Michelada Cocktail

Description

I think of the michelada as a thirst-quenching cocktail for a lazy afternoon. Hops and carbonation (in the form of beer) are blended with savory-sweet tomato juice to produce a refreshingly spicy drink that goes down fast.

Summary

Yield: 1
Prep Time: 5 minutes
Category: Drinks
Cuisine: American

Ingredients

- 2 tbsp Bloody Mary Mix
- 1 tbsp fresh lime juice
- 3 lime wedges
- 1 tbsp sea salt
- 1 1/2 tsp Ancho Chili Powder
- 1 Lime Wedge
- 1 tbsp Hot Pepper Sauce Tabasco or Cholulu
- 12 oz Mexican Beer

Instructions

Make the salty spicy rim (optional)

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1. On a small plate, stir together the salt and chili powder. Moisten the rim of a tall glass with the lime wedge by forcing it onto the rim and running it around the perimeter. Then dip the rim in the salt mixture to coat. Toss the lime wedge to the side for another use or discard.

Make the michelada
2. Pour the tomato juice, lime juice, and hot pepper sauce into a pitcher or very tall glass and stir to mix well.

Divide the mixture among 2 glasses. Add enough ice cubes to each glass to fill about 2/3 full.

Gradually pour in the beer and serve each with a lime wedge on the side.

We think you can take it from here…although be sure to consume your michelada relatively quickly, before the ice has a chance to melt into a puddle and dilute your perfect proportions.