

## *Slow Cooked Maple Ham*



Recipe courtesy of Chef Alyssa, ALDI Test Kitchen

Prep time: 5 minutes

Cook time: 5 hours, 15 minutes

Servings: 10

- 20 ounces Sweet Harvest Pineapple Chunks
- 8 pounds Appleton Farms Smoked Ham Butt
- 1 cup Specially Selected 100% Pure Maple Syrup
- 1 cup Baker's Corner Brown Sugar
- 1/2 teaspoon Stonemill Cinnamon
- 1 tablespoon Burman's Dijon Mustard
- 1 teaspoon Stonemill Ground Black Pepper

Pour pineapple into large slow cooker. Place ham on top of pineapple, flat-side down.

In small bowl, combine syrup, brown sugar, cinnamon, Dijon mustard and pepper. Pour over ham.

Set slow cooker to low. Cook 4-5 hours.

Remove ham; keep warm. Skim fat off top of remaining liquid in slow cooker.

Pour liquid into small saucepan and bring to boil. Reduce heat to simmer; cook until reduced to desired consistency.

Serve sauce on side or heat oven to broil and glaze ham. Broil 3-4 minutes for caramelized crust.

Source: ALDI

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