

Honey Glazed Ham in the Slow Cooker

Super simple & super tasty! If you're only feeding a couple of people, you could easily use this recipe and replace the ham for ham steaks.

Ingredients:

- *1 Six S Dairy Ham*
- *3/4 cup packed light brown sugar*
- *1/2 cup honey*
- *1/2 cup water*
- *1/4 cup dijon mustard*
- *10 whole cloves*

Steps:

- Place the ham in a slow cooker, if it's a smaller ham, I find a smaller slow cooker helps the meat stay moister.
- In a small bowl mix the glaze ingredients: brown sugar, honey, water, mustard, and cloves.
- Pour the glaze over the ham.
- Cover and cook on low for 4-5 hours. Every hour or so, baste the ham with the glaze. You can also flip the ham halfway through cooking if desired.
- The ham is ready when it reaches an internal temperature of 145°F.
- Remove the ham from the slow cooker about 15 minutes before serving, allowing it to rest on a plate covered before slicing.
- Serve with the thickened glaze.
- Enjoy!