

5 INGREDIENT SLOW COOKER MAPLE DIJON HAM

YIELD: **6-8 SERVINGS**

TOTAL TIME: **6 HOURS 10 MINUTES**

PREP TIME: **10 MINUTES**

COOK TIME: **6 HOURS**

Whether you're entertaining or just looking for an easy dinner with great leftovers – this maple dijon ham is for you. Bonus: SLOW COOKER. Totally hands-off!

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INGREDIENTS:

- 1/2 boneless ham (2.5-3 pounds)
- 1/4 cup pure maple syrup
- 2 tablespoons course ground dijon mustard
- 2 tablespoons brown sugar
- 1/4 teaspoon ground cloves

DIRECTIONS:

1. Lay ham on cutting board. Place two wooden spoons on either side of it and cut through ham to spoons, making slices that don't go all the way through.
2. Place ham, sliced side up, in slow cooker.
3. Mix together maple syrup, dijon mustard, brown sugar and cloves in a small bowl. Pour this mixture over ham, trying to get as much between the slices as you can.
4. Cook on low for 4-6 hours or until heated through, basting with sauce (spoon it over the top) every 1-2 hours.

Note: Feel free to use a bone-in ham instead of boneless, as long as it will fit in the slow cooker. They have great flavor thanks to the bone, plus you can use the bone to make soup!



Submitted by Linda Moorehead

This recipe can be cooked at home, the warmed up in your manifold cooker for a meal on-the-road.