

Easy Crock Pot Ham

Prep time

5 mins

Cook time

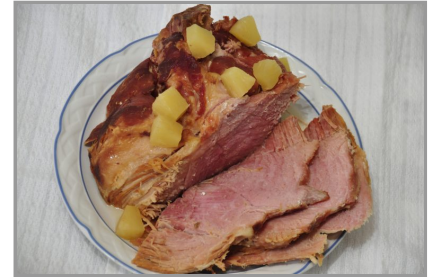
6 hours

Total time

6 hours 5 mins

You only need 4 ingredients and the slow cooker will do all of the work with this Easy Crock Pot Ham with pineapple for your Easter ham, Christmas dinner, and the holidays!

Author: Ashley
Recipe type: Dinner
Cuisine: American



Ingredients

- 1 cured bone-in ham, fully cooked, 4-6 lbs. (the specifics are up to you)
- 1 can Sprite (7-up, Sierra Mist, etc.)
- 1 cup brown sugar
- 1 can pineapple chunks, with juice (or use slices)

Instructions

1. Spray crock pot with cooking spray.
2. Place ham flat side down into the crock pot.
3. Dump pineapple, can of Sprite and brown sugar over the top.
4. Cover and cook on low for 6-8 hours.
5. (You may baste the ham about halfway through cooking time, do this quickly to prevent a lot of heat from escaping out of the crock pot).
6. Check for doneness. Ham shouldn't need to cook more than 8 hours on low because it will dry out.
7. When I took it out of the crock pot, I kept the juices in a separate bowl that people could spoon over their own meat. You can thicken the juice with cornstarch if it is too runny.

Recipe by Wishes and Dishes at <https://wishesndishes.com/holiday-ham/>