

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Slow Cook Honey Citrus Ham

1 6-to-7-pound bone-in spiral cut smoked ham
¼ cup honey
¼ cup spicy brown mustard
¼ teaspoon ground ginger
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon
1 orange, juiced
1 lemon, juiced
1 lime, juiced
1 cup ginger ale

Directions:

- Use a 6-quart slow cooker. Unwrap the ham, and discard the flavor packet. Place the ham into your insert (flat side down).
- In a small mixing bowl, combine the honey, mustard, ginger, cloves, and cinnamon. Smear this paste evenly all over the ham. You can even do this the day before, if you'd like, to let the flavors meld, although it isn't necessary.
- Pour the juice and add the last little bit with the pulp into the sauce bowl and swirl it around to get all of the "good stuff" out of the bowl. Pour ginger ale evenly over the top. Cover, and cook on low for 6 hours, or on high for about 3 hours.
- Your ham can sit in the slow cooker for quite a while on the warm setting before carving, or you can take it out, carve it into pieces, then return it to the pot to stay warm in the yummy sauce until you and your guests are ready to eat.

