

AIR FRYER HAM



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Fully Cooked Quarter-cut, Spiral-cut ham	1 (2 Lb)	Soy Sauce	1 Tsp.
Packed Truvia Brown Sugar	1/3 Cup	Ground Cinnamon	1/2 Tsp.
Apple Cider Vinegar	1 Tbsp.	Chili Powder	1/2 Tsp.
Yellow Mustard	1 Tbsp.	Ground Allspice	1/8 Tsp.



PREPARATION

- Preheat your air fryer to 325°F (165°C).
- In a small bowl, mix all the glaze ingredients: truvia brown sugar, apple cider vinegar, mustard, soy sauce, cinnamon, chili powder, and allspice.
- Brush the ham with the glaze and fully wrap it in foil so the juices do not leak. Place in the air fryer basket, cut side down.
- Cook for 25-30 minutes. Then, open the foil and baste with juices that have collected.
- Continue to cook uncovered for another 20 minutes. It is done when the internal temperature is 140 degrees and the ham looks caramelized.
- Let it rest for 10 minutes, then slice and enjoy!