

HoneyBaked Spiral Ham in the Slow Cooker

Savannah · 30/09/2024



Prep Time

6 hrs 25 mins

Difficult

Medium

Servings

12

Description

This spiral ham recipe is easy to make in the slow cooker for the tastiest ham ever Pour honeymustard glaze over ham or use as a sauce when serving

Ingredients

- - cooking spray - 1 (8 pound) spiral-cut ham
- or more to taste - $\frac{1}{2}$ cup honey - $\frac{1}{2}$ cup brown sugar - 2 tablespoons spicy brown mustard - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground nutmeg - ? cup water - 2 tablespoons cornstarch - 1 tablespoon water

Instructions

1. Spray the slow cooker insert with cooking spray and place ham inside. Combine honey
2. brown sugar
3. mustard
4. cinnamon
5. and nutmeg in a saucepan over medium heat. Cook
6. whisking thoroughly
7. until sugar is melted and ingredients are combined
8. 2 to 5 minutes. Remove from heat. Pour water into the bottom of the slow cooker. Pour sauce over the ham. Cover. Cook in the slow cooker on Low
9. 6 to 8 hours. Baste the ham with the juices from the bottom once every hour. Remove ham from the slow cooker. Pour juices from the bottom into a saucepan over medium heat. Mix cornstarch and water together in a bowl and pour into the saucepan. Cook until mixture thickens into a glaze
10. 6 to 8 minutes. Pour glaze over the ham or use as a gravy. Cook's Note If the lid does not fit over your ham
11. you can make an aluminum foil tent (I used an 8-pound ham and it didn't fit in my 6-quart slow cooker).If you don't have a slow cooker
12. bake this ham in your oven. Make a tent with foil and bake for 15 to 20 minutes per pound at 350 degrees F (175 degrees C). Baste the ham once every 30 minutes.If you want
13. you can even turn the ham every hour to make sure that all sides are getting cooked in the honey mixture.