

CROCK POT HAM

Ingredients

- 2-7 lb ham boneless or bone-in
- 1 20- oz can sliced pineapple
- 1/3 cup brown sugar
- 1/2 tsp ground cloves
- Paradise Candied Cherries



Instructions

How to Cook your Ham in the Crock Pot

1. Place ham in the crock pot. Ham from grocery stores is pre-cooked, so if your ham doesn't fit, simply cut a portion off and refrigerate it or freeze it for later use.
2. Open the can of sliced pineapple and drain the juice out into a separate bowl. You will use all of the juice! Measure out your 1/3 cup of brown sugar and add it to the pineapple juice, whisking to dissolve. Add in the 1/2 tsp of ground cloves and whisk to combine.
3. Arrange the slices of pineapple all over the surface of your ham and in between slices. Place candied cherries inside the pineapple. Pour the pineapple juice mixture on top.
4. Replace the lid on the crock pot and cook on LOW for 4-6 hours. I had about 7-lbs of my 10lb ham in the crock pot and I cooked mine for 4 hours. It was super moist and had a lovely sweet flavor. Bone-In hams will take 5-6 hours to fully heat up. If you have a smaller, 2-4 lb ham, aim for 2-3 hours of cooking time.