

Leave It Be Slow Cooker Ham

by [RecipeLion.com](https://www.recipelion.com) Test Kitchen

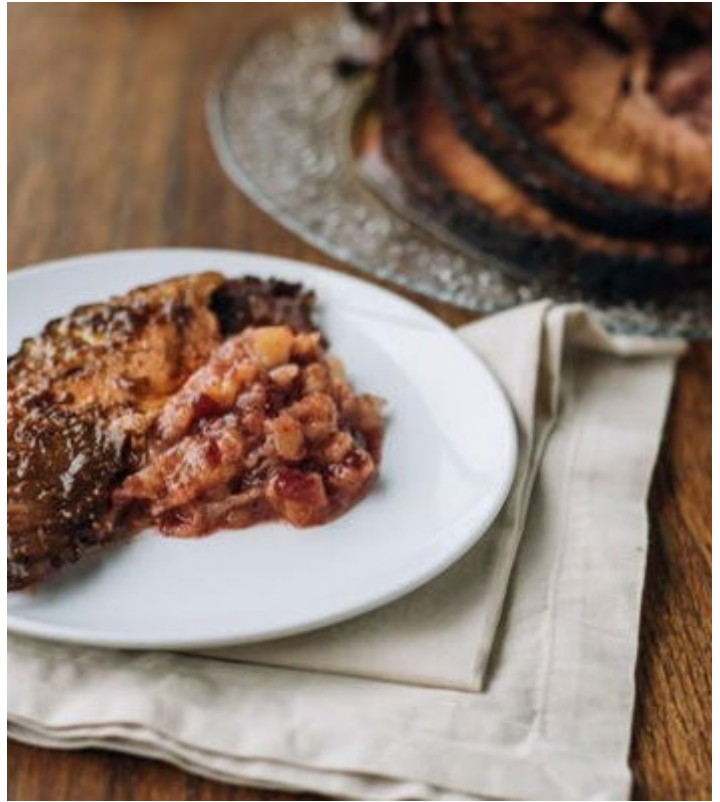
Serves: 10

INGREDIENTS

- 1 large crushed pineapple (juice and fruit separated)
- ½ can jellied cranberry
- 2 tablespoons country-style Dijon mustard (extra grainy)
- ½ cup brown sugar
- 8 pounds spiral sliced ham

For the sauce:

- ½ can jellied cranberry
- 2 tablespoons country-style Dijon mustard (extra grainy)
- reserved crushed pineapple



INSTRUCTIONS

1. Place ham cut side down in the crock of slow cooker.
2. Combine reserved pineapple fruit, 1/2 can jellied cranberry, and mustard. Chill this mixture while ham cooks.
3. In a bowl, combine pineapple juice, 1/2 can cranberry, and mustard. Spread over the ham. Sprinkle with brown sugar. Cook on low for 4 -6 hours.
4. Before serving, spread the refrigerated mixture from before over the ham.

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