



## RECIPES

### Michelada

Excerpt from [\*Viva Tequila!: Cocktails, Cooking, and Other Agave Adventures\*](#) by Lucinda Hutson (© 1995 and 2013 Lucinda Hutson) used with permission of the [University of Texas Press](#).

*¡Compre una michelada. Los mejores están aquí!* cry vendors selling drinks from stalls in the outdoor market of Lake Chapala. Especially welcome on hot, dusty afternoons, micheladas are a favorite: a *chela* (cold beer) flavored with chile, spicy seasonings and tart lime juice. Micheladas are a tasty chaser to accompany a shot of tequila. Some simply pour the tequila shot into the bubbly brew.

Versions of this popular drink abound in Mexican cantinas, beach resorts, and bars north of the border; it seems every cantinero adds a special touch when making one. Budweiser has even put Chelada in a can, but like sangrita, it's better when you make your own!

When mixing a michelada, cold beer is essential (and some ice cubes in the glass, in my opinion), as well as some combination of Worcestershire, soy, and/or Maggi seasoning, and salt and pepper. Some like to add a generous splash of spicy Bloody Mary mix; I prefer adding Sangrita for color and kick. Others add a shot of Clamato, a clam-flavored tomato juice beverage and purported hangover cure.

### Ingredients

Chilled glass rimmed with lime and coarse salt or Cantina Classic Spicy Mexican Seasoned Salt  
2 or more teaspoons of Salsa Valentina, Tabasco, habanero, or your favorite bottled chile sauce  
Sangrita, spicy Bloody Mary mix, or Clamato to taste, optional  
Juice of 2 Mexican limes  
Generous dash of Worcestershire and/or Maggi seasoning  
Pinch of seasoned salt  
Freshly ground black pepper to taste  
A big shot of tequila reposado  
1 cold Mexican beer, preferably Bohemia or Negra Modelo  
Lime as garnish  
Ice, optional

### Directions

Rim iced mug with lime and salt. Mix together the chile sauce, lime, Worcestershire, Maggi, salt, and pepper in the mug; add some ice cubes. If you choose to mix in the tequila and the sangrita or spicy Bloody Mary mix, do so now. (Otherwise, serve a shot of tequila separately.) Slowly add beer, stirring gently. Garnish and serve.

**Note**

Stage a chelada cantina at your next party. Encourage guests to customize their own concoction in this "deconstructed" version. Provide iced glasses and cold Mexican beer, a chilled pitcher of Bloody María or Sangrita, chilled Clamato juice, a variety of bottled hot sauces and condiments, Cantina Classics Spicy Mexican Seasoned Salt, tequila reposado, and lots of fresh-cut limes.