

DRINKS – MAI TAI CONSENSUS

Based on Trader Vic's "Old Way" (circa 1972)

Instructions: Cut limes in half & squeeze into large shaker. Put the spent lime shells into the shaker (to add oils from the lime skin). Add remaining ingredients, plus 6 ice cubes. Cover and shake until the shaker is frosty. Strain into glass or glasses, filling each glass two-thirds full. Add ice to fill the glass, then add garnishes.

Optional Garnishes:

- (1) Float about ½ ounce (1 Tablespoon) dark rum or high proof rum or Toschi cherry juice on the drink.
- (2) Pineapple spear, lime wedge & cherry on toothpick.
- (3) Orange slice.
- (4) Sprig or two of mint, twisted to release its flavor.

Yield: This recipe makes 7.5 to 8 ounces of a strong drink before adding ice. The recommended ice addition will make 12 ounces total.

Ingredients:

Juice of 2 limes, plus the lime shells (approx. 2 oz juice)

1½ ounces dark rum

1½ ounces amber rum

¾ ounce Orange Curaçao

½ ounce premium Orgeat syrup OR ¾ ounce commercial Orgeat syrup

3/8 ounce sugar syrup

Notes

Useful Glass Capacities (3/8" below rim): Clear smile/frown tiki glass: 12 ounces; double old fashioned: 8 ounces; single old fashioned 6 ounces. This recipe, with recommended ice addition, will fill a tiki glass once or a single old fashioned twice.

Potency: Without a rum float, this drink is 38 proof (19% ABV) before ice, or 24 proof (12% ABV) with ice. With a rum float, the drink is at least 42 proof (21% ABV) before ice and 27 proof (13.5% ABV) with ice. The total recipe equals 2.4 to 2.7 standard drinks.

Credits: Adapted from <https://www.diffordsguide.com/cocktails/recipe/1219/mai-tai-trader-vics-cocktail>, quoting Trader Vic's Bartender's Guide (1972 revised edition); and <https://mrbostondrinks.com/recipes/mai-tai-trader-vic-version>