

## MORTON & BASSETT SPICES®

# Spicy Michelada



- 1 teaspoon Morton & Bassett Chili Powder
- 1/2 teaspoon Morton & Bassett Cayenne Pepper
- 1 cup Clamato juice
- 1 lime, sliced into wedges
- 1 teaspoon lime zest
- 1 teaspoon flaky salt
- 2 light Mexican style lagers
- 1 tablespoon Worcestershire Sauce
- 1 tablespoon soy sauce
- 2 tablespoons of hot sauce of your choice
- 2 cups ice

On a flat dish, mix the M&B Chili Powder, M&B Cayenne Pepper, lime zest, and flaky salt. Combine well. Using one lime wedge, rub the rim of the glasses so they're juicy. Dip the glass rims into the spicy salt mix so they're fully coated. Fill glasses up with ice, and pour in 6 ounces of lager beer to each glass. Top with 1/2 a cup of Clamato juice in each glass. Add in Worcestershire and soy sauce, and a big squeeze of lime juice to each glass. Give a good stir and top with a few dashes of hot sauce. Serve with a lime wedge.

**Servings: 2 | Time: 5 minutes**



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