

Instant Pot Ham

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Easy recipe for ham in a pressure cooker I can pull a ham from the freezer put it in the Instant Pot with just a few ingredients and with almost no effort have dinner on the table in no time at all

Ingredients

- - 1 (2 pound) frozen whole ham - 1 (16 ounce) can crushed pineapple - $\frac{1}{4}$ cup dark brown sugar - 2 tablespoons maple syrup - 2 tablespoons water
- or as needed - 1 tablespoon cornstarch

Instructions

1. Place ham on a trivet and set it inside a multi-functional pressure cooker (such as Instant Pot). Pour crushed pineapple over ham
2. then sprinkle with brown sugar and drizzle with maple syrup. Close and lock the lid. Select high pressure according to the manufacturer's instructions; set the timer for 35 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to the manufacturer's instructions
3. 10 to 40 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C) for fresh ham or 140 degrees F (60 degrees C) for pre-cooked ham. Remove ham and trivet. Cut ham into slices and place onto a serving plate. Select the Sauté function on the pressure cooker. Mix water and cornstarch together in a small bowl; pour into the cooker and stir to combine with sauce. Bring to a boil; cook and stir until thickened. Pour over ham.