

Crock Pot Kahlua Pork

- 1 (6 pound) pork butt roast
- 1 1/2 tablespoons Hawaiian sea salt
- 1 tablespoon liquid smoke flavoring

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.