

## Fresh Corn Shortcake with Ham and Peach Salsa

1 tablespoon vegetable oil  
1/2 cup fresh corn kernels (cut from 1 ear)  
1/2 poblano pepper, cored, seeded and finely chopped  
1/2 small onion, finely chopped  
2 packages Jiffy cornbread mix  
1/2 teaspoon ground cumin  
2 eggs  
2/3 cup milk

3 cups diced peeled peaches  
1/4 cup dried cranberries  
1/4 cup orange juice  
3 green onions, chopped  
2 tablespoons chopped fresh cilantro  
1 tablespoon brown sugar  
1 tablespoon fresh lime juice  
1/4 teaspoon ground cumin  
1/8 teaspoon ground red pepper, or to taste  
1/8 teaspoon kosher salt

12 slices fully cooked ham, heated

In a small skillet, heat the oil and sauté the corn, pepper, onion and a pinch of kosher salt. until onion is translucent and tender, about 5 minutes. In a medium bowl, whisk together the cornbread mix and cumin. Add the egg and milk and stir just until combined. Stir in the vegetable mixture. Pour into a greased 9"x13" pan and bake at 400 degrees for 15-20 minutes or until set and lightly browned around the edges. Let cool and cut into 12 pieces.

In a large bowl, combine the peaches, cranberries, orange juice, green onions, cilantro, brown sugar, lime juice, cumin, red pepper and salt. Stir gently to combine. Cover and let sit for one hour (refrigerate if longer, let come to room temperature before using).

To assemble, place one piece of cornbread on plate and top with ham. Spoon some of the salsa (using a slotted spoon) over the top.