



Kalua Pig in a Slow Cooker



Prep
10 m

Cook
20 h

Ready In
20 h 10 m



Recipe By: KIKUKAT

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

Ingredients

1 (6 pound) pork butt roast
1 1/2 tablespoons Hawaiian 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.

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