

# Michelada

A very unauthentic take on a Mexican classic

*Traditionally this drink is crisp Mexican lager, lime juice and seasoning however version is more similar to a Bloody Mary, with the mezcal providing a hint of smoke.*

## Specs:

15ml (1/2oz) mezcal (optional)

60ml (2oz) tomato juice (optional)

15ml (1/2oz) Maggi seasoning

15ml (1/2oz) Worcester sauce

15ml (1/2oz) lime juice

10ml (1/3oz) agave syrup

5 dashes Tabasco or other hot sauce (to taste)

Pinch black pepper (to taste)

Tajin or salt rim

Mexican beer

## Equipment:

A jigger

A barspoon

A large glass or mug

## Method:

Rim your glass by running a lime wedge around the outside then dab in Tajin or salt, shake off any excess.

Add all of your ingredients except the beer to your glass, then fill with beer to about halfway.

Top with ice and serve with the rest of the beer on the side.

## Suggested ingredients:

The mezcal is just a spike here so you don't have to use anything too good- *Vida* or *Quiquiriqui* are the usual go tos for cocktails as it is still made in a traditional and sustainable way but sits at a good price point.

The beer should be crisp and clean. Mexican is, of course, traditional so we used the *Corona* but any easy drinking lager will work.

FOR MORE RECIPES VISIT

[WWW.BEHINDTHEBARWITHCARADEVINE.COM](http://WWW.BEHINDTHEBARWITHCARADEVINE.COM)

& SUBSCRIBE TO [YOUTUBE.COM/C/BEHINDTHEBAR](https://www.youtube.com/c/behindthebar)