

## Smoky Cucumber Micheladas





**Preparation time:** 20 min

**Difficulty:** Easy

### Filling

- Can of Chipotles in Adobo: 1/2 teaspoon
- Cucumber Juice: 1/2 ounce
- Cucumber Spears: To taste
- Hot Sauce: Dash
- Lime Juice: 1 ounce
- Lime Wedges: To Taste
- Mexican Beer: 5 ounces
- Pomi Tomato Juice: 2 ounces
- Soy Sauce: 1/2 teaspoon

### For this recipe we used:

Tomato Juice 2 ounces



### Preparation

If you've never had a michelada, it's similar to a bloody mary in that it's a tomato juice based cocktail, but it's made with beer instead of vodka! It's also got lime juice, and it's typically rimmed in coarse salt like a margarita.

And these are a little different than the classic version, because I made them a little smoky and a little cucumber-y. I really love cucumber cocktails, and I thought the refreshing nature of the cucumber juice would taste amazing with the smokiness from a little chipotle in adobo.

To make the cucumber juice, literally all you do is throw a seedless cucumber into your blender or food processor, and purée it. Then, just strain it through a fine mesh strainer or cheesecloth, and you're left with perfect, fresh cucumber juice.

1. Make the salty chili rim. On a small plate, mix together the coarse salt and chili powder. Moisten the edge of your glass with a lime wedge and rim in the chili salt. Fill the glass with crushed ice. Add the tomato juice, cucumber juice, lime juice, adobo sauce, soy sauce, and hot sauce and stir to combine. Top with the beer and stir to combine. Garnish with a cucumber spear and lime wedges. Serve!

Notes:

To make the cucumber juice, add 1 large seedless cucumber, chopped, to a food processor and blend until smooth. Pour through a fine mesh strainer or cheesecloth into a bowl and press all of the juice out. I usually press down in the strainer with the back of a spoon or just squeeze it out if I'm using cheesecloth!