

Slow Cooker Ham: A Juicy and Flavorful Holiday Favorite

This slow cooker ham recipe stands out for several reasons:



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 1 fully cooked bone-in ham (about 8-10 pounds)
- 1 cup brown sugar
- 1/2 cup honey
- 1/4 cup Dijon mustard
- 1/4 cup apple cider vinegar
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1/2 teaspoon black pepper

DIRECTIONS

1. Start by placing the ham in the slow cooker, cut side down.
2. In a bowl, mix together the brown sugar, honey, Dijon mustard, apple cider vinegar, ground cloves, ground cinnamon, and black pepper to create the glaze.
3. Pour the glaze over the ham, ensuring it's well coated.
4. Cover the slow cooker and cook on low for 6-8 hours, or until the ham is heated through and tender.
5. Once done, remove the ham and let it rest for 15 minutes before slicing. Serve with the remaining glaze drizzled on top.

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

Original recipe: <https://chefmaniac.com/slow-cooker-ham-a-juicy-and-flavorful-holiday-favorite/>