

Slow-Cooker Glazed Ham

8 comments

MAIN COURSES

PORK

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

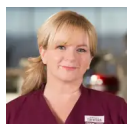
TIME 5 to 6 hours on low

SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

We lacquered hams with every thick, sticky, sugary coating we could think of, but every glaze slid right off during slow cooking. The glaze definitely needed to be applied after the ham was brought to temperature in the slow cooker. Our goal was to make a stovetop glaze that would have a thick, coating consistency without having to make a trip to the oven. Ultimately we found that equal parts dark brown sugar and apple jelly thickened with a tablespoon of cornstarch gave us the ideal consistency, along with some Dijon mustard and pepper for balancing zest. [Read Less](#)



TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

GATHER YOUR INGREDIENTS

- ☐ 1 (6- to 8-pound) bone-in half ham
 - ☐ ½ cup packed dark brown sugar
 - ☐ ½ cup apple jelly
 - ☐ 2 tablespoons Dijon mustard
 - ☐ 1 tablespoon cornstarch
 - ☐ 1 teaspoon pepper
-

View Nutritional Information ⓘ

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

Do not substitute spiral-cut ham, as it dries out during slow cooking. You will need an oval slow cooker for this recipe.



INSTRUCTIONS

Remove skin from exterior of ham and trim fat to ¼-inch thickness. Score remaining fat at 1-inch intervals in crosshatch pattern. Place ham cut side down into slow cooker. Add 1 cup water, cover, and cook until fat is rendered and ham registers 100 degrees, 5 to 6 hours on low.

2

Bring sugar, jelly, mustard, cornstarch, and pepper to boil in small saucepan over medium-high heat. Cook, whisking often, until glaze begins to darken and is slightly thickened, 2 to 3 minutes. Let glaze cool for 5 minutes.

3

Transfer ham to carving board, brush evenly with glaze, and let rest for 20 minutes. Carve ham and serve.

Preparing Glazed Ham

RECOMMENDED READING



Did you know? Your membership includes the all new **ATK App** with every recipe and rating, weekly recipe collections, your Favorites and our Shopping List tool. [Learn more >](#)

Feedback from our home cook community is the backbone of our recipe development process. Have thoughts about this recipe? **Share it**, or leave a rating and comment below.

MY RATING



