

Slow Cooker Honey Glazed Ham

- Prep time 10 mins
- Cook time 8 hours
- Total time 8 hours 10 mins
- Serves: 12-15 servings

This Slow Cooker Honey Glazed Ham is so easy and perfect for Easter or holiday gatherings! There's one secret ingredient that really makes the glaze extra special

Ingredients

- 1 1.7kg (about 3.75 pounds) fully cooked ham*
- 1 355ml can Ginger Ale soda (about 1.5 cups)
- ¼ cup honey
- 1 teaspoon minced garlic
- 3 tablespoons apple cider vinegar
- ½ teaspoon ground mustard
- ⅛ teaspoon ground cloves
- 2 tablespoons corn starch
- 2 tablespoons water
- salt, to taste



1. Place ham in 4-6 quart slow cooker (I recommend lining with a slow cooker liner from Reynolds first!).
2. In a medium bowl, combine soda, honey, garlic, vinegar, mustard and cloves and whisk until smooth. Pour over the ham in the slow cooker.
3. Cover and cook on high for 4-5 hours or low for 8 hours (or until heated through).
4. minutes before serving, turn slow cooker to high if not already on high. Combine corn starch and water and slowly stir into the sauce, adding only as much as necessary to reach desired thickness. Salt sauce if desired, to taste.
5. Slice and serve with extra glaze from the slow cooker.

Notes

- * This glaze would be awesome with an unbaked ham as well -- you will just need to adjust your cooking time and test the ham's temperature to ensure it is completely done!
- ** Optional: You can slice the ham before adding to the slow cooker so that it's all ready for guests to dig in!