment caters to individual taste. It's the perfect setting to enjoy Alice Waters' mouthwatering Chateaubriand.

Alice Waters
of Chez Panisse,
Berkeley, California.

AA

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Entree

Lobster Fajitas

Serves 4-6.

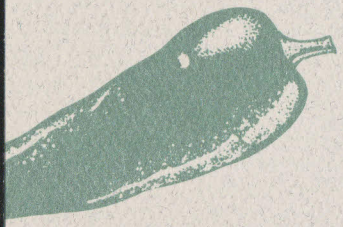
4 cooked Maine lobsters
12 6" diameter flour tortillas
2 cups grated Monterey Jack cheese
2 jalapeño peppers, seeded and finely diced
4 tbsp. butter
2 cups raw leaf spinach, cut into strips

Preheat oven to 325°F. Remove meat from lobster tail and claws and slice into ¼" thick slices. Heat tortilla quickly on each side in skillet or on griddle. In center of tortilla, layer cheese, jalapeño, lobster, butter and spinach. Roll tortilla and place seam side down on baking sheet. Bake at 325°F for 15-20 minutes. Serve immediately with tomato salsa.

Tomato Salsa

8 firm tomatoes
2 jalapeño peppers, seeded and finely minced
2 shallots
1 tsp. finely minced garlic
2 tbsp. finely minced cilantro
½ cup white wine vinegar
2 tsp. lime juice
1 tsp. granulated sugar
½ tsp. salt

Core and dice tomatoes. Drain excess liquid. Mince shallots. Add all remaining ingredients to tomatoes. Mix well. You may want to drain salsa prior to serving.



When Innovation Draws Applause.

When an impressive panel of European food and wine experts assembled in London in 1990 to sample the onboard cuisine of some of the world's most respected airlines, they had come to judge a contest unlike any other. Here, meals were prepared in an aircraft oven and served by flight attendants. The winning entree? Dean Fearing's Lobster Fajitas, now part of our transcontinental American Flagship Service. In fact, American Airlines outscored nine of the most respected foreign airlines to win first place in the international airline food and wine contest conducted by *Business Traveller* magazine. Many of these outstanding recipes are still part of American's inflight service.

Dean Fearing
of The Mansion On Turtle Creek,
Dallas, Texas.

AA

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½ cup white wine vinegar
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1 tsp. granulated sugar
½ tsp. salt

Core and dice tomatoes. Drain excess liquid. Mince shallots. Add all remaining ingredients to tomatoes. Mix well. You may want to drain salsa prior to serving.

Entree

Ginger Shrimp

Serves 6.

30 raw shrimp, 15 count
¼ cup fish sauce
2 tbsp. fresh grated ginger
6 cloves minced garlic
3 tbsp. sesame oil
3 tbsp. lime juice
1 tbsp. peanut oil

Peel and devein shrimp. Combine all other ingredients except peanut oil, pour over shrimp and marinate in refrigerator for 2 hours. Heat peanut oil in sauté pan to very hot and quickly cook shrimp 3-5 minutes. Serve with Panang Curry Sauce.

Panang Curry Sauce

¼ cup Panang curry base
1 ¾ cups coconut milk
½ cup heavy cream
2 tbsp. bakery cornstarch
3 tbsp. water

Combine curry base, coconut milk and cream. Bring to a boil. Mix cornstarch and cold water. Whisk cornstarch mixture into sauce. Reduce heat and simmer for 5 minutes. Remove from heat.

Note: Fish sauce, Panang curry base and coconut milk are available at oriental markets.

En Route To The Land Of The Rising Sun.

The traveler to Japan crosses much more than time zones. The traveler crosses cultures. As does our International Flagship Service to Tokyo, which features a choice of continental or traditional Japanese cuisine. Specially trained American Airlines flight attendants infuse the West-to-East transition with unruffled professionalism, creating an unhurried air as passengers linger over their Ginger Shrimp and anticipate yet another brilliant sunrise.

AA

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Note: Fish sauce, Panang curry base and coconut milk are available at oriental markets.

Entree

Mesquite Roast Breast Of Chicken

Serves 6.

- 6 chicken breasts, boned and skinned
- 2 ½ cups water
- 2 tsp. salt
- 1 tbsp. garlic powder
- 2 tsp. black pepper
- 2 tsp. onion powder
- 2 tbsp. soy sauce
- 3 tbsp. lime juice
- 2 tbsp. chili powder
- ½ tsp. cumin
- 1 tsp. dried cilantro
- ¼ cup oil
- 1 tsp. paprika
- 2 tsp. mesquite seasoning

Pierce chicken breasts with a fork 10-15 times. Combine all other ingredients in a bowl. Marinate chicken in mixture 2–4 hours. Roast chicken in a baking dish at 350°F for 20–25 minutes, or until fully cooked.

Orzo Pasta Salad

Serves 6.

- 4 cups cooked orzo pasta
- 2 cups cooked bulgar wheat pilaf
- 1 ½ cups cooked wild rice
- 1 ½ cups cooked corn
- 1 ⅓ cups diced red bell pepper
- ⅔ cup canned black beans, drained

Combine all ingredients in large bowl. Toss gently with dressing.

Dressing

- ¾ cup olive oil
- ¾ cup rice vinegar
- ¾ cup lime juice
- 3 tbsp. fresh cilantro, chopped
- salt and white pepper to taste

In a small bowl, mix oil, vinegar and lime juice with a fork or wire whisk until thoroughly blended. Stir in cilantro. Season to taste with salt and pepper.

Beyond The Curtain.

The activity at our Chef's Conclave led to improvements reaching beyond the First and Business Class cabins. Passengers in the Main Cabin now contemplate their journey over meals designed by such master chefs as Michael Foley and Nancy Barocci. Pleasant surprises await Main Cabin passengers on shorter flights as well, such as the very popular Pizzeria Uno pizza.

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Dressing

- ¾ cup olive oil
- ¾ cup rice vinegar
- ¾ cup lime juice
- 3 tbsp. fresh cilantro, chopped
- salt and white pepper to taste

In a small bowl, mix oil, vinegar and lime juice with a fork or wire whisk until thoroughly blended. Stir in cilantro. Season to taste with salt and pepper.

Dessert

Cheesecake With Dried Fruit Pesto

Serves 8.

1 cheesecake (your favorite store-bought variety)
½ cup orange marmalade
juice from ¼ lemon
2 tbsp. dark seedless raisins
¼ cup dried pineapple
¼ cup dried apple
¼ cup dried papaya
¼ cup dried apricot

Heat marmalade and lemon juice until marmalade liquifies. Add remaining ingredients and toss well. Remove from heat and cool. Spoon warm over slices of cheesecake.

Note: Any of your favorite dried fruits can be used.

Ice Cream Sundae

Häagen-Dazs® ice cream, vanilla or your favorite flavor

A selection of toppings (all-time favorites of American Airlines First and Business Class passengers include strawberry, butterscotch and hot fudge)

whipped cream

chopped nuts

Scoop ice cream into a clear, footed glass bowl or sundae glass. Layer toppings and finish with whipped cream and nuts to create your very own premium class dessert.

Time Out For Dessert.

When the smell of fresh-from-the-oven chocolate chip cookies fills the cabin, any vestige of hurry or stress disappears. A slice of exquisitely topped cheesecake can temporarily command more attention than a business plan. And a passenger absorbed in selecting toppings for an ice cream sundae — favored by American's passengers world-wide — stops worrying about how the upcoming speech will go. At dessert time, time is suspended, if only for a while.

AA

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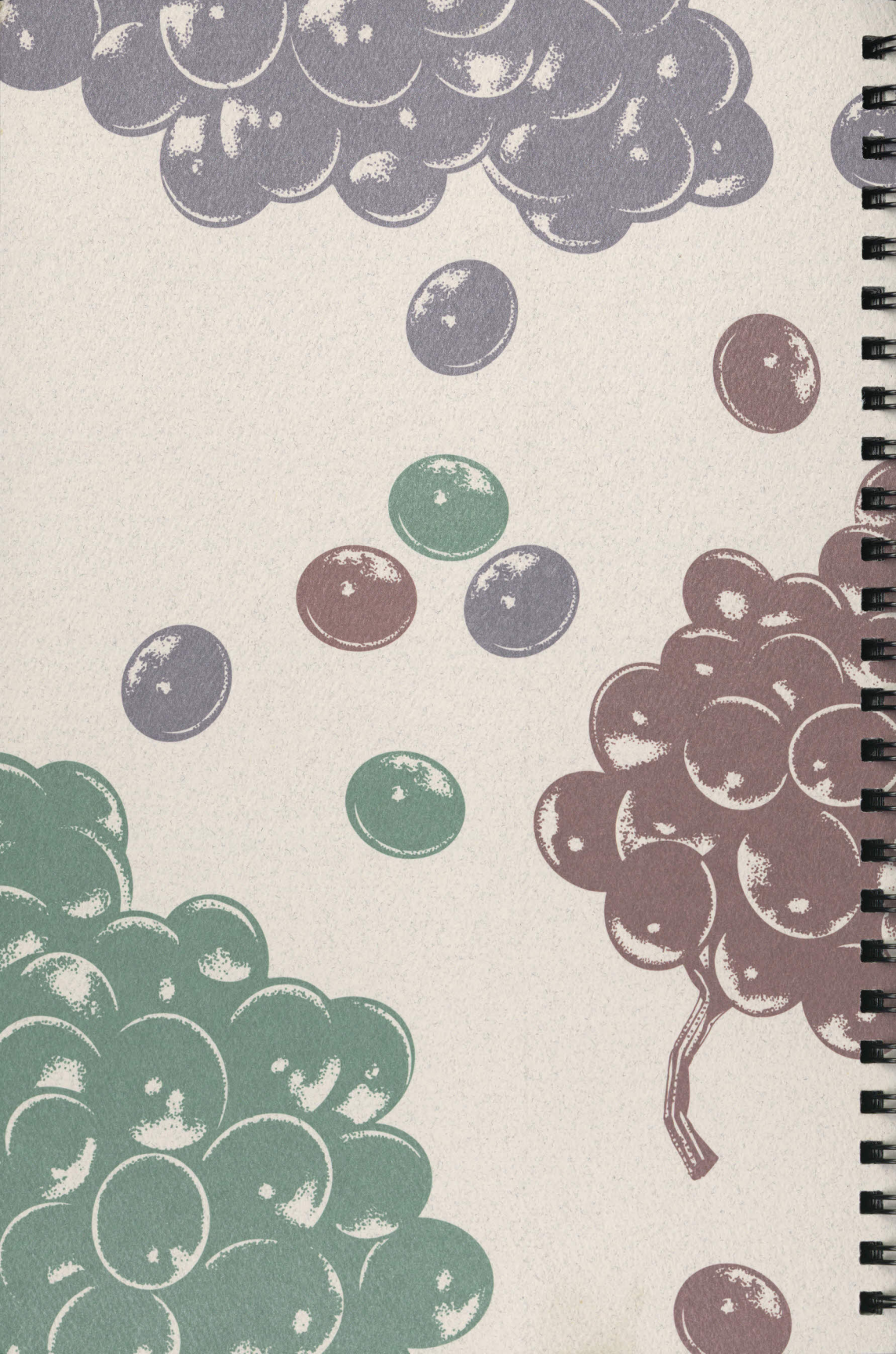


Vintage Service.

When American Airlines wine consultant Dr. Richard Vine selects wines for our flights, he has a great deal on his mind – the time of year, the differing tastes and preferences of passengers in the dozens of countries we serve, the menus offered inflight. Because he takes such pains to select the finest, most appropriate wines, our passengers' choices become easier. Here are a few of his recommendations from what *Business Traveler* magazine has named "The Best Cellar In The Sky."

White Wines

Laboure-Roi 'Clos du Vieux Chateau' Puligny Montrachet 1990.

Silverado Napa Valley Chardonnay 1990.

Clos du Bois Dry Creek Valley 'Flintwood' Chardonnay 1990.

Ferrari-Carano Sonoma County Fume Blanc 1991.

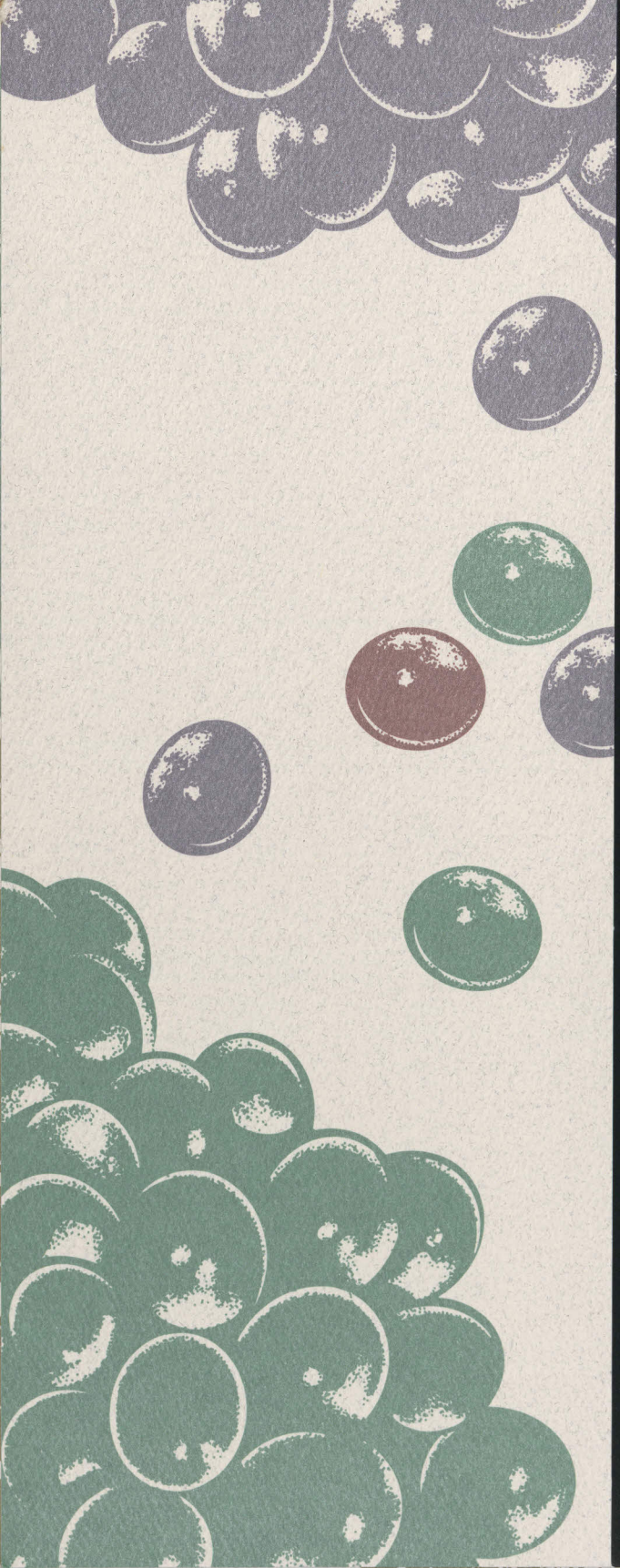
Red Wines

Chateau Duhart-Milon Rothschild 1986.

Beaulieu Vineyard Napa Valley 'Georges de Latour' Private Reserve Cabernet Sauvignon 1987.

Joseph Drouhin Beaune Greves 1990.

Palmer Long Island New York State Merlot 1989.



"Worth Flying For."

"Full-bodied, tannic but balanced, with a chocolatey nose, forward fruit, rich berried and oaky vanilla flavors." The panel of wine judges for *Business Traveler International* magazine's Business Class Wine Competition awarded their First Place red wine selection in the 1992 competition. American's Beaulieu Vineyards Georges de Latour Cabernet Sauvignon, 1988. They went on to elect American's wine cellar as the recipient of their "Best Cellar In The Sky Award" for the second year in a row.

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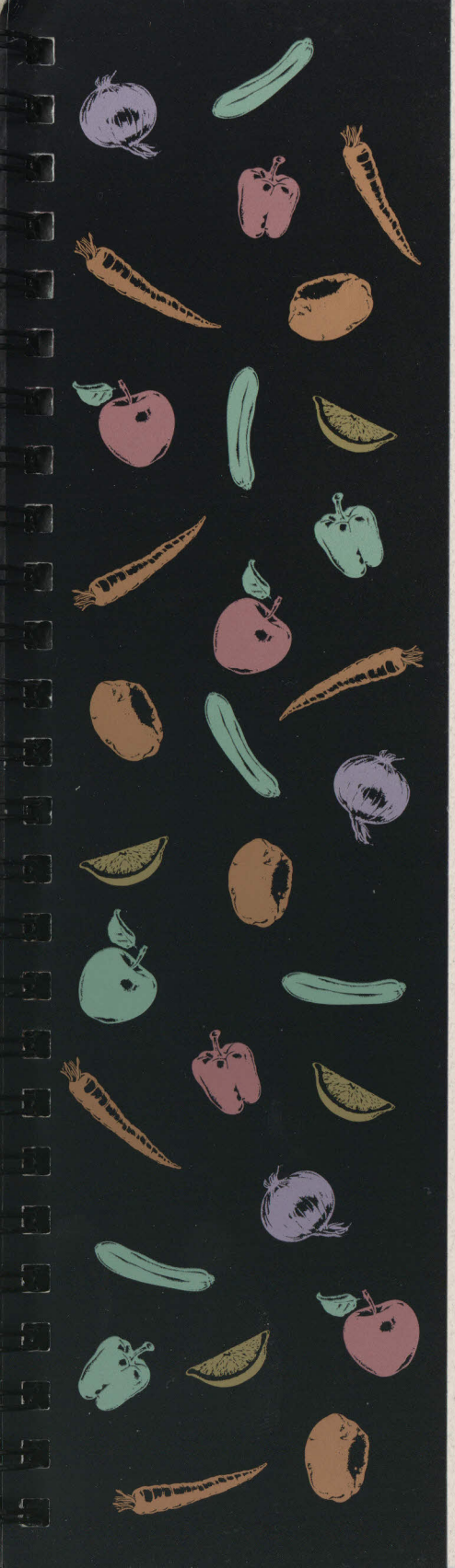

Compliments To The Best.

The menus in this cookbook represent months of work by our esteemed conclave chefs, our menu design team and our best caterer chefs. Their efforts resulted in the redesign of almost every menu on American's domestic and international service. We salute them all.

The Chefs.

Nancy Barocci	*Convito Italiano*	*Wilmette, Illinois*
Robert Del Grande	*Cafe Annie*	*Houston, Texas*
Michael Dellar	*The Lark Creek Inn*	*Larkspur, California*
Dean Fearing	*The Mansion On Turtle Creek*	*Dallas, Texas*
Michael Foley	*Printer's Row*	*Chicago, Illinois*
Larry Forgione	*An American Place*	*New York, New York*
Mark Miller	*Coyote Cafe*	*Santa Fe, New Mexico*
Bradley Ogden	*The Lark Creek Inn*	*Larkspur, California*
Paul Prudhomme	*K-Paul's Louisiana Kitchen*	*New Orleans, Louisiana*
Wolfgang Puck	*Spago*	*Los Angeles, California*
Stephan Pyles	*Star Canyon*	*Dallas, Texas*
Douglas Rodriguez	*Patria*	*New York, New York*
Alice Waters	*Chez Panisse*	*Berkeley, California*
Jonathan Waxman		
Jasper White	*Jasper's*	*Boston, Massachusetts*

The Caterers Who Bring Something Special To The Table.

Sky Chefs

Brian O'Loughlin Doug Bond Charles Heaton

Caterair

Bob Rosar

A Rare Brush With Genius.

If they were entertainers, they would never know a moment's peace from devoted fans. They are American's consulting master chefs. With their counsel and inspiration, the American Airlines onboard dining experience has evolved to a new level.

And while space does not allow us to represent the work of each of them here, we are pleased to acknowledge the contributions of the staff members from the American Airlines Food and Beverage department.

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AmericanAirlines®

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