



Mexican Michelada

Wayne Grady, 2012 Springsong Guest Author, spends half the year in Mexico, where he first encountered this national tippie. “Think of sitting on the roof terrace of a Mexican hacienda,” he writes. “Even in the shade of an umbrella the heat is barely bearable. Now think of holding an ice-cold beverage in your hand that is not a Margarita. You are holding a Michelada, which is like a Bloody Caesar made with beer.” In other words, a drink that is half Canadian and half Mexican, and thoroughly delicious. Here’s how to make it. Remember, in Mexico exact measurements are as rare as roadrunners.

INGREDIENTS

1 BOTTLE OR CAN OF BEER, Mexican if possible. If you are a non-alcohol drinker, non-alcoholic beer works just as well. Corona makes a nice non-alcoholic beer called Cero, but these days you may want to avoid anything called Corona.

1 LIME, fairly small, about the size of a moorhen’s egg.

CLAMATO JUICE. Some recipes call for tomato juice, but that would make it a Bloody Mary with beer.

HOT SAUCE. I like Tabasco, because Tabasco is a Free and Sovereign State within Mexico, famous for its tabasco peppers. Tabasco sauce is made from an ancient secret recipe involving tabasco peppers, vinegar and salt.

MAGGI SAUCE. You can substitute Worcestershire sauce, but I prefer Maggi, mainly because Maggi is easier to pronounce than Worcestershire. Try going into a tienda in Mexico and asking for Worcestershire sauce.

SALT. I like salt from the Pink Lakes of Las Coloradas, at the tip of Mexico’s Yucatan peninsula. It is flamingo pink, but a little recherché.

METHOD

With a slice of lime, moisten the rim of a sleeve or other large glass and twirl the rim in a saucer of salt.

Pretty much fill the glass with ice cubes. I forgot to mention ice cubes in the Ingredients, sorry.

Fill the glass about a quarter full with Clamato juice.

Add about four splashes of Tabasco. More if you like it hot and spicy, none if you’re allergic to chiles. Four will make the top of your scalp tingle, but only the top of your scalp.

Add about six splashes of Maggi or Worcestershire. You can increase this amount with the second glass if you find this one too thin.

Add the juice of the lime. It may not look like a lot of lime juice, but it will be enough.

Fill the glass with beer. Stir. Garnish with the lime slice you used to salt the rim. Waste not, want not.

Enjoy.