

THE N/A DRINK REVIEW



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HOT SUN MICHELADA

INGREDIENTS

- 3-4 lime wedges
- 1 Tbsp. Worcestershire
- 3 drops Tobacco or other hot sauce
- Light N/A beer
- Tajin or kosher salt for rim of glass
- Optional-Splash of Tomato or Clamato juice

DIRECTIONS

1. Run one lime wedge around the rim of the serving glass then press glass in a dish of Tajin or kosher salt to create rim.
2. Squeeze and drop all lime wedges into glass.
3. Measure in Worcestershire & Tabasco.
4. Fill glass with ice then slowly, top with beer.
5. Add straw and carefully give a stir.
6. Serve with more limes, hot sauce & optional additions.

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