



Michelada Beer

NIBBLEDISH CONTRIBUTOR

Ingredients

The Michelada is a popular Mexican alcoholic beverage of a genre known in Spanish as *cerveza preparada* (prepared beer) and in English as a variety of cocktail. There are several variations. In some cases it is similar to a Bloody Mary but containing beer instead of vodka, although a less complicated concoction of Mexican beer with sauces and lime juice added (see recipe below) is also referred to as a Michelada. In Brazil is known as Beer Suja!

- 1/2 cup fresh lime juice
- 1 (12 ounce) bottle beer (Mexican, such as Corona or Pacifico)
- 1-2 dash worcestershire sauce (vegetarian brands are available)
- 1-2 dash Tabasco sauce (or some other hot red pepper)
- 1/2 lime, cut into wedges

Instructions

Dip rims of 2 tall chilled glasses into a saucer of water, shake off excess, then dip rims into a saucer of salt.

Fill each glass halfway with ice, then about one-third full with lime juice, and top off each with beer.

Add Worcestershire and Tabasco to each. Garnish with lime wedges.

The simplified and more of used Michelada recipe

- Fill a glass with ice cubes.
- Add juice of one lime.
- Add hot sauce or dried chili flakes al gusto.
- Add a sprinkle of salt, or leave out if the hot sauce is sufficiently salty.
- Pour in one beer, preferably a European style lager beer that finishes bitter, a variety that includes most Mexican beers. Avoid American style beers that finish sweet.