



## Home Smoked Ham *Quesadillas*

Total Recipe Time: 25 minutes

Makes 4 to 5 servings

**2 cups shaved ham from Hackenmeullers Smoked Ham mixed with:**

**1 tablespoon prepared mustard**

**1/2 cup fruit preserves (such as peach or apricot)**

**2 teaspoons chili powder**

**8 flour tortillas**

**8 ounce can corn, drained, or one cup frozen corn**

**2 cups shredded Cheddar cheese**



### **Directions:**

1. In a large bowl toss ham, corn, chili powder and cheese.
2. Heat 10-inch nonstick skillet over medium-high heat. Place one flour tortilla in skillet; layer with about 1/2 cup of the ham mixture to within 1/2 inch of edge of tortilla. Top with another tortilla. Cook over medium-high heat for 4 to 5 minutes, turning after 2 minutes, until light golden brown. Remove Quesadillas from skillet and keep warm.
3. Repeat with remaining tortillas and filling.
4. Cut Quesadillas into wedges to serve.