



MICHELADA

by Chefs Gustavo Vega & Rachada Prayong-Russell

THE INGREDIENTS

- key lime juice or ReaLime, to taste
- 4 1/2 ounces Clamato® Tomato Cocktail
- 1 dash Worcestershire® sauce
- 2 dashes Tapatio®, Cholula® or Tabasco® sauce
- 1 (12 ounce) lager bottle beer (we used Modelo Especial)
- ice (cubed, not crushed), as needed
- 1 lemon or lime wheel
- Tajin®

THE EQUIPMENT

- cocktail shaker  (preferably metal)
- frosty glass 
- thirst

THE METHOD

1. Prepare your glass: Pour Tajin onto small plate. Pour lime juice onto another small plate. Dip rim of glass into juice lime, then dip carefully into spice blend to rim the glass. Fill glass with preferred amount of ice and set aside. 
2. In a shaker with cubed ice, combine key lime juice, Clamato®, Worcestershire® sauce and Tapatio® sauce; shake vigorously for 12 seconds.
3. Pour into your prepared glass, then finish the fill with beer. Garnish with lime or lemon wheel.
4. Enjoy responsibly!

