



Salsa Michelada with TOSTITOS® Chip Rim

INGREDIENTS



PREP TIME

10min



COOK

TIME

0min



SERVES

1

- **1 bag** TOSTITOS® Cantina Thin & Crispy
- **2 oz** TOSTITOS® Restaurant Style Salsa
- Leftover can of beer
- **1** lime
- **1 dash** Worcestershire sauce
- **1 dash** soy sauce
- **1 dash** hot sauce
- **1-2 slices** jalapeño
- **2 tsp** chile lime seasoning

FEATURING



HOW TO MAKE

DIRECTIONS

- Crush TOSTITOS® chips with a rolling pin or by hand until chips are finely ground.
- Mix the chile lime seasoning and TOSTITOS® in a wide mouth bowl.
- Slide a wedge of lime around the top of a glass to wet it. Perrrfect!
- 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.
- Add in leftover beer and stir.
- Top with TOSTITOS® Restaurant Style Medium Salsa and stir.
- Top with jalapeño and a lime wedge before serving.
- Kick your feet up and enjoy—you made it through July 4th. Well done, friend!