

MELONCHELADA

Yield: 4+ servings

Standard serving size = 1 pint

Ingredients	Amounts
<i>Melonchelada Juice</i>	
Seedless watermelon, chopped, (or as needed to yield 2 cups juice)	1.3 lb. flesh
Mexican lager, chilled	48 oz.
Hot sauce	1 tsp.
Worcestershire	1 Tbsp.
Lime juice	½ cup
 <i>For Rim</i>	
Flaky sea salt	2 Tbsp.
Tajin seasoning	1 Tbsp.
Lime wedge	4 ea.
Watermelon wedge dusted with chili	4 ea.
 Ice	 as needed

Method

1. *For the Melonchelada Juice:* Cut a quarter of a seedless watermelon into chunks.
2. Puree in a blender or food processor and strain the juice. The yield should be about 2 cups. Discard the solids or save for watermelon butter. Chill the juice.
3. Mix watermelon juice with beer, hot sauce, Worcestershire, and lime juice.
4. *For the Rim:* Combine flakey salt and Tajin and place on a dish.
5. Using 12-16 fluid-ounce frosty cold glasses, wipe the rims with a lime wedge. Invert the glass into the dish to coat with the salt and Tajin mixture.
6. Add ice to each glass, and pour the melonchelada into each glass. Garnish with a wedge of watermelon dusted with chili powder or Tajin.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschettaeria Food Truck