



Slow Cooker Glazed Ham

With this recipe for slow cooker ham, adapted from Kim's Cravings, holiday meals are suddenly simplified!

Ingredients

- Stoltzfus Meats bone-in ham half (approximately 7-10 pounds)
- 1 1/2 cups brown sugar
- 1 cup honey
- 1 1/2 cups pineapple juice



Directions

1. Sprinkle brown sugar evenly in the bottom of a large crock pot. Place ham in the crockpot, cut side down. Pour honey and then pineapple juice over top of the ham. Cover and cook on low heat for 4-5 hours or until the meat has reached an internal temperature of 140 degrees F.
2. Remove ham onto serving platter and shred meat to remove clumps of fat. Ladle a desired amount of juices from the crockpot onto the ham.



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