

DÜNGEONMEISTER

A DRINK MASTER'S GUIDE

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75 EPIC RPG COCKTAIL RECIPES TO SHAKE UP YOUR CAMPAIGN

— JEF ALDRICH & JON TAYLOR —

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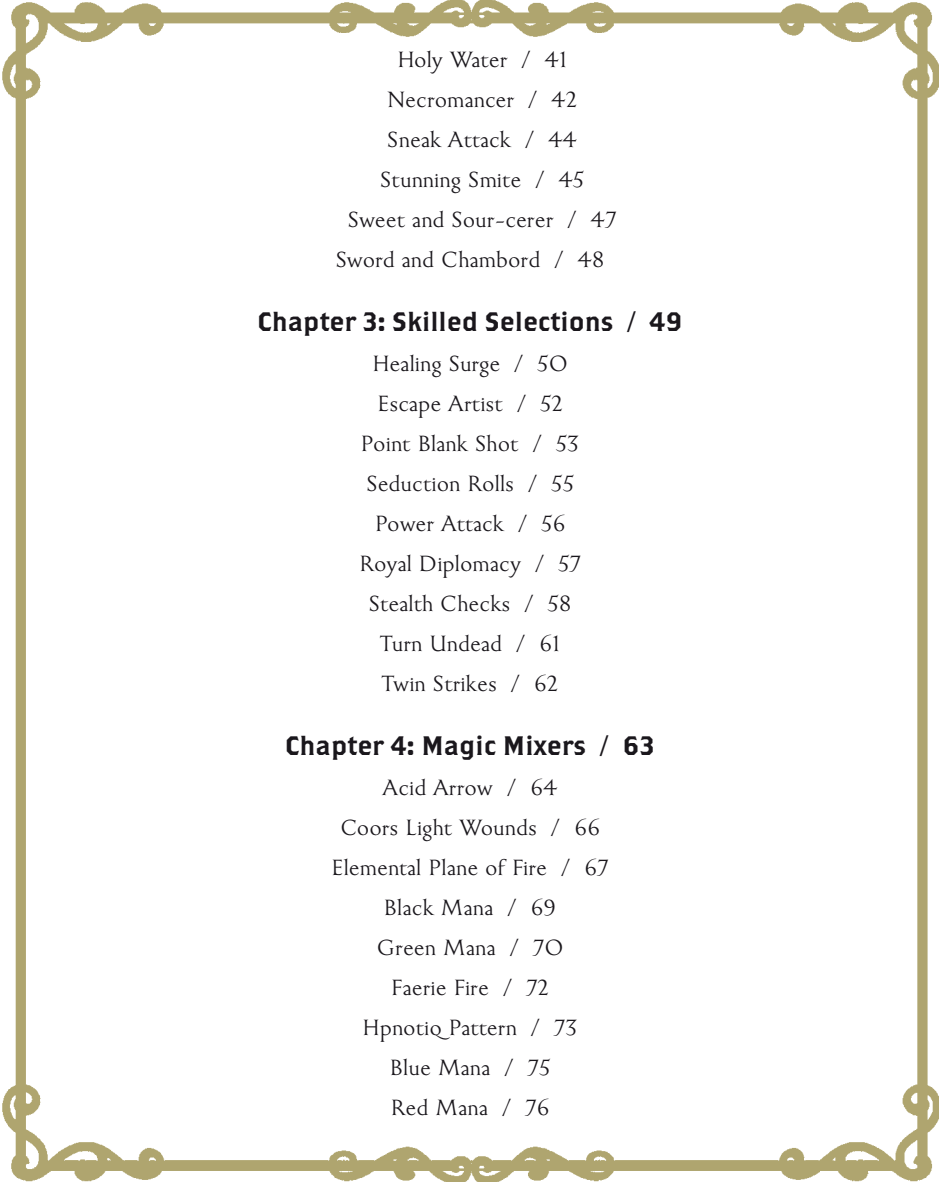
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Introduction

Welcome to *Düungeonmeister*, a book where fantasy role-playing meets cocktail craft. One of the greatest things about role-playing is the way that it brings people together. A group of adults with different schedules all making time to get together and gather around a table is a kind of magic in and of itself. So we thought, why not make those get-togethers a true event with themed drinks to entertain and amuse your fellow players? Whether you're new to role-playing games or a grognard who's played for years, you can find the right drink (or drinks) for you. You don't even need to be role-playing. You can be the big hero at any nerdy get-together for board game nights, movie night, or even a simple hangout.

In this book, you will find seventy-five drink recipes: an assortment of different flavors and types of drinks, shots, punches, and cocktails. There should be something for everyone at the table: from those who want their drinks sweet and fruity, to those who want a spicy or bitter sharpness, and even those who just want to be able to min-max their alcohol consumption. We've included a section that tells you what basic alcohols and bar tools you'll need to keep yourself and your fellow gamers in tip-top condition. We've also included humorous sidebars for all of our recipes to provide plenty of entertainment and mirth.

We've added a handy Complexity rating on the different recipes so you'll know how much effort goes into them. Not everyone is willing to break out the blender or lovingly craft their own honey syrup. The lower-Complexity recipes just require the ingredients you plan to mix together and maybe a shaker to mix them all up. For the adventurous sort who wants to dive right into the deep end, our high-Complexity drinks will have you brewing your own tea or special-ordering powders for those mesmerizing special effects.

The book's eight chapters range from characters to classes to skills—plenty of room for you to match your drink to the phase of the game you're in. For instance, if you're rolling up a dwarven bard, you might want to have a Dwarven Forge by your elbow. If you're struggling through a dank swamp, pursued by rotting zombies, sipping a Black Mana will probably make you feel better (although you still better outrun the zombies).

So come along! Don't stand at the back of the party. It's time to eat, drink, and roll d20s.

Tavern Basics

It's only natural that epic quests begin in taverns. There's a sense of camaraderie; warmth from the hearth; simple, well-cooked meals; and, of course, copious tankards of fortifying alcohol. It's a rookie mistake to take these simple pleasures for granted, and if you're feeling like taking your game up to the next level of realistic verisimilitude, then why not set up your own pregame tavern? With our help, you'll be slinging characterful cocktails and potent potions that help infuse a little more spirit (and a little more spirits) into your dungeon adventures.

In this section you'll find:

- The basic alcohols you need for the drinks in this book
- A list of mixers
- The essential bar tools to make drinks

With all this, you'll be ready to plunge right in (so to speak!) to the drinks in the rest of the book. But what should your tavern include (besides plenty of adventurers and mysterious old men muttering to themselves in a corner)?

Essential Spirits for Tavern Keeping

All effective bars begin with a collection of spirits that forms the basis of mixology. Perhaps while setting up a place for dwarves or half-orcs, one can get away with ales ranging from strong to unpleasant, but if plans stray toward entertaining other players at the tavern table, it's best to start with a collection of the classics. Otherwise you'll find yourself in the unenviable position of trying to sling glasses of orange juice and sweet and sour mix to less than appreciative patrons and friends.

Vodka

Vodka is invariably the most used spirit in the bar. It's the go-to for cocktail making, and you'll find it in a majority of cocktail recipes. Distilled most commonly from grain or potato starch (but in reality can be made from nearly anything floral), vodka's claim to fame is a lack of flavor, meaning it can add a kick without adding a note.

Gin

Gin, similar to vodka, is a distilled spirit, though instead of lacking flavor, it has a lot of potential flavors. Gin is an exceptionally broad category of like spirits, which all feature juniper berry as a flavor note in common (and often not much else). You'll note throughout this guide that above any other basic spirit, gin is accompanied by the most type restrictions. In most recipes that call for gin, you can use any type you want—the exception being sloe gin. Blue or sapphire gin is a color choice. Sloe gin, however, is flavored by a sour little blue fruit known as a blackthorn, which changes its flavor profile from other gin immensely, and also makes it the alcohol with the best flavor profile to steal for character names. Unless

otherwise noted, recipes that call for gin can use any gin you have on hand. If the recipe calls for something more specific, we'll be sure to say so.

Rum

Through the power of sugarcane (molasses or syrup), rum picks up deep, toasty sugar flavors. Beyond this, it can be difficult to ascribe any major catchall descriptions to rum, in no small part because few countries can agree on what rum even is! For our purposes, rum is generally either silver (clear) or spiced (some variation of a darker gold or caramel). It is also the perfect libation to add authenticity to adventures set on the high seas. Just keep it away from the powder barrels, please.

Tequila

Most of the major spirits can be made from a variety of source ingredients. Such is not the case with tequila, distilled from primarily blue agave, and made only in Mexico. This specificity lends tequila a collection of stereotypes, most of which are unearned. While cheap mass-produced tequilas can be harsh and unpleasant, there are also exceptional blends and distillations so fine and smooth they are best served straight for sipping.

Whiskey

Much like gin, whiskey is so varied in tone, flavor, ingredients, and profile that it can be hard to know what sort to add to a drink. Speaking most generally, whiskey is a spirit made from fermenting grain mash, generally aged in wooden barrels or casks to develop maturity, color, and flavor. Ever wonder about the difference between whiskey and whisky? Us too. Someone probably answers that in a book somewhere.

Common On-Hand Mixers

Most of the simple mixers you'll want on hand for a cocktail tavern party are self-explanatory. Juices, milk, soft drinks, and the like require little explanation. We'd still provide one for each, but unlike RPG authors we don't get paid by the word, so you figure those mixers out. Following is a guide to basic syrups that can be easily made at home, as well as a few of the more esoteric ingredients found in this book.

Simple Syrup

This common mix-in couldn't be easier to get set up in your home bar tool kit. It's just equal parts granulated sugar and water, simmered and stirred until the sugar is dissolved, and then stored in the refrigerator until it's called for. That's it. That's the entire recipe.

Complex Syrup

This exceptionally difficult to manufacture fluid is also famously challenging to imbibe and digest. No recipes in this book call for it, and we've never seen it required elsewhere. However, the existence of simple syrup suggests that it must exist, and it is therefore included for the sake of completion, as most nerd things are.

Honey Syrup

Honey can be difficult to utilize in cocktail construction, since it will harden in cold water and not mix well no matter how much you stir it. A shame, since honey can lend a variety of floral and earthy sweet flavors to cocktails. There's a solution though, quite literally.

Just combine a cup of honey and a half cup of warm water in your squeeze bottle of choice and give the whole thing a good shake. This flavorful concoction will keep for weeks on the counter or in the refrigerator. It also works with flavored honeys. You'll find a few recipes in this book that call for either honey syrup or spicy hot honey syrup.

Sweet and Sour Mix

Yes, you can just buy this in stores. That said, you can also just get cocktails in bars, so let's apply that can-do spirit and make your own delicious sweet and sour mix for a variety of cocktails. It's easy! Just mix equal parts water, sugar, fresh lemon juice, and fresh lime juice. And if you already have simple syrup, just use one part of that instead of the water and sugar. Don't cook this one; just combine, mix, and store for later. Oh, and if you'd like margarita mix, keep the ratio, but don't put in the lemon juice. One part each sugar, water, and lime juice is all you need for classic marg-crafting.

Citric Acid

There are dozens of household uses for this powdered acid product. It can be used for cleaning, as a foaming agent, and in cosmetics and pharmaceuticals. For the purposes of this book, we primarily use it for the chapter on how to chelate limescale off of your hot water heater and associated fixtures. Just kidding! We use it in place of lemon juice in recipes that call for both sourness and clarity. It's readily available in stores and online.

Luster Dust

A tiny amount of this goes a very long way. This is essentially superfine edible glitter that you can mix into drinks to give them a

visible “magicky” shimmer effect. You’ve likely seen it already mixed with some drinks available in stores. It’s easy to find in a variety of colors online and in the cake decorating aisle of grocery stores.

Basic Bar Tools You’ll Need to Get Started

You’ll require a cocktail shaker for most of these cocktails. Bar spoons and measuring spoons or cups that show small ounce amounts would also be exceptionally useful. As for glassware, there are a dazzling, near-infinite array of types of glasses that you can use to serve libations in, from the humble highball to the swoopy Nick and Nora. You don’t need to concern yourself too much with having the perfect glass set for every occasion, however, and can do quite well starting out with some shot glasses, some martini glasses, and some tumblers. In each recipe we’ve made a suggestion of the appropriate glass, but if you don’t have it, that’s cool as well. Just use what you’ve got on hand.

All right. Now you know the basics. Let’s get mixing, people! Adventuring parties, in search of dragons, are getting thirsty.