

Hawaiian Pulled Pork

Juicy shredded pork cooked to perfection. Perfect over a bed of rice, in a toasted bun or wrapped in a tortilla.

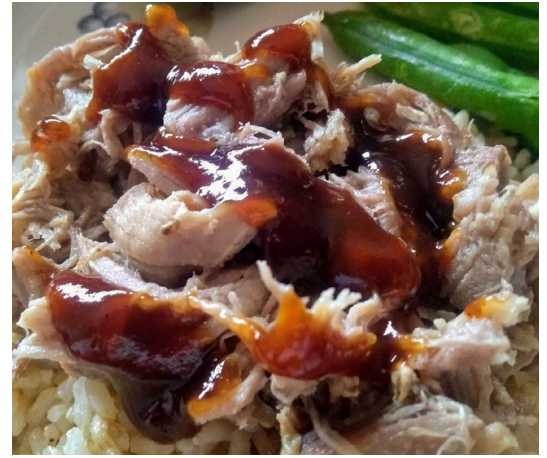
Prep time: 5 minutes

Cook time: 8-10 hours

Ready in: 10 hours, 5 minutes

Servings: 8-10

Happy taste buds: Lots



Ingredients

3.5-4 lbs pork butt roast

1 Tbs Hawaiian salt

1/2 Tbs liquid smoke

Directions

1. Place pork butt roast in a crock pot. Sprinkle Hawaiian salt and liquid smoke over the pork.
2. Cover and cook on high for 8-10 hours.
3. Shred and place back into the crockpot to absorb the juices.
4. Serve immediately.