

NA MICHELADA WITH CALIFORNIA CHEESY SPICED RIM

YIELD: 10 BEVERAGES

INGREDIENTS

- 4 ounces Cotija cheese, finely grated
- 2 ounces Pt. Reyes Gouda cheese, finely grated
- .35 ounces lime zest
- 1.8 ounces Tajín seasoning
- .18 ounces smoked paprika
- .1 ounces granulated sugar

METHOD

TO MAKE NA MICHELADA WITH CALIFORNIA CHEESY SPICED RIM

- 1 Combine: Cotija cheese, Gouda cheese, lime zest.
- 2 Spread mixture thinly on parchment-lined sheet trays.
- 3 Dehydrate at low temperature until completely dry with no browning or color development.
- 4 Cool completely.
- 5 Pulse gently in food processor until texture resembles a fine savory powder.
- 6 Combine with: Tajín seasoning, smoked paprika, sugar.
- 7 Store airtight until service.



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METHOD

TO MAKE REAL CALIFORNIA CHEESY MICHELADA MIX

- 1.5 cups fresh lime juice
- 3 tablespoons Cholula hot sauce
- 3 tablespoons Worcestershire sauce
- 3 tablespoons celery salt
- 5 cups Clamato juice
- 5 bottles non-alcoholic beer, such as Athletic Brewing

- 1 Combine: lime juice, Cholula hot sauce, Worcestershire sauce, Clamato juice.
- 2 Chill thoroughly.
- 3 Add non-alcoholic beer immediately before service.
- 4 Stir gently to preserve carbonation.

BEVERAGE BUILD

- 6 ounces Real California Cheesy Michelada Mix
- 1 cup ice

Rimmed glasses

Garnish:

- ● bocconcini perlini skewer
- ● pickles
- ● lime wedge
- ● celery stalk

- 1 Lightly moisten rim of serving glass with lime wedge.
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- 2 Dip rim into Real California Cheese Tajín Rim mixture.
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- 3 Fill glass with ice.
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- 4 Pour Michelada mixture over ice.
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- 5 Garnish as desired.
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- 6 Serve immediately.



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