

Bobbie's Michelada

Recipe by Robin "Bobbie" Rosenberg of Bobbie's Boat Sauce

Serves 2 | 5 minutes

Nothing satisfies on a hot day like a cold michelada, and this version from Bobbie's Boat Sauce founder Robin Rosenberg is currently our fave way to beat the summer heat. Bolstered by Boat Sauce's deep umami notes, it's a thirst-quenching cooler to please a crowd, whether landlocked or far out to sea. Ships ahoy!

2 oz Bobbie's Boat Sauce

1 oz Lime juice (juice from 1 to 2 limes)

1 oz pickled green bean brine (any pickle brine will do in a pinch)

1 oz bottled clam juice

A few dashes of Jugo seasoning sauce or worcestershire sauce

1 Can Picnic Pilsner from Away Days

Ice

Leftover limes from juicing

1-2 tablespoons Bobbie's Boat Dust

pickled green beans, to serve

lime wedges, to serve

Step 1 In a small bowl or clean mason jar, combine Bobbie's Boat Sauce, lime juice, pickle brine, and clam juice. Add a few dashes of Jugo or worcestershire to your liking. Shake or whisk to combine.

Step 2 Place about 1-2 tablespoons of Bobbie's Boat Dust in a small flat dish that is just wide enough for the mouth of your pint glass. Rub spent limes along the rim of your glasses, and then rotate them rim-side down in the dish, coating them with Boat Dust.

Step 3 Fill your glasses with ice, then half of the Boat Sauce mix per glass, then top with Picnic Pilsner.

Step 4 Garnish with more fresh lime, pickled green beans, and enjoy!