

Michelada

At its most basic, a michelada -- from “mi chela helada,” or my cold beer -- is simply beer, salt and lime over ice. But as people are wont to do over the course of time and across continents, people have finagled the base recipe to make it their own. And it works, so you should too! Ours embraces the spicy, tangy and complex flavors of Mexican seasoning mixes and dresses it up with appropriately poetic garnishes. Pairing salame and jicama sounds peculiar until you try it. Turns out, they’re natural companions. Rich and sultry with crisp and cool: It’s a yin and yang that works every time.

Ingredients

Two 12-ounce bottles Mexican lager, chilled
3 cups tomato juice, chilled
1/2 cup fresh lime juice
1 tablespoon liquid Maggi seasoning (See Cook’s Notes)
1 tablespoon hot sauce (more or less to taste)
1/4 cup Tajin seasoning (See Cook’s Notes)
6 lime wedges
Ice
Six 1/2-inch cubes jicama
Six 1/2-inch discs fuet salame

Directions

Pour the beer, tomato juice, lime juice, Maggi and hot sauce into a pitcher and stir gently to combine.

Sprinkle the Tajin on a small plate. Wet the edges of 6 pint glasses with a lime wedge and drop the wedge into the glass. Turn the glasses upside down, one at a time, and roll in the Tajin to season the rim. Carefully fill each glass with ice. Divide the michelada among the glasses.

Dip the jicama cubes in the tajin. Spear each with a cocktail skewer, then spear a piece of fuet salame onto each skewer and garnish the drink.

Cook’s Notes

Maggi seasoning liquid contains MSG, so expect a full-on umami hit with this. Tajin seasoning is a blend of chile peppers, salt and dehydrated lime juice found at Mexican or Latin American markets. It’s known as a “fruit seasoning” because people sprinkle it on mangoes and watermelon. If you can’t find, just mix some salt with ground chile powder and rim the glass with a lime wedge.

total time: 20 minutes
active prep: 20 minutes
serves: 6
difficulty: easy