

Slow Cooker 2-Ingredient Ham



You can cook ham in a slow cooker and it's the best ever! My sister in law, Heidi, made a ham this way for Thanksgiving last year and it was one of the best things I'd ever put in my mouth. I had no idea ham could be that good! All the juices from the ham get trapped in the slow cooker rather than evaporating and you end up with incredibly flavorful meat that I have never personally tasted coming from an oven.

There are TONS of different seasoning recipes out there for slow cooker hams. Some had a bunch of ingredients, and a lot had added sugar or salt. This one is so simple and while pineapple does add some sugar, it also at least adds a little nutritional value along with it.

This seems like it could be such a time saver/stress reliever on a holiday if the ham is to be a second entree on top of a turkey and all the trimmings. Just throw it in the crock pot and forget about it. No fussing with it, no taking up valuable real estate in your oven, no trying to keep it warm while other things cook. Just shove the crock pot into the corner of your counter and go about your day. Heck, stick it in the living room to save counter space!

I tried this with a super lean, uncured ham, which can be kind of bland and dry if not cooked right, but this one tasted as juicy as any, and we ate every bite! You probably won't be able to slice this because it will fall apart. I served this with cinnamon mashed sweet potatoes and a bagged kale salad mix. I also thought it would have been great over rice, Hawaiian style ☐

Slow Cooker 2-Ingredient Ham

- 1 Fully Cooked Boneless Ham (5-6 lb)
- 2- 20 oz cans pineapple slices or chunks in 100% pineapple juice

Place ham in crock pot. Pour pineapple over ham. Cook on low for 8 hours.