



Micheladas – Mexican Style Beer

Makes one 8 oz. glass of beer

½ a 12 oz. bottle of Mexican beer
3 TBS lime juice
Dash Tabasco or Tapatio or Cholula
Dash Worcestershire or soy sauce or Maggi Sauce
Pinch of salt
Pinch of black pepper
Ice cubes
Salt to rim the glass – place it on a plate
Cut lime for the rim
Chilled glass

Rub some cut lime on the rim of your chilled glass and place the wet rim on the salt. Carefully pin the glass so as to cover the whole rim.

Add some ice cubes into the glass and 3 TBS lime juice. Add the beer and serve.

FOR MICHELADA ESPECIAL (SPECIAL):

Add 3 TBS lime juice to a salt rimmed chilled glass. Add a dash of hot sauce, dash of Worcestershire, pinch of salt and pinch of pepper. Mix with a spoon.

Add the ice and pour in the beer. Serve and enjoy!

Especial - CALORIES 97.79; FAT 0.12 grs (sat 0.03; mono 0.02; poly 0.04); PROTEIN 1.26 grs ;
FIBER 0.68 grs; CARBS 12.33 grs; CHOLESTEROL 0.00 mg; IRON 0.32 mg; SODIUM 364.93 mg;
CALCIUM 23.63 mg