

## **CHAMOYADA = MICHELADA WITH CHAMOY !**

**Serves 4**

**1/4 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, 1/4 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.***