

Boston Butt Roast (Crockpot)

BOSTON BUTT ROAST

CROCK POT LINER

1 1/2 TSP. SALT

1 TSP. BLACK PEPPER

LIGHTHOUSE FREEZE DRIED SALAD BLEND

1/2 TSP. LIQUID SMOKE

3/4 CUP HOT WATER

1 ONION (CUT IN QUARTERS)

Line crockpot with crockpot liner. Add Boston butt roast. Sprinkle with salt and black pepper. Sprinkle with Lighthouse freeze dried salad blend (or other if you do not have it use any other salad blend) If you have some fresh sage or other herbs that would be even better. Add onion around roast.

Mix liquid smoke in hot water and pour around edges (do not knock off seasonings)

Cook on high for 2 hours and turn down to low setting for 4 hours. Servings depend on size of roast.

Or cook on low for 8-10 hours.

"Pork pairs well with sweet potatoes. Chop up leftovers, add your favorite BBQ sauce and eat sandwiches another night for dinner with potato salad and Cole slaw...Tammy"