



Kalua Pork

with apple juice



6 servings



6 hours

Prep time: 10 min.

Cook time: 12 hours in a smoke or 6 hours in a crockpot on high or until fork tender.

INGREDIENTS

1 pork butt or shoulder

Liquid smoke

Hawaiian or kosher salt

Apple juice

DIRECTIONS

1. Rinse pork with cold water and vinegar to clean the meat and pat dry.
2. Pour liquid smoke over the entire butt and generously season with salt.
3. Place in your pan or crockpot and pour apple juice to cover the entire bottom of the pan with about an inch in depth. If using a roasting pan tent your pan with aluminum foil.
4. Your meat is done when it is fork tender, let it cool remove the fat cap, and shred with a fork or hands,
5. Place the finished product in a serving pan and pour the remaining juice from your pan to keep the meat moist.

