Salsa Michelada with TOSTITOS® Chip Rim

Ingredients

- 1 bag TOSTITOS® Cantina Thin & Crispy
- 2 oz. TOSTITOS® Restaurant Style Salsa
- · Leftover can of beer
- 1 lime
- 1 dash Worcestshire sauce
- 1 dash soy sauce
- 1 dash hot sauce
- 1-2 slices jalapeno
- · 2 teaspoons chile lime seasoning

How to make it

- 1. Crush Tostitos® chips with a rolling pin or by hand until chips are finely ground.
- 2. Mix the chile lime seasoning and Tostitos® in a wide mouth bowl.
- 3. Slide a wedge of lime around the top of a glass to wet it. Perrrfect!
- 4. Swirl the rim of the glass in the Tostitos® mixture until crushed chips coat the rim.
- Add a few ice cubes to the glass then pour in Worcestershire, soy sauce, hot sauce and lime juice.
- 6. Add in leftover beer and stir.
- 7. Top with Tostitos® Restaurant Style Medium Salsa and stir.
- 8. Top with jalapeno and a lime wedge before serving.
- 9. Kick your feet up and enjoy—you made it through July 4th. Well done, friend!





PREP TIME 30 mins



COOK TIME



TOTAL TIME



SERVING

6

Made with