

Chef Lisa's Favorite Beertini



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

This recipe is from Chef Lisa Brisch, Chef Owner of "Orange Pomegranate" an online meal planning and recipe search engine <http://orangepomegranate.com>

Makes 2

20oz Tecate beer

2oz fresh lime juice

1/2t Tabasco sauce

4oz Clamato juice

Pour Tabasco and lime over ice in tall beer mug. Slowly add Tecate beer. Once foam has subsided, quickly pour in Clamato and enjoy.

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meijer

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