

# Sunday Dinner

## Crock Pot Easter Ham

### Ingredients:

- 2-7 lb. ham boneless or bone-in
- 20 oz. sliced pineapple with juice
- 1/3 cup brown sugar
- 1/2 tsp. ground cloves

### Directions:

1. Unwrap pre-cooked ham and place it whole back into the crock pot, (or you can slice it into pieces and place it back into the crock pot)
2. Open the can of pineapple and drain the juice into a separate bowl. You will use the juice so set it aside and DO NOT discard.
3. Add the brown sugar to the bowl of juice and whisk until dissolved. Add the ground cloves and whisk again to combine. Set the juice mixture aside.
4. Arrange the slices of pineapple all over the surface of the ham and in between slices if you pre-sliced it. If you choose to use cherries, place them inside the center of the pineapples.
5. Pour the pineapple juice over the entire top of the ham and pineapple slices.
6. Place the lid on the crock pot and cook on low for 3-4 hours, A 7-10 lb. ham takes about 4 hours in the crock pot. A bone-in ham will take 5-6 hours to fully heat up. If you have a smaller 2-4 ham, aim for around 2 hours of cooking time.
7. Serve and enjoy.