

Mai Tai



TIPS:

1. **History:** Victor “Trader Vic” Bergeron created the Mai Tai (Tahitian for “out of this world”) in Oakland, California in 1944 and is remembered for saying, “Anybody who says I didn’t create the Mai Tai is a dirty rotten stinker!”
2. **Rule of Thumb** (to make two 4-ounce drinks): For every 2 ounces of lime juice, add about 1/2 teaspoon sugar, 1 ounce almond (orgeat) syrup, 1 ounce orange curaçao (orange flavored brandy & cognac)

2 ounces white or amber rum and 2 ounces dark rum.

3. **About rum:** In general, white or clear rum is mildest in flavor; amber rum is slightly richer in flavor; and dark rum has the richest, most robust flavor.

4. **About limes:** For the best possible drink, use fresh limes that are heavier in weight and slightly soft to the touch when you push in on the skin with your thumb (as shown below) as they should be juicier and more flavorful than those limes that are lighter in weight and rock hard to touch.



Preparation Time: 5 minutes

Ingredients (for two 4-ounce drinks)

2 Ounces Lime Juice
1/2 teaspoon sugar
1 Ounce Almond (Orgeat) Syrup
1 Ounce Orange Curaçao
2 Ounces White Rum
2 Ounces Dark Rum
Ice



Equipment

Citrus Juicer

Sharp Knife

Cutting Board

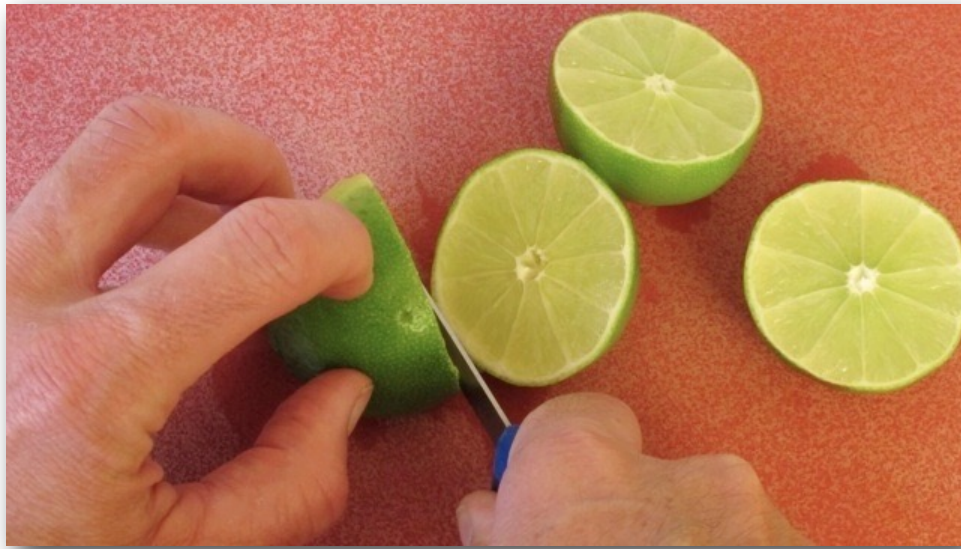
2-Piece Drink Shaker (or Measuring Cup)

Teaspoon

Cocktail Glass



1. Use a sharp knife to cut 2 limes in half.



2. Squeeze 2 ounces lime juice into the measuring glass piece of a drink shaker (or measuring cup).



3. Add the following:

1/2 teaspoon sugar



1 ounce almond (orgeat) syrup



1 ounce orange curaçao



2 ounces white rum



2 ounces dark rum



4. Stir the drink with a long spoon until the sugar dissolves.



5. Fill the metal piece of the drink shaker about half full with ice (or add a

good handful of ice to the drink in a measuring cup).



Pour the drink from the glass piece into the metal tumbler and press the top of the glass piece into the top of the metal tumbler with just enough pressure to create a snug seal.



Shake the **drink** briskly (preferably over the sink, especially if you're new to this) for about 10 seconds.



After shaking, remove the glass piece from the metal tumbler as shown.

NOTE: If the seal between the glass and metal piece is very snug, keep a good grip on both pieces and gently tap the top of the metal piece on the edge of a countertop to loosen the seal between the two drink shaker pieces as shown in the lower right picture.



6. Fill each glass about 2/3's full with drink and ice, and...



...top with ice...



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