



## Pineapple-and-Citrus Chile Chelada

### INGREDIENTS

1 grapefruit, sliced  
1 lime, sliced  
4 habanero chile peppers, seeded and sliced  
1 tbsp Tajin clasico seasoning, plus additional for serving  
2 tsp kosher salt  
24 oz Hy-Vee no sugar added 100% pineapple juice  
8 oz reconstituted lime juice  
3 (16.9-oz. each) cans Radler grapefruit beer, chilled  
3 (12-oz. each) Mexican lager beer, such as Modelo Especial  
Hy-Vee Short Cuts pineapple spears, for serving

### PREPARATION

- 1** Place grapefruit, lime, habanero peppers, Tajin, and kosher salt into a 1-gallon beverage dispenser. Add pineapple and lime juice. Cover and refrigerate until ready to serve.
- 2** To serve, slowly pour chilled grapefruit beer and Mexican lager into mixture in dispenser. Fill 12 (16-oz. each) glasses with ice. Add cocktail.
- 3** For garnish, partially dip pineapple spears into additional Tajin seasoning; add to cocktail in glasses if desired.