

Kalua Pig in a Slow Cooker



Recipe by:KIKUKAT Prep time 10 min. Cook time 20 hours.

"This is a simple way of making traditional Hawaiian kalua pig without having to dig a hole in your back yard."

- 1 (6 pound) pork butt roast
- 1 1/2 tablespoons Hawaiian sea salt or any sea salt
- 1 tablespoon liquid smoke flavoring

Directions

1. Pierce pork all over with a carving fork. Rub salt, then liquid smoke over meat. Place roast in a slow cooker.
2. Cover, and cook on Low for 16 to 20 hours, turning once during cooking time.
3. Remove meat from slow cooker and shred, adding drippings as needed to moisten.