

DRINKS – MAI TAI

(Rum, Lime, Lemon, Simple Syrup, Triple Sec, Falernum, Angostura, Pernod, Orange Curacao, Orgeat)

For a single drink: Cut lime in half & squeeze into shaker. Put the spent lime shell into the shaker (adds oils from the lime skin). Add remaining ingredients, plus 6 ice cubes. Put a few ice cubes into a double old fashioned glass or a highball glass. Cover, shake until the shaker is frosty, then uncap and strain into the glass. Note: these versions are progressively sweeter & fruitier-tasting. 7/10/2021

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

Original Mai Tai (Don the Beachcomber Restaurant, 1933) – “Single” makes 8+ ounces, a good sized drink for 1 person; “Party” is 8x as much, for 5-6 people

https://en.wikibooks.org/wiki/Bartending/Cocktails/Mai_Tai

Single:	Party (x8):
2 ounces water	2 cups water
¾ oz lime juice (1 lime)	¾ cup lime juice
1 oz grapefruit (¼ small fruit) or lemon juice	1 cup lemon juice
1 oz rock candy (sugar) syrup	1 cup sugar syrup
1 oz dark rum (Myers’s)	1 cup dark rum
1½ oz golden rum (Mount Gay, Appleton’s)	1½ cups golden rum
½ oz Triple Sec or Cointreau	½ cup Triple Sec
¼ ounce or ½ Tablespoon Falernum syrup	¼ cup Falernum
2 dashes or scant ½ tsp Angostura bitters	16 dashes Angostura
1 capful (¼ oz) 80 proof Pernod	8 capfuls = 2 ounces Pernod

Trader Vic’s “Old Way” (circa 1972) – makes 6 ounces of a *strong* drink

Some prefer this one (avoids licorice flavor of Falernum & Pernod)

<https://www.diffordsguide.com/cocktails/recipe/1219/mai-tai-trader-vics-cocktail>, quoting Trader Vic's Bartender's Guide (1972 revised edition) times 1.5; also <https://mrbostondrinks.com/recipes/mai-tai-trader-vic-version>

Single:	½ pitcher 46 oz (x8):	128 oz (gal)	118 oz (3.5 l)
Juice of 1½ limes, plus shell (1¼ oz juice)	10 oz (12 limes)	27.8 oz	25.7 oz
1½ ounces (2 small jiggers) dark rum	12 oz	33.4 oz	30.8 oz
1½ ounces (2 small jiggers) amber rum	12 oz	33.4 oz	30.8 oz
¾ ounce (1 small jigger) Orange Curacao	6 oz	16.7 oz	15.4 oz
¾ ounce (½ small jigger) Orgeat syrup	6oz	16.7 oz	15.4 oz
3/8 ounce (½ small jigger) sugar syrup	3 oz	8.33 oz	7.7 oz

Tommy Bahama’s – makes 7+ ounces

<https://www.recipesecrets.net/t/tommy-bahamas-mixed-drinks/247863>

¼ ounce lime juice (1/3 lime)
1 ounce (1 large jigger) golden rum
1 ounce (1 large jigger) white rum
1 ounce (1 large jigger) Orange Curacao
1 ounce (1 large jigger) Orgeat syrup
1 ounce (1 large jigger) pineapple juice
1 ounce (1 large jigger) fresh orange juice
¼ ounce dark rum, floated on top when served