

Authentic Michelada

Learn to make an authentic Mexican Michelada with this easy recipe. A spicy, tangy beer cocktail perfect for hot days and gatherings.

5 min

PREP

5 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Authentic Michelada

Ingredients

- 1 beer
- 2 tbsp lime juice
- 1 tbsp Worcestershire sauce
- 1 tbsp soy sauce
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili powder

Instructions

- 1 Prepare the rim**

Mix equal parts coarse salt and chili powder on a small plate. Run a lime wedge around the rim of 2 tall glasses, then dip each rim into the salt-chili mixture, rotating to coat evenly.
- 2 Make the michelada base**

In each rimmed glass, combine 1 tablespoon fresh lime juice, 1 tablespoon Worcestershire sauce, 1/2 teaspoon soy sauce, 1/2 teaspoon hot sauce, and a pinch each of black pepper and chili powder.
- 3** Stir the mixture gently with a spoon to combine all the seasonings into a smooth base.
- 4** Fill each glass three-quarters full with ice cubes, leaving room for the beer.
- 5** Slowly pour cold Mexican lager into each glass, tilting the glass slightly and pouring down the side to minimize foam, until the glass is nearly full.
- 6** Stir gently once with a long spoon to combine the beer with the seasoning base without creating too much foam.
- 7** Garnish each glass with a lime wedge on the rim and serve immediately while cold.

Tips

Always use fresh lime juice rather than bottled for the best flavor and authentic taste.

Chill your beer thoroughly beforehand - the colder the better for this refreshing cocktail.

Rim only half the glass with salt mixture so drinkers can control how much salt they get with each sip.

Mix the sauce ingredients first before adding beer to ensure even distribution of flavors.

Adjust the spice level gradually - you can always add more hot sauce but you can't take it away.

Use coarse kosher salt mixed with chili powder for the rim - it adheres better and provides more flavor.

Serve immediately after preparation to maintain carbonation and prevent dilution.

Keep extra lime wedges handy so guests can adjust acidity to their preference.