

SPICY MICHELADA

Ingredients (makes 2 cocktails)

- 2 tsp honey
- 2 tablespoons chilli salt (or salt)
- 2 limes, juiced (+2 wedges for garnish)
- 2¹/₂ teaspoons Worcestershire sauce
- 2 teaspoons hot sauce*
- 1 teaspoon soy sauce
- 1¹/₂ jalapeno, sliced and seeded
- ice

Method

1. Make two separate plates, one with the honey and one with chilli salt. Dip the rims of your glass into the honey first and then the salt.
2. Half fill a large cocktail shaker with ice followed by lime juice, beer and sauces.
3. Shake until well combined and pour into your glasses.
4. Garnish with sliced jalapenos and a lime wedge.

*A vinegar based sauce is best for this recipe but you can also try a chipotle sauce for a smoky flavour.

We used Diemen's Original Hot Sauce.



ChilliBOM