



Spicy Cherry Blossom Chicken Burgers:

1/2 cup frozen sweet dark cherries (about 10)
2 Tablespoons Ponzu sauce*
1 pound ground chicken
3 Tablespoons Japanese bread crumbs
1/4 to 1/2 teaspoon freshly ground pepper
1/4 cup chopped onions
1 clove garlic, minced
1 teaspoon grated fresh ginger
1/4 cup minced cilantro
1 egg yolk
2/3 cup Japanese bread crumbs
2 to 4 Tablespoons olive oil

Asian Cherry Topping

1 cup frozen sweet dark cherries, halved
1 clove garlic, minced
1 teaspoon grated fresh ginger
1/2 Tablespoon minced hot green pepper
1/2 cup chopped mini yellow or orange mini peppers
1/4 cup minced cilantro
2 Tablespoons Ponzu sauce*
2 teaspoons sesame oil

Wasabi Mayonnaise Spread

1 cup mayonnaise
1 teaspoon wasabi or as desired

6 flatbreads, grilled, warmed*
3 cups arugula leaves or spinach

Process 1/2 cup cherries in food processor to puree, add 2 Tablespoons Ponzu sauce; process until smooth. Set aside.

In a large bowl, combine chicken, bread crumbs, black pepper, onions, minced garlic, minced ginger, cilantro, egg yolk and cherry puree. Using about 1/2 cup for each patty, form into six chicken patties. Lightly coat each patty on both sides with bread crumbs. Chill in refrigerator for 30 minutes.

Asian Cherry Topping: In a medium bowl, stir all ingredients together. Chill until serving.

Wasabi Mayonnaise Spread: In a small bowl, combine mayonnaise and wasabi powder. Set aside.

Spray chicken burgers with cooking oil spray. Place oil in hot 12 inch nonstick skillet. Cook over medium to medium high heat for 10 minutes or cooked to 160 to 165 degrees doneness.

To Serve: Spread 1/2 Tablespoon spicy mayonnaise on flatbread; place arugula in center over mayonnaise; top each with 1 burger; serve with Asian Cherry Topping.

About the Recipe: Pureed cherries add delicious moisture and flavor to these chicken burgers. Garlic, ginger, and Ponzu Sauce bring a taste of the Far East right to your kitchen. Serve them on a flatbread with arugula, a touch of wasabi mayo, and a vibrant dark sweet peppered cherry topping.

Cook's Notes: *Ponzu is a sauce that adds umami, a pleasant savory taste to dishes. You can purchase prepared ponzu sauce or make it at home. See these sites for suggestions:

<http://www.diynatural.com/ponzu-sauce/>

<http://www.japanesecooking101.com/ponzu-sauce-recipe/>

If Flatbreads are not available: This recipe can be used:

Hand Held Flat Breads

2 cups bread flour
1 teaspoon quick rise instant yeast
1 teaspoon salt
1 teaspoon granulated sugar
1/4 teaspoon baking soda
1 Tablespoon oil
1 Tablespoon plain all natural yogurt
3/4 cup warm water (about 115 degrees F)
1 Tablespoon oil
Coarse salt as desired

Combine 2 cups flour, yeast, salt, sugar, and baking soda in mixing bowl. Add oil, yogurt, and warm water, beat with mixer to combine ingredients. Knead dough about 3 minutes or until dough is smooth. Place dough in greased bowl, turn dough over; cover bowl with plastic wrap or light towel; let rise about 1 hour or almost double. Remove dough from bowl; separate dough into 6 equal parts; cover with towel. To shape breads: Roll piece of dough into a ball, flatten, stretch and roll into 6 to 8 inch round. Place each rolled dough rounds on cookie sheet; lightly cover with plastic wrap. Reroll each bread right before frying. Immediately, fry each bread round in large ungreased hot skillet or griddle. Cook about 1 to 2 minutes per side on medium heat until golden brown. Brush hot bread lightly with olive oil; sprinkle with coarse salt as desired.

Yield: 6 individual flat breads

About the Hand Held Flat Breads' Recipe: This is a recipe that you will just love. They only need to rise once and cook quickly. You can save the breads and then just warm them for later serving. They have a light fluffy texture and anything you wrap up in them is delicious.

<http://www.gloriagoodtaste.com/wp-content/uploads/2015/12/FLAT-BREAD-A.pdf>