**Glazed Ham**

Slow cooker Brown sugar and Cola Glazed ham. This ham is tender, delicious, and wonderfully flavored after cooking in the crock pot all day. Only five ingredients and 5 minutes of prep time are needed to make this fantastic holiday ham.

Ingredients:

* 1 Bone-in ham (this is for a 9lb. but any size will work)
* 1 (12 oz) can of cola
* 1 cup of firmly packed brown sugar, divided.
* 1 teaspoon ground mustard
* ¼ teaspoon pepper

Instructions:

1. Place ham in a 6-quart slow cooker.
2. Measure ½ cup of cola in the glaze and pour the remaining cola over the ham.
3. In a small bowl, stir the ½ cup of cola and ½ cup of brown sugar, ground mustard, and pepper. Slowly pour glaze over the ham.
4. Cover the cook on HIGH for 1 hour.
5. Open the slow cooker and rub the remaining ½ cup of brown sugar over the top of the ham.
6. Cover and cook on LOW for 4 to 5 hours
7. Transfer ham to a serving platter
8. Transfer 2 cups of the cooking liquid to a small saucepan and bring to a boil. Continue to cook until thick.