

MAI TAI

- 1 ½ oz Aged Jamaican rum (2 oz if not using Smith & Cross)
- ½ oz Smith & Cross rum - optional
- ¾ oz lime juice
- ½ oz orange curaçao
- ½ oz Orgeat Works Latitude 29 Orgeat - or another orgeat

Combine all ingredients in a shaker. Fill with ice. Shake for 6-8 seconds or so and strain into a rocks glass over crushed ice. Garnish with a mint sprig. Additional tiki flair optional, but encouraged.

HOMEMADE ORGEAT

- 2 cups sliced, slivered or chopped blanched almonds
- 2 cups water
- 2 cups sugar (about)
- 1 teaspoon almond extract - or to taste
- 1 teaspoon orange flower water - or to taste

Preheat oven to 400 degrees.

Spread almonds evenly on a baking sheet.

Roast for 5 minutes, or until fragrant. You can also toast them in a pan on the stove.

Put the almonds and water in a blender and blend for on high for 1-2 minutes until the almonds are ground into meal-like consistency.

Strain through cheesecloth, chinois, or coffee filter, pressing to extract as much liquid as possible. Make sure there is no sediment. This is your almond milk, there will be about 1 cup.

In a small pot, combine the almond milk and twice as much sugar, which will be about 2 cups, over low/medium heat. Stir until sugar is dissolved. Do not boil.

Remove from heat and stir in the almond extract and orange flower water.

Refrigerate.

