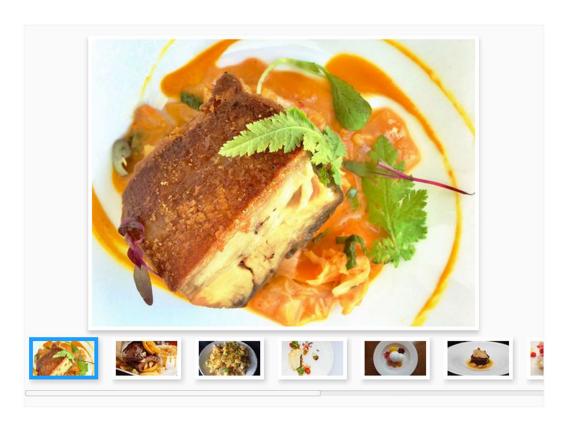
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Spiked dishes and drinks across the country

By Marla Cimin



If you've noticed that entrees and desserts have been tasting a little more "spirited" lately, there's probably a very good reason. More U.S. chefs are taking some creative liberties with libations by adding a dash of extra-potent elixirs in everything from sweet marinades to savory sauces.

Restaurants across the USA offer some daringly "spiked" foods, desserts and other specialties:

Vermouth-carrot puree in Boston

At Toro, a hip, Barcelona-inspired tapas restaurant, award-winning chefs Ken Oringer and Jamie Bissonnette serve up panza de cerdo, crispy pork belly with carrot puree, infused with Carpano Antica vermouth. A side of spicy kimchi vegetables is added to this small plate, creating an intermingling of truly intoxicating flavors at the casual, modern bistro.