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Bridgewater, NJ Hotel Executive Chef Shares Football Tailgating Recipe

Bridgewater Marriott Hotel's Executive Chef Kevin Goodchild cooks up signature slow-cooked pork carnitas and shares recipe with football fans everywhere.



Bridgewater, NJ — The [hotels in Bridgewater](#) know that tailgating is a football season rite of passage, and as the competition starts to heat up on the field, Executive Chef Kevin Goodchild of Tbones Restaurant at the Bridgewater Marriott, shares his recipe for those who want to venture beyond the ordinary burgers and steaks.

According to Chef Goodchild, this recipe can be made the day before at home and then reheated at the stadium — and it goes great with a cold beer or a favorite beverage of choice!

Chef Goodchild believes that great dishes like this set apart this Bridgewater restaurant hotel from other Bridgewater, NJ hotels. Guests who wish to experience the exceptional [Bridgewater dining](#) in person can make a reservation at Tbones Restaurant.

Slow Cooked Pork Carnitas

Ingredients:

- 2 teaspoons garlic powder
- 1 teaspoon sea salt
- 2 teaspoons dried oregano flakes
- 2 teaspoons ground cumin
- 2 teaspoons dried ancho chile powder
- 7 lbs boneless pork shoulder
- ¼ cup vegetable oil
- 1 cup good quality chicken stock
- Toppings (according to taste) (Such as pico de gallo, mango salsa, shredded cheddar, fresh lime, sour cream, smashed avocados, jalapenos, cilantro leaves, etc.)
- 24 (6-inch) flour tortillas

Preparation:

Make this the day before. Preheat oven to 275 degrees. In a large bowl combine all the spices and rub spice mixture over the entire pork shoulder. Rub with the vegetable oil and place in a roasting pan with a wire rack. Roast slow and low for 6 to 8 hours.

Remove from oven (pork will literally fall apart) and break apart with hands until shredded. Transfer to container, stir in all pan drippings and refrigerate overnight.

On tailgate day, reheat mixture slowly in a heavy bottomed pan with the chicken stock. Keep on a medium heat on the grill.



To serve: flash grill the flour tortillas, spoon on pork carnitas mixture, add a squeeze of the fresh lime and build with the remaining toppings. Fold bottom of each tortilla over filling fold in the sides. Enjoy!

About Tbones Restaurant

[Tbones at the Bridgewater Marriott](#) offers an upscale dining experience that meshes authentic Tuscan cuisine with classic American ambiance. The seasonal menu focuses on local, sustainable products -- each dish comes at its freshest and most flavorful best. For additional information on Tbones, visit our website.

About the Bridgewater Marriott Hotel

The Bridgewater Marriott in Bridgewater, New Jersey offers stylish, well-appointed accommodations featuring Marriott signature bedding and 42" LCD TVs; Tbones A Tuscan Steakhouse; Martini's Lounge; and 11,307 square feet of meeting and event space. For additional information, visit www.bridgewatermarriott.com or call 1-888-887-7869.

