

## 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](https://en.wikibooks.org/wiki/Bartending/Cocktails/Mai_Tai)

### Single:

2 ounces water

¾ oz lime juice (1 lime)

1 oz grapefruit (¼ small fruit) or lemon juice

1 oz rock candy (sugar) syrup

1 oz dark rum (Myers's)

1½ oz golden rum (Mount Gay, Appleton's)

½ oz Triple Sec or Cointreau

¼ ounce or ½ Tablespoon Falernum syrup

2 dashes or scant ½ tsp Angostura bitters

1 capful (¼ oz) 80 proof Pernod

### Party (x8):

2 cups water

¾ cup lime juice

1 cup lemon juice

1 cup sugar syrup

1 cup dark rum

1½ cups golden rum

½ cup Triple Sec

¼ cup Falernum

16 dashes Angostura

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:

Juice of 1½ limes, plus shell (1¼ oz juice)

1½ ounces (2 small jiggers) dark rum

1½ ounces (2 small jiggers) amber rum

¾ ounce (1 small jigger) Orange Curacao

¾ ounce (½ small jigger) Orgeat syrup

3/8 ounce (½ small jigger) sugar syrup

### ½ pitcher 46 oz (x8):

10 oz (12 limes)

12 oz

12 oz

6 oz

6oz

3 oz

### 128 oz (gal)

27.8 oz

33.4 oz

33.4 oz

16.7 oz

16.7 oz

8.33 oz

### 118 oz (3.5 l)

25.7 oz

30.8 oz

30.8 oz

15.4 oz

15.4 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