

Mai Tai

The original version by Trader Vic

"You have more fun with a flower behind your ear, a Mai Tai in your hand, and good friends" - Trader Vic

Specs:

60ml (2oz) dark rum

25ml (5/6oz) fresh lime juice

15ml (1/2oz) triple sec or curacao

10ml (1/4oz) orgeat syrup

5-10ml (1/4oz) rich demerara sugar syrup

Spent lime husk

Mint sprig to garnish

Equipment:

A jigger

Shaker tins

A rocks glass (or something similar shaped and fun in the tiki spirit!)

A straw

Method:

Squeeze your lime juice, and keep one of the half husks.

In to your shaker tin add all of the ingredients except the mint- you don't want minty flavour in the cocktail, just the aroma from the garnish. Similarly, some people like to add the lime husk in to the tin while shaking, but I feel that the smell of the oils from the garnish is enough.

Fill your tin with ice, seal and shake as hard as you can.

We like to serve this drink as a 'shake and dump', that is with no strainers. It is a no fuss beach drink, after all! Just pour the entire contents of your shaker tin in to your rocks glass, garnish to look like a tropical island, and enjoy!

Suggested ingredients:

It's impossible to recreate the original recipe as the original rum is no longer available. We've gone for *Appleton's Estate*, it's Jamaican like the original, and really robust.

Orgeat is an almond syrup, and *Monin* is always a safe bet.

Marionette Curacao is my favourite orange liqueur, but *Pierre Ferrand* triple sec is a great option, or trusty *Cointreau* for those outside Australia.

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