



ZAGAT

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“Pierre Ferrand Dry Curaçao present in the Mai Tai cocktail”

Recipes for a "Mad Men"-inspired Party: Mai Tai

Tiki drinks started making the bar scene in the mid-1930s when Ernest Gantt opened up Don the Beachcomber in Los Angeles, though the popularity of downing the rum-filled, tropical drinks didn't take off in other states (save for Hawaii) until the 1950s. One of the most famous drinks from this era is the Mai Tai, a rum, lime, and curacao-based cocktail invented in 1933 at the Trader Vic's restaurant in Oakland, California by Victor Bergeron. By the time New York was hip on the tiki scene, Don and Megan Draper had certainly spent enough time in Hawaii in season six downing this potent drink.



Now, barman Robert Krueger shares his recipe for the ultimate Mai Tai, a throwback to the days when this tropical drink actually tasted good instead of sugary. “Tiki drinks have been drowning in the murky waters of bottled mixers and deservedly get a bad rap for being cloying and tacky,” said Krueger, who serves a classic version at his bar. “The original drinks we balanced and delicious, so all we did for this recipe was go back to the source and put in the best ingredients we could gather.” If you haven't already, raise your glass and cheers to that.

Mai-Tai

Courtesy of Robert Krueger of Extra Fancy in Brooklyn

Makes one cocktail

Ingredients

1 $\frac{3}{4}$ ounces of El Dorado 12 Year Old Rum

$\frac{3}{4}$ ounce of freshly-squeezed lime juice

$\frac{3}{4}$ ounce Pierre Ferrand Dry Curaçao

$\frac{1}{2}$ ounce orgeat syrup

Lime wedge

Sprig of fresh mint

Directions

Place all ingredients in mixer with ice. Shake lightly and pour over fresh ice. Top with a lime wedge and a crown of mint.