



CROCKPOT HONEY MUSTARD HAM

INGREDIENTS

- 1/2 cup apple juice
- 1/2 cup brown sugar
- 1/3 cup Dijon mustard
- 1/4 cup honey
- 5 pounds ham (bone-in, fully cooked)
- 2 tablespoons lemon juice
- 1/4 teaspoon pepper

PROCEDURE

Cut slashes in the ham about 1/2-inch thick to help hold the glaze. Place the ham in a 5-quart Crockpot and pour apple juice over ham.

Combine the brown sugar, mustard, and honey, lemon juice, and pepper in a small bowl and blend well. Spread this mixture over ham, working it into the slashes.

Cover the Crockpot and cook on low for 6 to 8 hours or until the ham registers 160 F on a food thermometer.

Remove the ham from the slow cooker using two large forks. Place on serving platter and cover with foil. Let stand 10 minutes. Slice and serve.

