

MAI TAI

Last Modified: 12/10/2014

F EASY

MAKE: 2 Min

COCKTAILS

MAKES 1 COCKTAIL

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|--|---------|
| 2 | Oz | Jamacian Rum | |
| 1 | Oz | Fresh Lime Juice (Save The Shell) | |
| 1/2 | Oz | Curaçao | |
| 1/4 | Oz | Orgeat | |
| 1/4 | Oz | Rock Candy Syrup | |
| | | (Simple Syrup With 2 Drops of Vanilla Extract Added) | |
| 1 | Sprig | Mint (Garnish) | |

PREPARATION

| | |
|----------------|--|
| FACTOID | Spawned from the rum-soaked genius mind of "Trader Vic" Bergeron, the Mai Tai is one of the most regal refreshments in the exotic-drink universe. The hardest part is finding everything you need: two Rums (preferably), although one will do, if it's a rich-tasting Dark Rum), Orange Curaçao, and Orgeat. Shake everything and strain it over fresh Ice. |
| 1 | Pour all ingredients into a cocktail shaker and fill with ice. Shake well for 10 seconds and strain into a double old-fashioned glass filled with crushed ice. Garnish with lime shell and a sprig of fresh mint. |