



Boston Butt, Crockpot

Ingredients:

Boston butt roast
Crock pot liner
1-1/2 tsp salt
1 tsp black pepper
No salt added salad spice blend
1 tsp liquid smoke, optional
3/4 cup hot water
onion, cut into quarters



Instructions:

Place roast in a lined crockpot, and season with salt, black pepper, and a salad blend. Fresh sage or herbs can be added if available. Add onion around the roast. Mix liquid smoke with hot water and pour it around the edges without knocking off the seasonings. Cook on low for 8 to 10 hours.

“Pork pairs well with sweet potatoes. Leftover pork can be diced and combined with Recipe # 591, barbecue sauce to create sandwiches for another night's meal Serve it alongside Recipe #571, potato salad and Recipe #555, coleslaw.” - Tammy