

MAI TAI FROM TAHITI

Recipe from [RealSimple.com](https://www.realsimple.com)

Originally created in Oakland, California in the 1940's the Mai Tai was invented at tiki bar Donn the Beachcomber and inspired by tropical punch. Trader Vic who was the bartender at the time, served his new invention to two Tahitian friends and one of them said "Mai Tai-Roa A'é," which means "Out of this world-the best" in Tahitian. There is where he decided to call the drink Mai Tai.

Prep time: 5min | Serves: 4

INGREDIENTS:

- 1 cup Pineapple juice
- 1/2 cup white rum
- 1/3 cup fresh lime juice (from 1 lime)
- 1/4 Orange Curaçao
- 1/4 cup orgeat or simple syrup
- 1/4 cup dark rum
- 1 tablespoon maraschino cherry juice
- Maraschino Cherries, mint sprigs and/or pineapple wedges to serve
- Ice to serve



INSTRUCTIONS:

Combine pineapple juice, rum, lime juice, Curaçao, syrup and cherry juice in a cocktail shaker.

Fill with ice.

Shake vigorously for 20 seconds.

Strain into an ice-filled rocks glass.

Top with dark rum, and garnish with mint, cherry, and/or pineapple.

Please enjoy responsibly.