

Cherry Stuffed Grilled Chicken Breast

Serves 4

4	Chicken breasts, boneless, skinless (4 - 6 oz. each)
1 ½ c.	Fresh cherries, stemmed, pitted and coarsely chopped
¼ c.	Onions, chopped
1 tsp.	Fresh sage, minced
½ tsp.	Each salt and minced fresh thyme
3 Tbl.	Olive oil
2 Tbl.	White wine vinegar
2	Garlic cloves, minced
½ tsp.	Fresh ground black pepper
Salt to taste	

Combine cherries, onions, sage, salt and thyme. Mix well. Cut a pocket on the thick side of each chicken breast. Season inside with salt if desired. Stuff ¼ of the cherry mixture into each pocket. Close and secure with a skewer or toothpick. Whisk together olive oil, vinegar, garlic, salt and pepper. Marinate stuffed chicken breast in this mixture for 30 minutes. Broil or grill chicken, basting with marinade until cooked through and juices run clear. Or to cook in the oven, brown chicken on both sides in an oven proof skillet in 2 Tbl. of olive oil. Place in a pre-heated 375° oven for 12 -15 minutes or until juices run clear.