



Pepper Jack and Tequila Lime Flavored Mac & Cheese Bite Michelada

A refreshing Michelada made with a spicy, tangy mix and garnished with crunchy **Pepper Jack and Tequila Lime Flavored Mac & Cheese Bites**

Yield: 2 servings

Fred's

Ingredients:

- 2 Each - **Pepper Jack and Tequila Lime Flavored Mac & Cheese Bites [0142320]**, prepared according to package directions
- 1 Cold Light Mexican Beer (e.g. Corona, Modelo, or Pacifico)
- 1½ Cup - Tomato Juice
- ½ Lime, Freshly Squeezed
- 2 Dashes - Hot Sauce
- 2 Dashes - Worcestershire Sauce
- To Taste - Salt and Pepper
- ¼ Cup - Chile Lime Seasoning
- ½ Cup - Ice Cubes
- 2 Each - Salami Slices
- 2 Each - Queen Olive
- 2 Each - Calabrian Pepper

Directions:

1. Rub a lime wedge around the rim of a pint glass and dip it into chile lime seasoning.
2. Fill the glass with ice cubes.
3. Squeeze the juice of half a lime directly into the glass.
4. Add two dashes each of hot sauce and Worcestershire sauce, a pinch of salt, and a pinch of black pepper to the glass. Stir gently.
5. Slowly pour the cold beer into the glass, allowing it to mix with the other ingredients. **Eat Well, Live Well.**
6. Garnish with a slice of lime and a skewer of a **Pepper Jack and Tequila Lime Flavored Mac & Cheese Bites**, salami, queen olive and a Calabrian pepper.

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AJINOMOTO.