

Cherry-Stuffed Grilled Chicken

INGREDIENTS

1 ½ cups pitted and coarsely chopped sweet cherries	4 skinless chicken breast halves (4-6 oz each)
¼ cup chopped onion	3 tbsp olive oil
1 tsp chopped fresh sage	2 tbsp white wine vinegar
½ tsp salt	1 ½ tsp garlic salt
½ tsp chopped fresh thyme	½ tsp coarsely ground pepper

1. Combine cherries, onion, sage, salt and thyme; mix well.
2. Cut a pocket on the thicker side of each chicken breast; sprinkle lightly with salt if desired. Stuff 1/4 of cherry mixture into each pocket; close openings with metal skewers or wooden picks.
3. Combine oil, vinegar, garlic salt and pepper; mix well. Marinate stuffed chicken breasts 1/2 hour in refrigerator.
4. Broil or grill chicken breasts, brushing with marinade within first 3 minutes, until fully cooked and juices run clear when sliced.

Yields 4 servings

Source: reprinted with permission from Northwest Cherry Growers