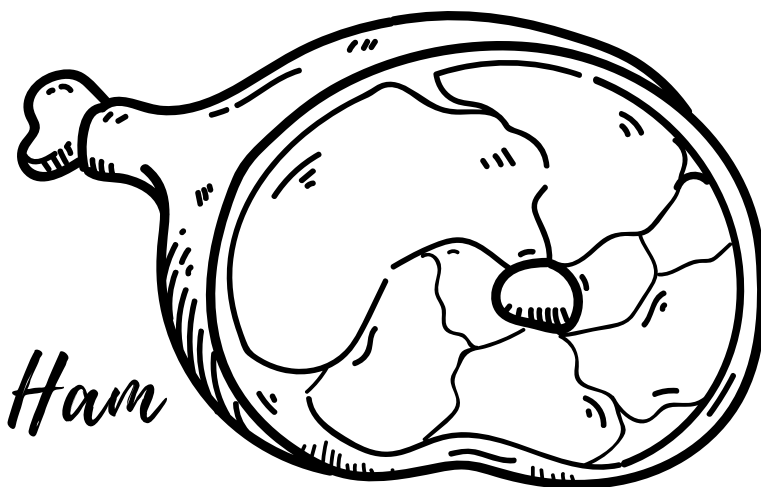


Crock-pot Brown Sugar Glazed Ham



Ingredients

- 1 cup packed brown sugar
- 1/3 cup honey
- 1 cup apple cider
- 1/4 cup Dijon mustard
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- Kosher salt
- Freshly ground black pepper
- 1 4-6 pound spiral ham

Directions:

1. Combine sugar, honey, cider, mustard, paprika and garlic powder in a med. sauce pan and season with salt and pepper. Whisk ingredients together and bring to a simmer. Cook until reduced, slightly 5-7 min.
2. Place ham in slow cooker and separate slices slightly. Pour glaze over ham and place lid on slow cooker. Basting every hour, cook on low for 4-6 hours depending on size of the ham. Serve with glaze on the side.