

Whatever Happened to Joe Paolino? Pawtucket's Field of Dreams

# Rhode Island

M O N T H L Y

9th ANNUAL

# BEST

of Rhode Island  
314 Winners



PLACE TO TAKE A VISITOR



LOBSTER DISHES



CRAB CAKES



## BEST SAUSAGE

Some like it hot. Others like it sweet. It's the primary vehicle for peppers, and a star attraction in spaghetti sauce. Few foods generate more debate among Rhode Islanders sausage: who makes it best, and where to find it, so in the interests of science (and our taste-buds) we scoured the state in search of the perfect specimen.

Our competitors? Spicy and sweet Italian varieties from stores around the state: Butcher Block in East Greenwich; Tony's Colonial, Roma, Frederick's, all in Providence; Michael's in East Providence, Montecalvo's in Warwick; and Fortuna's in Westerly.

After shopping incognito we brought the sausages back to the office and grilled them on the barbie. Our judges rated each for flavor, aftertaste, texture, sweetness, spiciness, the all-important grease factor, and anything else that came to mind.

The comments ranged from not-so-enthusiastic for some samples: "A little too salty," "Too tough," and "Dry — need a beer," to out-and-out raves for others: "I like the fatty bits. They don't gross me out," and "Just the right amount of grease. A little chunky but that's okay. Good mouthfeel."

The winner? It was close. Our judges liked many of the entries, especially the sweet Italian sausages from several shops. But the winner is Fortuna's hot sausage. Our judges found it "Flavorful," "Moist," and "Nicely spicy; it leaves a nice warm feeling after eating it." Also "Good mouthfeel, with just enough grease." And, most important, "NO unidentifiable, unchewable objects contained within."

Amen to that.

