Slow Cooker Glazed Ham Recipe



Enjoy this sweet and savory ham recipe perfect for holidays, family gatherings, or any special occasion!
Your Key Ingredient:

NESCO Slow Cooker

Ingredients:

- 2–3 lbs. of fully cooked, pre-sliced ham
- 1 cup brown sugar
- 1/2 cup honey
- 1/4 cup Dijon mustard
- 1/4 cup pineapple juice (or orange juice)
- 1/4 tsp. ground cloves (optional)
- Pineapple rings or maraschino cherries (optional garnish)

Instructions:

1. Lightly grease the interior of your 8-quart NESCO slow cooker with cooking spray to prevent sticking.
2. Arrange the sliced ham in the slow cooker. If the ham slices are too large, layer them slightly to fit.
3. In a small bowl, whisk together brown sugar, honey, Dijon mustard, pineapple juice, and cloves until smooth.
4. Pour the glaze evenly over the ham, ensuring it seeps between the slices for maximum flavor.
5. Cover and cook on **low heat** for 3–4 hours, or until the ham is heated through and tender. Baste the ham with the glaze every hour if possible.
6. Carefully remove the ham slices and arrange them on a serving platter. Drizzle some of the warm glaze over the ham. Garnish with pineapple rings or cherries, if desired.