

THE WAY THE COOKIE CRUMBLES



Mai Tai (rewritten from Rum Dood)

Makes 1 drink

If you can find it, our favorite orange liqueur is Clemont Creole Shrub. It's rum-based, instead of brandy-based like most other orange liqueurs.

Dave prefers this without the sugar syrup, but for my taste, that seemed off-balance. Ideal level of sweetness is a personal preference, but this is a good starting point. The sugar syrup we use is an equal volume of sugar and water, heated until the sugar dissolves.

$\frac{3}{4}$ ounce (1½ tablespoons) lime juice
 $\frac{1}{2}$ ounce (1 tablespoon) orgeat
 $\frac{1}{4}$ ounce (1½ teaspoons) simple syrup
1 ounce (2 tablespoons) Martinique or Jamaican amber rum
1 ounce (2 tablespoons) Jamaican (or other) dark rum
 $\frac{1}{2}$ ounce (1 tablespoon) triple sec, such as Cointreau
mint sprig (optional)

Put all ingredients into a cocktail shaker. Add 1½ cups crushed ice; cover and shake until the shaker is frosted over. Pour unstrained into a glass. Garnish with a mint sprig, if desired.