

TRADER VIC MAI TAI

Serving size: 1

INGREDIENTS

- 2 oz. Long Aged Barbados Rum
- 2 Tsp. Overproof Jamaican Pot Still Rum
- 2 Tsp. Aged Fijian Blended Rum
- ¼ oz. dry Curaçao
- ¾ oz. lime juice
- ¾ oz. orgeat
- 16 oz. crushed ice
- 4 mint sprigs *(for garnish)*
- 1 spent lime hull half *(for garnish)*
- 1 edible orchid *(optional garnish)*

METHOD

1. Combine first six ingredients in a shaker with 16 oz. crushed ice.
2. Whip shake *(shake until ice is gone and mixture is slightly frothy)*.
3. Pour unstrained into double rocks glass and add crushed ice until the drink fills the glass.
4. Swizzle the cocktail until it's homogeneous *(becomes opaque)*.
5. Garnish with a bouquet of mint, spent lime hull *(rind up)* and edible orchid *(if desired)*.

