

BBQ Pork Sliders

5 lbs. Pork butt roast
1Tbs. Liquid smoke
2 1/2 Tbs. Hawaiian red sea salt, divided
BBQ sauce
Buns, sliders or regular size

Other sea salt works, but I use the authentic red salt from Hawaii. You can find it at specialty grocery or cookware stores if it is not at your supermarket.

Preheat the oven to 325 degrees.

Rub the pork with the liquid smoke and 1 1/2 Tbs. of salt. Double wrap in foil sealing completely. Place in roasting pan.

Bake in preheated oven for about 5 hours. Pork should be tender enough to shred. Cool to room temperature before shredding. Sprinkle the shredded pork with the remaining salt to taste.

When ready to serve, reheat the shredded pork with any drippings in a Crockpot or 325 degree oven. Serve on a bun with your favorite BBQ sauce.

This pork is also very good when used as a filling for a burrito with New Mexico red or green chile sauce.

*Recipe courtesy of Debbie Caffrey & Charlotte Angotti