

Brown Sugar & Pineapple Ham

Ingredients:

- * 1 Smoked fully cooked ham with bone (any size as long as it will fit in your slow-cooker)
- * 1 (20 oz) can sliced pineapple (reserve juice from can)
- * Brown Sugar

Directions:

1. Place the ham in the slow-cooker.
2. Then mash brown sugar all around on the ham sides and top.(Some will fall off but that is okay.)
3. Using toothpicks, hang the pineapple rings on top and on the sides of the ham.
4. Pour the reserved pineapple juice around the base of the ham. You may want to add a little bit of water also.
5. Cover and cook on high for 4-6 hours.

Servings: Depends on size of ham