

# Mai Tai

I used to get the best Mai Tai's at Jimmy Wong's on Wabash in downtown Chicago (45 years ago). Unfortunately they are no more. Pre-made Mai Tai 'mixers' used to be commonly available, but they never gave the same results, and have generally been replaced by margaritta mixers on the store shelves. I realized that the complexity of a Mai Tai is the liquors, not the fruit juice, so here is my recipe for a mixer that will let you throw together a decent Mai Tai with minimum effort:

## Mai Tai Mixer

- 10 oz (1 ¼ cup) silver Rum
- 10 oz (1 ¼ cup) gold Rum
- 4 oz (½ cup) Ameretto
- 2 oz (¼ cup) Grenadine
- 2 oz (¼ cup) Triple Sec

If you prepare the mixer ahead, you're never more than a few seconds away from a Mai Tai!

Use 2 oz mixer (more or less to taste), add 6 oz Pineapple juice (I keep a few 6 oz cans in the fridge), ice. Finish with fruit garnish and little umbrella.

## Other Mai Tai References

### Main Street Pour House - Woodstock, IL

- Light Rum
- Dark Rum
- Amaretto
- Orange and Pinapple Juice
- Grenadine

### Le Maitai

From a Tahiti postcard.

- 3 cl rhum blanc (light rum)
- 3 cl de rhum ambre (dark rum)
- 3 cl de triple sec
- 3 cl de jus de citron vert (lime juice)
- 1 cl de sirop de grenadine
- 1 cl de sirop sucre de canne (corn syrup)

Frappier le tout dans un shaker et servir dans un verre a moitie re moitli de glace, avec un trait de jus d'ananas. (Beat everything in a shaker and serve in a half-reed glass)

half of ice, with a dash of pineapple juice.)

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