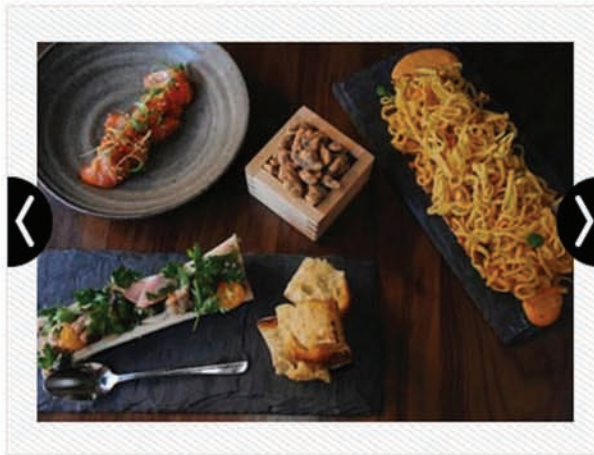


SLIDESHOW

## Best New Finger Foods

Eating with your hands isn't just acceptable for cocktail parties and raiding the fridge, it's now common practice at some of the country's top restaurants. Here's how chefs are turning everything from pig tails to salad greens into digit-friendly dishes.—*Kate Krader and Chelsea Morse*



### Clio, Boston

Chef Ken Oringer doesn't just cut the crust off his sandwich bread—he ditches the bread altogether, using shards of crispy chicken skin to enclose onion-sprout-and-goat-cheese sandwiches.

[cliorestaurant.com](http://cliorestaurant.com)

Photo courtesy of Clio Restaurant.