



From Our Family to Yours

Michelada with Succulent Cooked Shrimp Garnish

Time to spice it up! Try this refreshing Michelada recipe, a classic Mexican cocktail made with beer, tomato juice, lime juice, Worcestershire sauce, soy sauce, hot sauce and more. We like ours spicy!

Ingredients

12 oz Light Mexican Beer (Corona, Sol, Tecate or Modelo)

12 oz Tomato Juice (SKU #862166)

¼ cup Lime Juice (SKU #860858)

1 tbsp Worcestershire Sauce (SKU #862046)

1 tbsp Soy Sauce (SKU #862031)

2 tsp Hot Sauce (SKU #862021)

Ice

For the Rim:

1 tsp Chili Powder (SKU #68083)

1 tsp Salt (SKU #92274)

Limes (SKU #860858)

1 lb Cooked Shrimp (SKU #44220)

Celery (SKU #860850)

Grape Tomatoes (SKU #89098)

Instructions

Place enough salt and chili powder in a wide, shallow dish to cover the bottom. Rub the rims of two glasses with the lime wedges (or use the reserved lime rinds) and dip them into the spicy salt mixture. Fill the glasses with ice and set aside. Divide the Worcestershire sauce, soy sauce, hot sauce, lime juice, beer and tomato juice into each glass. Mix well. Garnish with cooked shrimp, celery and cherry tomatoes.

CHEF TIP: To prepare for a party, pour everything but the beer in then top with beer when guests are ready.

**Recipe sourced from Aqua Star*

