

Crock pot Easter ham

This is the easiest ham recipe ever. No joke. I had Easter dinner at my sister-in-law's house for many years and when I asked for the recipe, I was so entertained to find out that it was so easy! It's delicious and easy and you can spend your time on all the fancy side dishes for your festival meal instead. Enjoy!

1 2-3 lbs. sliced ham from the grocery store (sold as one package in the meat department, or you can get really thick slices from the deli counter)

1 can chunked pineapple in pineapple juice

Put ham in the crock pot (not on a trivet). Pour can of fruit and juice on top of meat. Cook on low for 6 hours. Transfer meat to a serving platter when it is done cooking and decorate around it with the tasty chunks of fruit.

(seriously, that's it! it's easy and yummy and the meat and fruit both taste fantastic!)