

The Easiest Holiday Ham with Apricot-Dijon Glaze (Slow Cooker Style!)

Holiday centerpiece or Sunday supper showstopper-



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

- 1 fully cooked spiral-sliced ham (6-8 lbs)
- 1 cup apricot preserves
- ... cup Dijon mustard
- ... cup brown sugar
- ... cup apple cider vinegar (or orange juice)
- ‰ tsp ground cloves (optional, for warmth and spice)

DIRECTIONS

- 1.** Place the : Ham: Put your spiral ham into the slow cooker cut-side down (flat side on the bottom) so the juices can flow down between the slices.
- 2.** Mix the : Glaze: In a bowl, whisk together the apricot preserves, Dijon mustard, brown sugar, and vinegar or juice. Add ground cloves if using.
- 3.** Glaze : It Up: Pour the mixture over the ham, making sure to get between the slices if possible. Use a brush or spoon to coat well.
- 4.** Slow : Cook: Cover and cook on LOW for 4-6 hours, or until the ham is heated through and beautifully glazed. You can baste it with the sauce from the bottom of the pot once or twice during cooking.
- 5.** Serve: Transfer to a platter, spoon extra glaze over the top, and garnish with fresh herbs or citrus slices if you want to be fancy.

SWAPS & NOTES

& Swaps Preserves: You can substitute peach or orange marmalade if apricot isn't available.

Mustard: Dijon adds tang and depth, but stone-ground mustard works too.

Juice/Vinegar: Orange juice adds sweetness; vinegar gives sharper tang.

Choose based on your taste preference.

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

Original recipe: <https://chefmaniac.com/the-easiest-holiday-ham-with-apricot-dijon-glaze-slow-cooker-style/>