

Air Fryer Ham

Ingredients:

- Ham (sized for your air fryer)
- Foil for wrapping the ham
- For Glaze:
 - 1 Tablespoon orange juice or pineapple juice
 - 2 Tablespoons of brown sugar
 - 1 Tablespoon of honey
 - 1 teaspoon of dried mustard (or 1 Tablespoon of table mustard)

Ham should be cooked for 8-12 minutes per pound. Once you calculate the amount of time your ham will require, take away 10-15 minutes for browning time, then split the other number in two.

Example:

8lb ham x 8 minutes = 64 minutes total cook time

64 - 15 minute browning time = 54 minutes

54 minutes split in half = 1st and second cook times of 27 minutes each

Instructions:

- Defrost the Ham in the refrigerator
- Trim the ham to fit into your air fryer, or preslice so it will fit.
- Wrap tightly in foil.
- Air fry at 320 for first calculated cook time
- Open foil and glaze ham.
- Reclose the foil and set air fry at 320 for the second calculated time.
- Open foil and check the temp of your ham. It should be upwards of 10 degrees of your final ideal temp (145 for pork).
- Reset your air fryer at 320 for 10-15 minutes to brown and finish.
- Slice and serve.