



Clam Broth Michelada - Clam Juice & Beer

This spicy popular Mexican drink will have you craving more when using clam broth to make your own tomato clam juice. Serves 1

- 1 Envelope St. Ours Clam Broth
- 1 fresh lemon
- 4 oz tomato juice
- dash of hot sauce
- dash of Worcestershire
- dash of soy sauce
- salt for rim of glass
- 7 oz Mexican beer
- 1 fresh jalapeno,
• seeded, sliced thin

Dissolve St. Ours Clam powder in 4 oz hot water, whisk in the juice of ½ the lemon, tomato juice, hot sauce, Worcestershire, and soy, set aside to cool. Rim a tall drink glass with salt, fill with ice and slowly pour in half the beer, add ½ the clam juice mixture and stir gently. Top off with more beer and juice to fill the glass. Garnish with a wedge of lemon and a slice of jalapeno to taste.

<https://saintours.com/recipes/drinks/>