

Mai Tai

By: Don

The Mai Tai is the quintessential cocktail in Tiki culture, man. On that, most tikiphiles (vintage life-stylists who frequent Tiki lounges, listen to exotica music, collect Polynesian art, wear vintage Hawaiian clothing, mix a mean drink...huh, kind of sounds like me) will agree.

As to making this iconic libation, there are many variations to be explored. All good Mai Tais will be based on rum, orange curaçao, lime juice, orgeat (almond syrup), and a touch of sweet. Rum types and other all-natural interpretive ingredients (orange juice, pineapple juice, etc) may vary slightly. This is how we do it at the bar, man!



Ingredients:

- 1 1/4 oz Appleton Estate Signature Blend Rum
- 3/4 oz El Dorado 12 year Demerara Rum
- 1 oz Orange Curaçao (We use the Senior & Company brand at the bar)
- 1/2 oz Lime Juice
- 1/4 oz Demerara Blend Simple Syrup
- 1/4 oz Orgeat (to taste)

Preparation:

- Shake with crushed ice until the shaker frosts. That way you know the drink is chilled, aerated, and diluted to tasty perfection.
- Open pour into an old-fashioned glass and top with crushed ice if needed.
- Float the carcass of half of a lime on the top (cut side down so it looks like a dome) with a sprig of fresh slapped mint. Straw is optional.

Olivia has mastered this cocktail and will someday be arrested for drinking it in public on the beach. She's not fooling anyone with the Mai Tai in the repurposed sports drink bottle. I think Officer Dillard is on to her, but she is ohana, so he lets it slide.

A word about ready to use Mai Tai mixes. Don't! The ingredients above makes a clean and fresh tasting Mai Tai without High Fructose Corn Syrup, Xanthan Gum, Potassium Sorbate, Sodium Benzoate and/or Sodium Metabisulfite, to name a few.