

THE MICHELADA - 3 VERSIONS

A Michelada is a refreshing, spicy, lovely beverage made with Mexican Lager. There are many variations, but these are my three favorites (so far).

CLASSIC MICHELADA: the classic Michelada is made with tomato juice, hot sauce, and spices. Sometimes called a Bloody Beer, it's the Mexican version of the Bloody Mary.

Ingredients.

- 10 oz. mexican lager (Carona, Pacifico, Tecate)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon celery salt
- 1/4 teaspoon Old Bay seasoning
- 2 tablespoons lime juice
- 1 1/2 oz. tomato juice
- 1/4 teaspoon soy sauce
- 1/2 teaspoon Worcestershire sauce
- a few dashes Tabasco hot sauce
- lime wedge
- ice

Directions.

Mix together the kosher salt, celery salt and Old Bay seasoning. Rub a bit of lime around the rim of your glass and coat the rim in the mixture. Fill the glass with a handful of ice cubes.

In a separate glass mix together the tomato juice, lime juice, soy sauce, Worcestershire sauce and Tabasco. Pour the mixture over the ice. Add 10 oz. of beer. Stir to combine. Garnish with a lime wedge and a pinch of the rim seasoning.

SPICY MICHELADA: this spicy version skips the tomato juice but adds a kick with a flavorful hot sauce. It's refreshing and spicy.

Ingredients.

- 10 oz. mexican lager (Carona, Pacifico, Tecate)
- 1/2 oz. lime juice
- 1/2 teaspoon Cholula Hot Sauce
- 1/4 teaspoon soy sauce
- 1/2 teaspoon Worcestershire sauce
- kosher salt
- celery salt
- lime wheel
- ice

Directions.

Rub a bit of lime around the rim of your glass and coat the rim with kosher salt. Fill the glass with a handful of ice cubes.

In a separate glass mix together the lime juice, soy sauce, Worcestershire sauce and Cholula. Pour the mixture over the ice. Add 10 oz. of beer. Stir to combine. Garnish with a lime wedge and a pinch of celery salt.

SUERO: this isn't exactly a Michelada but it's in the same family. Sueros are popular in Oaxaca, Mexico... and our house. I add a little jalepeño for a bit of heat and lime zest on the rim for more flavor.

Ingredients.

8 oz. mexican lager (Carona, Pacifico, Tecate)
1-2 oz. lime juice (depending on how tart you'd like it)
1/2 teaspoon kosher salt
zest from 1/2 lime
lime wheel
1 slice fresh jalepeño
ice

Directions.

Mix together the kosher salt and lime zest. Rub a bit of lime around the rim of your glass and coat the rim in the mixture. Fill the glass with a handful of ice cubes. Pour the lime juice and beer into the glass. Garnish with a lime wheel and slice of jalepeño.

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