

How I Make This Maple Glazed Ham in the Slow Cooker-So Easy, So Flavorful

There are several reasons why this Maple Glazed Ham recipe stands out:



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 1 fully cooked bone-in ham (about 5-7 pounds)
- 1 cup maple syrup
- 1/2 cup brown sugar
- 1/4 cup Dijon mustard
- 1/4 teaspoon ground cloves
- 1/4 teaspoon black pepper
- 1/4 cup apple cider vinegar

DIRECTIONS

1. Start by placing the ham in the slow cooker, cut side down.
2. In a bowl, whisk together the maple syrup, brown sugar, Dijon mustard, ground cloves, black pepper, and apple cider vinegar until well combined.
3. Pour the glaze over the ham, ensuring it's evenly coated.
4. Cover and cook on low for 6 hours, basting the ham with the glaze every hour.
5. Once cooked, remove the ham from the slow cooker and let it rest for 15 minutes before slicing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-make-this-maple-glazed-ham-in-the-slow-cooker-so-easy-so-flavorful/>