

# Crock Pot Kalua Pork



**Author:** Bob and Robin Young

**Start to Finish Time:** 20 hours 10 minutes

**Preparation Time:** 10 minutes

**Crock Pot:** 20 hours

**Categories:** Crockpot

**Source:** The Captain's Shack

**Servings:** 12

## Ingredients

**1 6 lbs boneless Boston  
Butt Pork Roast  
Hawaiian Sea Salt,  
course, 1/4 t per pound  
of meat  
1 T Liquid Smoke  
flavoring, or to taste  
4 slice Bacon  
5 clove Garlic**

## Directions -

Pierce pork all over with a carving fork, or large fork. Rub salt, then the liquid smoke over meat. Tuck the garlic cloves into the meat, making small slits if necessary.

Place the bacon slices on the bottom of the slow cooker. Place the roast on top of the bacon, skin side up.

Cover and cook on LOW for 16 - 20 hours. Some newer slow cookers run hot. Adjust your cooking time accordingly. You want the pork to fall apart and be easy to shred.

Remove the pork from the slow cooker and shred adding drippings as needed to moisten. **DO NOT SHRED** the pork directly in the drippings. It can be to salty.

Serve on Brioche buns.