

Si Señor's

MICHELADA

NO ORDINARY
BEER

By Kelly Jameson
Photography by Russell Bamert

Okay, I'll admit it. I can't resist a frothy michelada. Not even on Mondays. They're cool, they're refreshing, and since they require you to pour the beer out of the bottle, they let ladies still feel like ladies at the bar.

Loosely translated, michelada means "my cold beer" in Spanish. A version of what we're used to on this side of the border gained fame in Mexico, and made it's way into the United States in a



lighter, less complicated form. Originally, micheladas were a mixture of dark beer (such as Negra Modelo) and a Bloody Mary-like concoction of lime juice, Worcestershire sauce, soy sauce, Tabasco and black pepper. Today, a michelada is a light beer poured over lime-laced ice cubes in a salt-rimmed glass. Ole!

Ryan Vigil has been tending bar at Si Senor restaurant for three and a half years, and has mixed many micheladas. "The secret to a good michelada is fresh squeezed lime juice," says Ryan, who guesses it takes about two limes to get the right amount of lime juice at the bottom of the glass. "People usually order a michelada with a light Mexican beer, like Tecate or Corona. You typically don't use a dark beer." Here's a tip to keep the salt lined on the rim: sip your michelada through a straw, if you can handle it. It keeps your mouth away from the glass, and the salt on the rim, so there's plenty left to finish the glass, and order another.

ORIGINAL MICHELADA
For the brave at heart

- ½ lime, preferably a Key lime
- Coarse salt
- 2 dashes Worcestershire sauce
- 1 dash soy sauce
- 1 dash Tabasco sauce
- 1 pinch black pepper
- 12 ounces beer, preferably a dark Mexican beer

Squeeze the juice from the lime and reserve. Salt the rim of a highball glass by rubbing it with the lime and dipping it in coarse salt. Fill with ice. Add lime juice, Worcestershire, soy sauce, Tabasco and pepper. Pour in beer, stir and serve, adding more beer as you sip. Yields one cocktail.

SI SENOR MICHELADA
For us traditional types

- 2 large limes
- coarse salt
- 12 ounces light Mexican beer
(Corona works well, as does Tecate or Sol)

Squeeze juice from both limes and reserve. Salt the rim of a highball glass by rubbing it with the lime and dipping it in coarse salt. Fill with ice. Add lime juice and slowly pour beer into glass, being careful not to let the beer get too frothy. The more foam that rises to the top, the less salt you'll have on the rim. Garnish with a slice of lime.



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