

Slow Cooker Holiday Ham

Ingredients:

- 1 cup orange marmalade
- 2 tablespoons Dijon mustard
- 1/3 cup orange juice
- Zest of 1 orange
- 1 (7-10 pound) bone-in, spiral cut ham
- 1/2 cup brown sugar
- 15 whole cloves

Directions:

1. In a small bowl, whisk together orange marmalade, Dijon, orange juice, and orange zest; set aside.
2. Place ham into 6-qt. slow cooker. Sprinkle with brown sugar, rubbing in thoroughly on all sides. Place whole cloves throughout and pour orange marmalade mixture over ham.
3. Cover and cook on low-heat for 4–5 hours, basting every hour.
4. Serve immediately.

Nutrition Facts

Serving Size 1 slice (148g)
Servings Per Container 25

Amount Per Serving

Calories 180 **Calories from Fat 30**

% Daily Value*

Total Fat 3.5g **5%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 55mg **18%**

Sodium 690mg **29%**

Total Carbohydrate 17g **6%**

Dietary Fiber 0g **0%**

Sugars 16g

Protein 22g

Vitamin A 0% • Vitamin C 2%

Calcium 0% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

For more information, please contact:

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Source: damndelicious.net

