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How to Cook Ham in the Slow Cooker

Ingredients:

- 6 - 8 lb ham (smoked pork picnic shoulder)
- 1 cup apple juice
- 1 Tbsp German mustard
- 1 Tbsp honey
- freshly ground pepper

Instructions:

1. Trim fat from ham if necessary to fit into slow cooker.
2. Put ham into slow cooker.
3. Mix apple juice, mustard, and honey. Pour over ham.
4. Grind some pepper over top of ham.
5. Cover and cook on low for about 6 hours. See hints below.
6. Remove ham and serve sliced.
7. Serves at least 8 (for an 8 lb. ham) with leftovers.

Hints:

- My slow cooker's low setting is very low. I need to use a low-medium setting. Follow the instructions that came with your cooker and see the recipes that are also included. Choose a similar setting for a similar recipe.