In 1925, created a model beer in Tacuba, Mexico. To do so, team looked to the treasured techniques of internationally renowned German brewmasters, experts in the art of brewing, for inspiration. What resulted was a brewing process and recipe that produced a consistently crisp and well-balanced beer that we fittingly named Modelo Especial, which translates to Special Model. To show off its character, company gave Modelo Especial a clear bottle with a unique shape and then sealed it with gold plated wrapper. Modelo Especial continues to honor its original vision by delivering a high-quality, honest beer. A beer that not only takes pride in its heritage but speaks for itself through its distinctive look, authenticity, and well-balanced flavor. For over 90 years, Modelo Especial brewmasters have crafted a perfectly balanced and brewed Pilsner-style Lager.

50,000 bottles of beer were served at the Modelo brewery’s grand opening celebration.

# **Smoky Negra Modeloand Chipotle Meatballs**

Mix the ground beef, breadcrumbs, eggs, cilantro, mint, salt, oregano and black pepper together in a large bowl until well incorporated. Form meat mixture into balls, about 1 ½” - 2".

Bake the meatballs at 400 on 2 foil lined baking sheets until nice and brown and fully cooked, about 10-15 minutes.

Combine the salsa, beer, tomato puree, dark brown sugar and 1 teaspoon salt in a slow cooker and turn on low.  Add in all the meatballs.  Once hot, the meatballs are ready to serve and can be held in the slow cooker on low for 3-4 hours. Serve with your favorite rice.

MEATBALLS WITH THE SMOKY MODELO NEGRA AND CHIPOTLE MEATB