



MICHELADA BLOODY MARY MARTINI



A chile lime seasoning-rimmed bloody mary made with fresh lime juice, served with a slice of bacon, celery, a **Breaded Hotzarella Stick**, **Spicy Breaded Corn Nugget with Jalapeños** and **Mini Spicy Steak and Cheese Taco**. Yield: 1 Serving

Ingredients:

| | | | |
|--------|--|-----------|----------------------|
| 1 Each | Breaded Hotzarella Stick [#0204320], Prepared According to Package Directions | 12 oz. | Amber Lager |
| 1 Each | Spicy Breaded Corn Nugget with Jalapeños [#0241720], Prepared According to Package Directions | ¼ Cup | Lime Juice |
| | | 2 tsp. | Worcestershire Sauce |
| | | 1 tsp. | Hot Sauce |
| 1 Each | Mini Spicy Steak and Cheese Taco [#0252920], Prepared According to Package Directions | As Needed | Chile Lime Seasoning |
| | | 1 Each | Bacon Slice, Cooked |
| 6 oz. | Bloody Mary Mix | 1 Each | Celery Stalk |

Directions:

- Mix together the bloody mary mix, amber lager, lime juice, Worcestershire sauce and hot sauce to make the bloody mary.
- Rim a serving glass with chile lime seasoning, then fill it with the bloody mary.
- Add in the slice of bacon and celery stalk, then skewer together the **Breaded Hotzarella Stick**, **Spicy Breaded Corn Nugget with Jalapeños** and **Mini Spicy Steak and Cheese Taco** and place it in the glass.

