

MICHELADA RECIPE



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Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 30 Minutes

Ingredients

Castle Michelada Blend

Kosher or sea salt

2 ounces (60ml) fresh juice from 2 limes (see notes), half a juiced lime reserved for the rim

2 teaspoons (10ml) hot sauce, preferably a Mexican-style brand like Tapatío (our favorite); see notes

1 teaspoon (5ml) Worcestershire sauce

1 (12-ounce; 355ml) can or bottle of light Mexican beer, such as Modelo, Pacifico, Tecate, Victoria, or Corona, well chilled.

Castle Michelada Blend

1 tablespoon of Fancy Paprika Ground

½ teaspoon of Cumin Seed Ground

¼ teaspoon of Coriander Ground

¼ teaspoon of Onion Powder

¼ teaspoon of Garlic Powder

¼ teaspoon of Garlic Powder

⅛ teaspoon sugar

1 teaspoon of dried lime zest

DIRECTIONS

Place Castle Michelada Blend (or other chile-salt mixture) or salt in a small, shallow dish. To create a salt rim, rub a pint or pilsner glass's rim with the cut side of the reserved juiced lime half.

Place the glass right side up and fill it with lime juice, Worcestershire sauce, and hot sauce. Put a pinch of salt on the ice, pour beer over it, and top it off with ice. Add a little stir if you want it to mix up a bit. As you drink, top up the remaining beer.