



Makes: 4 servings

Prep Time: 15 minutes

Total Time: 15 minutes

Ingredients

For the Michelada Mix:

- 2 cups Clamato juice
- 1/3 cup fresh lime juice (about 3 limes)
- 2 tbsp fresh lemon juice (about 1 lemon)
- 2 tbsp pepperoncini brine
- 2 tbsp Worcestershire sauce
- 1 tsp Maggi seasoning
- 1 tsp celery salt
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 tbsp hot sauce (such as Tapatío or Valentina), plus extra if you like more heat

For Serving:

- Lime wedges
- Tajín seasoning for the glass rims
- Well-chilled Modelo or your favorite Mexican lager
- Ice

Instructions

Prepare the Mix:

Add the Clamato juice, lime juice, lemon juice, pepperoncini brine, Worcestershire sauce, Maggi seasoning, celery salt, kosher salt, black pepper, and hot sauce to a pitcher. Stir until

everything is thoroughly combined. Give it a taste and adjust the seasoning or heat level as desired.

Rim the Glasses:

Rub a lime wedge around the rim of each glass. Pour some Tajín onto a small plate and dip the rims into the seasoning to coat.

Build the Micheladas:

Fill each glass with ice. Pour in about 1/2 cup of the prepared Michelada mix, then slowly top with cold beer. Stir gently to blend the flavors without losing too much carbonation.

Serve:

Garnish with a fresh lime wedge and serve immediately while ice cold.

Inspired by a recipe from The Defined Dish