

# Ward Eight

from Punch (<http://punchdrink.com>)

## Ingredients

*Serving: 1*

1 1/2 ounces rye whiskey, such as Rye & Sons

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þþ 3 / 4 ounce acid-adjusted orange juice (see Editor's Note)

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þþ 3 / 4 ounce beet shrub grenadine (see Editor's Note)

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1/4 ounce Acid Spirits Smoked Orange (or Rhum J.M Shrubb)

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1/4 ounce Acid Spirits Horseradish (or horseradish vodka)

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1/4 ounce aperitivo liqueur, such as Cappelletti

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## Directions

Combine all ingredients in a cocktail shaker.

Add ice and shake until well-chilled.

Strain into a chilled coupe.

## Editor's Note

**Acid-Adjusted Orange Juice** 500 grams (16 ounces) orange juice 16 grams (3 1/4 teaspoons) citric acid 10 grams (scant 2 1/4 teaspoons) malic acid Combine juice with acids and stir until incorporated. **Beet Shrub Grenadine** Combine two parts beet shrub with one part grenadine by volume. **Beet Shrubb** 500 grams (16 ounces) beet juice 150 grams (5 1/4 ounces) Champagne vinegar 125 grams (4 ounces) apple cider 50 grams (1 2/4 ounces) lime juice 1 1/2 tablespoons simple syrup 1 1/2 cups water