

Peter Greenberg's TOP AIRPORT RESTAURANTS

These airport eateries are so good, the CBS News travel editor says, you'll want to book a table even if you're not catching a flight



▲ GOOD DOG/BAD DOG

Portland International, Oregon

Among the wide selection of hot dogs and sausages, Greenberg recommends the Oregon Smoky, "a super-smoky, garlic-laden sausage."

Location: Concourse C



▲ LA CARRETA

Miami International Greenberg says this spot is a favorite of flight crews because of its Cuban sandwich, guava pastries and "Cuban coffee—extra strong."

Location: Concourse D



◀ PIQUILLO

JFK International, New York

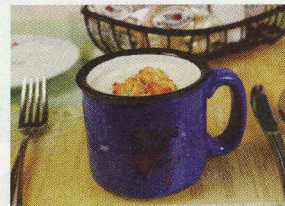
This tapas restaurant has "great tacos," says Greenberg, who also raves about its chorizo. **Location:** JetBlue Terminal 5

YANKEE PIER

San Francisco International

Greenberg says this place is good "for a light meal," thanks to its raw bar and fish made to order.

Location: Terminal 3



Peter Greenberg's latest book, *Tough Times, Great Travels*, is in bookstores now.

TIPS FOR PACKING YOUR OWN IN-FLIGHT MEAL

1. Keep it simple. Think a bagel and cream cheese, or a salad with no dressing. "I have yet to have a salad with dressing on a flight where I didn't ruin one of my shirts!" Greenberg says.

2. Always bring apples or grapes. "They fill you

up, hydrate you and aren't messy."

3. Skip the cooked food. "Remember, you're flying inside a closed aluminum cylinder; nothing smells worse than the aroma coming from a half-eaten bag of McDonald's!"

