

HAM AND CHUTNEY ON CORN BREAD

For Corn Bread:

1/2 cup all-purpose flour

1/2 cup yellow cornmeal

3/4 teaspoon baking powder

1 teaspoon salt

1 cup grated Sharp Cheddar

1 large egg

2 tablespoons unsalted butter, melted and cooled

1/2 cup sour cream

1/4 cup milk

24 slices cured ham such as Westphalian or prosciutto, or cooked country ham such as Smithfield
about 1/2 cup GOOD EATS peach chutney

To Make Corn Bread:

Preheat oven to 375°F. and generously butter a jelly-roll pan. 15 1/2 by 10 1/2 by 1 inch.

In a bowl, whisk together flour, cornmeal, baking powder, salt and Cheddar.

In a small bowl, whisk together egg, butter, sour cream and milk. Stir egg mixture into flour mixture until just combined and spread evenly in prepared pan. (It is important to spread batter evenly or corn bread will be too thin and crisp in places.) Bake corn bread in the middle of oven 15 to 20 minutes, or until sides pull away from pan and top is golden. While corn bread is hot, with a sharp knife, loosen corn bread edges and cut into twelve 2 1/2-inch squares, preferably with a square cutter. With a metal spatula carefully transfer corn bread to a cutting board to cool and trim.

Halve each square diagonally to form 24 triangles. Corn bread triangles may be made 2 days ahead and kept in a sealed plastic bag, chilled. Corn bread will soften slightly. If crisper corn bread is desired, reheat in a 350°F. oven until crisp before proceeding with recipe.

To Assemble Hors d'Oeuvres:

Top each corn bread triangle with a folded ham slice and 1 teaspoon GOOD EATS peach chutney.

Makes 24 hors d'oeuvres.