Turkey gobbling up fatter competition

Upscale LeMetro

good, not overpowering and not overly "applied."

Then it was on to the main dishes — and we were pleased here, too. A grilled tuna (\$14.73) topped with a sauce of shrimp, peppers, tomatoes and the sauce of shrimp, peppers, to the sauce of shrimp, peppers, peppers, to the sauce of shrimp, peppers, to the sauce o exclingly flavored with a cheese or sauce. The veal was particularly good, baked in a light crust with Boursin cheese. The cheese added a wonderful flavor. We would recom-mend trying this as a main dish (\$16.95). Also good were the lamb, and the tenderloin, which was served

EACH MEAL was served with a

CAMERON MEATS

forries = 6

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coli, cooked lightly so that the vegetables still had snap to them.

In the evening, LeMetro takes on a special glow with candles at each table and subdued lighting. On a busy weekend evening, there is a steady buzz of warm conversation, but it isn't amonyingly noisy. Though it only opened in July, this restaurant is making tracks in the restaurant community. Try it!

Details: LeMetro, 29855
Northwestern Highway at Inkster Road, Southjeld, 333-275.

Hours: Lunch 11:30 a.m. to 230 p.m. Monday-Saturday.

Dym. Monday-Saturday. Light Lunch 230-4 pm. Monday-Saturday.

Pricey. Saturday. Reservations excepted for hard and dinner.

Process: Lunchers: 337-357-305, Dinner \$1155-221.95. Vian, MosterCard, American Express, Diner's Club.

Volue: Very, very good.

· Boneless Chicken Breasts 13.69 lb.

All, BUT the bottom line is taste, right? How can anything so healthy maintain a high standard of relative-lygod taste; gong daste, gong atthough not known for its ability to discern between imported and domestic caviars, has long been proponents of real sausage and known for breakfast.

As a matter of fact, I can remember that after Momma fried up a pan of regular sausage or bacon, she would use the same frypan, loaded with grease remains, to fry the eggs in, (Can't you just see those arteries hardening?)

I DIDN'T MESS around with random tastings either. Two weeks ago
I ventured down to Wyandotte at
6:30 a.m., complete with a dozen
eggs and fresh samples of both pork
and turkey sausages. All Momma
had to do was make coffee. For the
record, she continually tried to sneak
a look as to which package of what
went into whose frypan.
But I purposely cut both samples
into equal-sized proportions so that

8 this ad and

your order

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to discern the difference.

Once again, Momna's keen eye noticed the difference almost immediately. It was evident there was more fat in the port-sausage pan than in the turkey pan.

After repeated requests to please sit down and let me do the cooking, she finally compiled.

WHEN THE sausage was present-ed, after a quick pat with a paper towel to remove any visual grease, outward inspection could not discern a difference.

addiference.

Deep down, I think this bothered
Momma because I think ahe wanted
to show me that anyone could tell
the difference, even before tasting,
so, when it comes to eye appeal, our
panel of tasters could find no difference between products.
I then asked our distinguished panil as well buth sausine patiets, and

tuen asked our distinguished pan-el to smell both sausage patties, and to comment on their aroma. Dad said both products smelled the same, while Momma said that if she were making the sausage, "It She were making the sausage, "I Bring in

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little more flavorful than the turkey breakfast sausage variety.

After sprinkling the obligatory, generous shake of salt and pepper on the turkey-sausage pattie, he promote that the same said of the property variety.

Momma was a little more cautious.

She sampled both products, and after taking healthy swigs of coffee between tastings, pronounced, somewhat disappointingly, that there was very little difference between the two, and that as far as he was concerned, the commercial pork sausage tasted just as good as the turkey breakfast sausage.) — something she doesn't do too often.

Upon cutting into both products, I immediately noticed that they were overcooked. Not so, Momma said, because pork should always be well done or you could get sick. Granted, the more you cook breakfast pattles the drier they get, but Momma and Dad both thought the products should be cooked adequately.

WHEN ASKED TO comment about taste differences, Dad noticed that the pork suasage pattle was a

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should have more sage."
After telling Momma not to compare a store-bought product to her own, she relented, agreeing with Dad—something she doesn't do too of-

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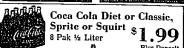
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