

## **Crock Pot Kalua Pork**

Jini Merck

7-8 lb. bone in pork butt  
1 T. liquid smoke, hickory  
1 T. Pink Himalayan Salt

Place pork roast fat side up in your crock pot.

Rub all over with Liquid Smoke and salt.

Cook on low for 9-10 hours or over night

Shred meat and remove bone. Serve hot.

Serves 6-8