

CHAMOYADA = MICHELADA WITH CHAMOY !

Serves 4

¼ of a jar of CHEZWaWa small-batch Salsa Chamoy (+/- 60gr) **

2 large spoonfuls of Tajin or similar chile lime seasoning **

Juice of 2 large limes

500ml clamato, bloody mary mix or tomato juice

4 small spoonfuls of worcestershire sauce

Mexican hot sauce to taste

Pinch of salt and pepper

4 bottles of cold Mexican beer **

Pour the Salsa Chamoy in a wide shallow bowl. Do the same with the chile lime seasoning. Dip rim of glasses in chamoy, then into seasoning until well coated.

To each of the 4 glasses, add juice of half a lime, ¼ of the clamato or tomato juice, 1 small spoonful of Worcestershire sauce, hot sauce to taste, and a pinch of salt and pepper.

Then fill each glass up to the top with crushed ice or cubes, and pour to the rim with beer. Stir with a long spoon or straw and serve along with the remaining beer bottles (which you should pour into glasses as you drink). Enjoy!

**** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.***