

Slow Cooker Kalua Pig

From [The Larissa Monologues](#) at [larissamarks.com](#)

1 6-pound pork butt roast

1 1/2 tablespoon Hawaiian sea salt

1 tablespoon Liquid Smoke

Pierce pork all over with a carving fork. Rub salt then liquid smoke over meat. Place roast in a slow cooker. Cover, and cook on Low for 16 to 20 hours, turning once during cooking time. Remove meat from slow cooker, and shred, adding drippings as needed to moisten. Serves 12.