

Slow Cooker Pineapple Ham for Thanksgiving, Easter, or Sunday Dinner

Here is what you need to make this slow cooker ham:



METHOD

Slow cooker

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INGREDIENTS

- 1 pre-cooked spiral-cut ham, bone-in or boneless
- 3 1/2 cups brown sugar
- 1/2 cup raw natural honey
- 1 can (20 ounces) pineapple tidbits or chunks, undrained

DIRECTIONS

1. Add the first layer of brown sugar: In a large crockpot, 6 quarts or bigger, spread 2 cups of the brown sugar evenly across the bottom.
2. Add the ham: Place the pre-cooked spiral ham on top of the brown sugar. Gently open the slices a bit with your hands so the glaze can work its way into the ham while it cooks.
3. Pour on the honey: Drizzle the honey evenly over the ham, making sure the top gets a nice coating.
4. Add the pineapple: Spoon the pineapple chunks or tidbits around the sides of the ham, along with all the juice from the can. Add some pineapple on top as well for extra flavor.
5. Finish with more brown sugar: Sprinkle the remaining 1 1/2 cups of brown sugar evenly over the top of the ham.
6. Cook low and slow: Cover the crockpot and cook on low for 3 1/2 to 4 hours, until the ham is heated through and beautifully glazed.
7. Serve: Carefully remove the ham from the crockpot, spoon some of the sweet pineapple glaze over the top, and serve warm.

SWAPS & NOTES

This recipe is wonderfully simple, but a few notes can help it turn out even better.

Ham type: Bone-in or boneless both work well.

Spiral-cut ham is ideal because the glaze can seep between the slices.

Do not drain the pineapple: The juice is part of what helps create the sweet cooking liquid and glaze.

TIPS FOR SUCCESS

Make sure the ham fits well in your slow cooker before you start.

If it is too tall, you may need to trim a small portion or choose a slightly smaller ham.

Since the ham is already pre-cooked, the goal is to warm it through and let it absorb the glaze, not cook it like raw meat.

Keeping it on low heat helps preserve the texture.

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