

MICHELADA MOCKTAIL

INGREDIENTS

- Lime wedge
- Celery salt
- Worcestershire sauce, to taste
- Tabasco, to taste
- 1 can 0% alcohol beer
- ¼ cup lime juice, freshly squeezed
- Clamato juice
- Pickles, beans, or celery for garnish (optional)

TO PREPARE

- Use a lime wedge to wet the rims of two glasses, then twist in a plate of celery salt.
- Fill glasses with ice.
- Add a few dashes each of Worcestershire and Tabasco to desired taste.
- Divide 0% beer and lime juice between glasses, top with clamato and stir.
- Garnish with your favourite fixings – like lime wedges, pickles or celery.

