



THE UNOFFICIAL  
**BROWNCOAT**  
DRINKING GUIDE

Mix me a drink, gornamit.  
I aim to misbehave.



**DAVID MARK BROWN**

# THE UNOFFICIAL **BROWNCOAT** DRINKING GUIDE

Mix Me a Drink, Gorramit!  
Another freebie from the author of the  
DMB Universe

David Mark Brown

***DMB Files***

*De Novo Syndrome, #1*

*Desert Gods, #2*

***Relic Hunters***

*First Relic, #1*

***The Green Ones***

*Season One: Episodes 1-5 (Fall/Winter, 2013)*

**All Lost DMB Files allowing for suspected gaps**

*Reefer Ranger (#9)*

*Del Rio Con Amor (#14)*

*Fistful of Reefer (#17)*

*The Austin Job (#18)*

*Hell's Womb (#22)*

*Get Doc Quick (#24)*

*McCutchen's Bones (#25)*

*Twitch and Die! (#26)*

*Paraplegic Zombie Slayer (#35)*

*Fourth Horseman (#43)*

## FOREWORD

As every browncoat knows, the ‘verse is a vast place full of trouble—some dark and ugly, some warm and inviting. But that trouble is strong kin to the freedom that keeps us flying. To weather the good along with the bad, a few critical ingredients should always be rightly considered and well met: a sturdy boat, an honest crew, a reliable firearm and a stiff drink. This little ebook deals with the latter.

Whether it’s another depressing Unification Day, an upscale shindig or a just an evening with the crew, continue reading for the best mixed drinks the ‘verse has to offer. For starters, check out a few recipes for mudder’s milk.

From there on out I’ll highlight the cocktail and shooter I’ve found best suited to each of Serenity’s crew.

No browncoat gathering or Firefly marathon is complete without a good stiff drink. So get out your firefly shaped tumbler (What? You don't have one?), put on your brown coat and make sure to have plenty of ice, because it's time to mix me a drink, gorramit.

## MUDDER'S MILK

This beverage is highlighted in an episode during which Serenity and crew accept a job including a pickup on Higgin's Moon. The only export from the rock is mud. The indentured workers, known as mudders, subsist largely off of Mudder's Milk. Jayne describes the drink as all the protein, vitamins and carbs of your grandma's best turkey dinner, plus 15% alcohol. While the drink meets Jayne's high standards, Simon notably spews his first taste of the stuff all over the table and floor. Not for the weak of stomach or man-scaped of chest, this drink is for the burley surly among us.

Let's start with a recipe from the Geeky Chef that puts a smoothie angle on the drink.

### **Mudder's Milk Smoothie:**

2-3 Shots of Jack Daniels Tennessee Honey

1/2 Cup Milk

1/2 Cup Plain Greek Yogurt

1 Banana

2 Tablespoons Peanut Butter

1/4 Cup Oatmeal Honey to taste

Cinnamon to taste

Ice

- 1.) Combine all ingredients in a blender.
- 2.) Blend until consistency is smooth and drinkable.
- 3.) Pour into a mug and enjoy!

<http://www.geekychef.com/2013/06/mudders-milk.html>



### **Mudder's Milk Cocktail:**

For the less hungry (and adventurous), here is a more cocktail-esque version of my own devising.

2 oz coffee liqueur

2 oz Irish cream

2 oz vodka

4 oz milk (or cream)(or hemp milk if you have it)

1 tablespoon wheat germ

**Nonalcoholic Mudder's Milk:** (hey, the kids need their milk too!)

For a nonalcoholic version try the recipe from the firefly wikia:



[http://firefly.wikia.com/wiki/Mudder's\\_Milk](http://firefly.wikia.com/wiki/Mudder's_Milk)

Recommended toast: Here's mud in your eye.

Recommended episode: Jaynestown

Recommended music: Hero of Canton

<http://www.youtube.com/watch?v=uWGP5Od2ID0>

## CAPTAIN MALCOLM REYNOLDS

While the only drink Malcolm Reynolds tends to turn down is the kind leading to blindness, simplicity trumps all for Serenity's captain. Nothing is simpler and less compromising than straight whiskey on the rocks. And for a man belly deep in all kinds of compromising, it's nice to have a no nonsense drink to fall back on.

The truth is, Mal's favorite drink is any drink you're buying. Just don't toast to Reunification Day and everyone comes out a winner.

**Liquor of Choice:** Whiskey (Blue Sun of course)

**Best Whisky Sour in the 'Verse:**

1 1/2 oz. whiskey

1 1/2 oz. lemon juice

3/4 oz. Sugar (simple) syrup\*

- 1.) Pour the whiskey, lemon juice and syrup into a shaker with ice.
- 2.) Shake well.
- 3.) Strain into a chilled sour glass.

\*A sugar syrup is made by boiling water and then dissolving sugar into it. (Usually somewhere around 2 parts water and 1 part sugar.)

### **Shooter: Boilermaker**

15 oz. draft beer (light)

1 1/2 oz. blended whiskey

- 1.) Pour whiskey in a shot glass.
- 2.) Fill a pint glass with beer.
- 3.) Drop the shot glass into the beer.
- 4.) Chug.

## ZOE WASHBURN

While Zoe can drink the average drifter under the table in any dispensary of spirits from Persephone to Deadwood, she prefers a drink with a little more flavor and body. Why drink something straight, when you can embrace the curves? Along those lines, it's hard to go wrong with the duo of coffee and booze. Plus, these drinks can cut the edge while keeping you sharp. (Not really.)

**Liquor of Choice:** Coffee Liqueur

**Best Mudslide in the 'Verse:**

1 oz. vodka

1 oz. coffee liqueur

1 oz. Irish cream liqueur

- 1.) Fill an old-fashioned glass with ice.
- 2.) Pour the ingredients into a cocktail shaker with ice.
- 3.) Shake well.
- 4.) Strain the drink into an old-fashioned glass.

**Variation:**

For a frozen mudslide experiment with adding any combination of blended ice, heavy cream and your favorite ice cream. Blend these ingredients with the vodka and liqueurs for a frosty treat.

**Shooter: Girl Scout Cookie**

- 1/2 oz. coffee liqueur
- 1/2 oz. Irish cream liqueur
- 1/2 oz. peppermint schnapps

- 1.) Pour the coffee liqueur into a shot glass.
- 2.) Float the Irish cream on top of the coffee liqueur.
- 3.) Float the peppermint schnapps on top of that.

## HOBAN "WASH" WASHBURN

Make no mistake, Wash is all man. At the same time, there's no denying he's a bit fruity. Some would say only a man confident in his masculinity could wear a mustache like the one tickling Wash's lip the first time he meets Captain and Zoe. Those same people would also say it takes a confident woman to marry that man, and then make him shave.

Facial hair preferences aside, Wash likes to mix it up and keep it fun. His drinks of choice do just that.

**Liquor of Choice:** Vodka

**Best Hairy Navel in the 'Verse:**

1 oz. vodka

1 oz. peach schnapps

Orange juice to fill

- 1.) Pour the vodka and peach schnapps into an old-fashioned glass filled with ice.
- 2.) Top with orange juice.
- 3.) Stir.

**Variation:**

For a Sex on the Beach add creme de cassis and cranberry juice.

**Shooter: Purple Kamikaze (Purple Hooter)**

2 oz of vodka

1/2 oz black raspberry liqueur

1/2 oz lime juice

- 1.) Pour the ingredients into a mixing glass with ice.
- 2.) Stir.
- 3.) Strain into a shot glass.

## INARA SERRA

Silky smooth and seductive. First, second and third glances all convey the same message. Inara is as exotic and enticing as they come. She's spent her life learning to be all of that and more. And yet, why is she flying with Reynolds? Why has she made Serenity home? Add complexity into the mixer, and an Orgasm is what you get.

Every browncoat knows what Inara has to offer on the outside. It's what she has hiding on the inside that keeps us awake at night. Here. Mix yourself an Orgasm, and perhaps you'll be able to sleep.

**Liquor of Choice:** Amaretto Liqueur

**Best Orgasm in the 'Verse:** (I'll leave off the punch



line.)

1 oz. coffee liqueur

1 oz. amaretto liqueur

1 oz. Irish cream liqueur

Cream to fill

1.) Pour the liqueurs into a cocktail shaker filled with ice.

2.) Shake.

3.) Strain into an old-fashioned glass filled with ice.

4.) Fill with cream (optional).

**Variation:**

Swap out the Irish cream liqueur with vodka for a Screaming Orgasm.

**Shooter: Orgasm (Screaming Orgasm)**

1/3 oz. amaretto liqueur

1/3 oz. coffee liqueur

1/3 oz. Irish cream liqueur (swap with vodka for screaming version)

1.) Pour the liqueurs into a shaker filled with ice.

2.) Shake.

3.) Strain into a shot glass.

## JAYNE COBB

Jayne may be a girl's name, but Jayne ain't no girl. And to prove it, he takes his booze hot and dirty. Of course when one is on Higgin's Moon one drinks Mudder's Milk. But when visiting one of the plethora of remaining rocks in the 'verse, Jayne prefers the unique flavor of Tequila. Whether that flavor be agave, oak, vanilla or boot leather, mix it with something spicy and there won't be any need for Jayne to dance with Vera.

**Liquor of Choice:** Tequila

**Best Vaquero in the 'Verse:**

2 oz. tequila (jalapeno infused\* if you have it)

2 oz. ginger mixer (or 6 oz ginger beer)

Splash of lime juice

- 1.) Pour tequila into an old-fashioned glass filled with ice (crushed is best).
- 2.) Add ginger mixer or ginger beer (not to be confused with ginger ale).
- 3.) Splash desired amount of lime juice.
- 4.) Stir.

**Variation:**

For a Vaquero Stand Off add an oz. of vodka (jalapeno infused if you have it).

\*Infusing alcohol is pretty easy. You'll need a mason jar, some booze, some jalapenos or habaneros and about two weeks.

**Shooter: Prairie Fire**

a couple drops of Tabasco

1 oz tequila

- 1.) Pour the tequila into a shot glass.
- 2.) Add drops of Tabasco to taste.

## KAYLEE FRYE

Kaylee loves her berries. Pink and frilly and smudged with engine grease, Kaylee is all sorts of enigma. A reincarnation of Rosie the Riveter, she is the engine whisperer. She's the definition of strong and sweet. One thing she ain't, is shy about her booze.

If the doc knew what was good for him, he'd order the lady a shiny row of strawberry daiquiris and keep his mouth shut.

**Liquor of Choice:** Anything Strawberry Flavored

**Best Strawberry Daiquiri in the 'Verse:**

2 oz. light rum

1/2 oz. triple sec

1 oz. lime juice

1/2 tsp. sugar  
1 cup ice  
several strawberries

- 1.) Combine all the ingredients in a blender.
- 2.) Blend at high speed.
- 3.) Pour into a collins or margarita glass.

**Variation:**

If you don't have any fresh fruit around, use six oz. (half a container) of frozen strawberry lemonade concentrate instead of fresh strawberries, lime juice and sugar. This trick works well for Margaritas too.

**Shooter: Berry Whipped**

1 oz. whipped cream flavored vodka  
1/2 oz. strawberry flavored vodka  
Splash of grenadine

- 1.) Mix ingredients in a cocktail shaker with ice.
- 2.) Pour into a shot glass.

## SIMON TAM

Some would say Simon Tam is a dandy. Maybe he's a bit soft from all those years slaving to the man. But you gotta give the boy props for casting it all off at the first whiff of stink. Amidst the wild west of the fringe, the doc provides a bit of class. He's a proper fellow who imbibes with a stiff upper lip.

Beneath his calm decor, there is a certain do or die edginess that I suppose runs in the family. Anywho, he may not be able to handle his gin neat. But Simon collects the bonus for taste and style.

**Liquor of Choice:** Gin

**Best Gin and Tonic in the 'Verse:**

2 oz. gin

5 oz. tonic water

Lime wedge for garnish

- 1.) Pour the ingredients in a highball glass with ice.
- 2.) Stir.
- 3.) Garnish if desired.

**Variation:**

For a Foghorn, switch out the tonic water with ginger beer. You can throw in a splash of lime juice as well. There's that edge I was talking about!

**Shooter: Silver Bullet**

1 1/4 oz. gin

3/4 oz. scotch

Lemon twist for garnish

- 1.) Pour the ingredients into a shaker filled with ice.
- 2.) Shake.
- 3.) Strain into a shot glass.
- 4.) Squeeze the lemon twist over the shot.

## **RIVER TAM**

It's been said that once someone has mused around inside your head a few dozen times you get a bit of a pass when it comes to social mores. That should be extended to sharing a few laughs while belly-up to the bar. Sure, River Tam might not laugh at the right moment and she might randomly remind you she has the ability to kill you with her mind. Still, I wouldn't recommend snubbing her by not inviting her to your party.

On the other hand, head injuries and booze don't mix. But brain surgery and booze? Who's to say? (Actual, I'm pretty sure it's a horrible idea.) All things said and done, no one knows how to drink absinthe like River. For the bold and daring, for the surgically altered super killer...

**Liquor of Choice:** Absinthe



**Best Absinthe in the 'Verse:**

1 1/2 oz. absinthe

Sugar cube

Absinthe spoon (fork or tea steeping spoon will work)

4 1/2 to 7 1/2 oz. water

- 1.) Pour the absinthe into a stemmed glass.
- 2.) Place a sugar cube on your spoon or fork and lay it across the rim of the glass.
- 3.) Slowly pour cold water onto the sugar cube until it is saturated. Allow it to begin dissolving.
- 4.) Pour the rest of your water over the sugar very slowly until the sugar is completely dissolved. (Ratio of between 3 and 5 parts water to 1 part absinthe.) Watch for the clouds that will swirl throughout the liquor!
- 5.) after the show is over, stir in the undesolved sugar.

**Shooter: Wolf Bite**

1 oz. absinthe

1 oz. melon liqueur

1 oz. lemon-lime soda

1.5 oz. pineapple juice

Drizzle of grenadine

- 1.) Pour the absinthe, liqueur and juice in a shaker filled with ice.
- 2.) Shake.
- 3.) Strain into a large shot glass.
- 4.) Add lemon-lime soda and then drizzle grenadine on top.

## **JERRIAL "SHEPHERD" BOOK**

Don't let the hair tie fool you. Shepherd Book has a wild side. He's been out of the world for a spell, but he spent a few dozen spells getting to the know the world on a first name basis. Now he's learning to balance the assurance of eternal salvation with exorcising (or is it exercising?) his demons.

Besides, everyone knows the best brew in the 'verse originated in monasteries. That is exactly where Book got his taste for the multi-layered and multi-flavored Frangelico. And we all know, when you're living on the fringe, it's all about the spices.

**Liquor of Choice:** Hazelnut Liqueur (Frangelico)

**Best Friar Tuck in the 'Verse:**

1 oz. Frangelico (hazelnut liqueur)

1 oz. dark creme de cacao

2 oz. cream

1.) Pour the ingredients into a shaker filled with ice.

2.) Shake.

3.) Strain into a cocktail or old-fashioned glass.

**Variation:**

Sauce it up a bit with a couple tsp of brandy.

**Shooter: Peanut Butter and Jelly**

3/4 oz. Frangelico liqueur

3/4 oz. Chambord liqueur

1.) Pour the ingredients into a shaker filled with ice.

2.) Shake.

3.) Strain into a shot glass.

Hi, my name's David, and I'm a browncoat. I'm also a novelist. It turns out, these two passions fit together pretty nicely. If this little freebie ebook has been your first exposure to my writing, then my ~~evil~~ plan has succeeded. You might be interested in checking out some of my other works—everything from pulpy, weird westerns to thrillers to sci-fi and dystopian.

Here's a little primer of my stuff geared toward those of us who love *Firefly* (and more broadly, Joss Whedon).

My *Lost DMB Files* are pulpy novels and shorts written with a punk flare and based along the Texas and Mexico border during the time of the Mexican Revolution and WWI. These stories are double-fisted and chocked full of over-the-top fun. Bonus points to anyone who spots the *Firefly* reference in Spanish!

All you browncoats will also be interested in *First Relic*, the first novel in the Relic Hunters series. It's a sci-fi, near future, thriller based on two main characters who happen to be major browncoats. I layered my Joss Whedon fanboy enthusiasms so thick in this one that I lost count of the instances. Plus, there are tons of other geeky easter eggs throughout. (Oh, did I mention it's a ripping yarn?)

So hey, if you enjoyed this little bit of tom foolery, why

not check out my more serious stuff. After all, my kids need wine.

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Keep Flying!