Didn’t work

<http://www.disneyfoodblog.com/2010/08/05/disneylands-mint-julep-recipe/>

**Disneyland's Mint Julep**

By: AJ

I found this recipe over on the [No.1 Disneyland Blog](http://theno1disneylandblog.blogspot.com/2010/05/mint-julep-recipe.html), which is a really fun site I’ve just discovered!

**Yield** - 2/3 gallon

**Ingredients**

* 1 cup sugar
* 3 cups club soda (or neuro drink, nat mtn dew)
* 3 tsp lime juice concentrate
* 6 Tbsp creme de menthe syrup (not liqueur) (or mint extract, yerba mate mint tea)
* 6 oz thawed lemonade concentrate
* garnish
* mint leaves
* pineapple slices
* maraschino cherries
* bamboo skewers

**Method**

* Dissolve sugar into club soda. Add lime juice and lemonade and bring to a boil. Remove from heat and add creme de menthe. Chill.
* To serve, combine 3 parts syrup to 5 parts water. Add mint, and skewer two pineapple slices and a cherry. Serve chilled (add ice cubes if necessary).

Didn’t work

**Modified version**

* Crème de menthe: sorghum syrup + neutral ice cream (or whipped topping) + mint tea
* Key lime la croix (optional)
* Key lime juice
* Lemonade (from whole lemons) (or orange juice)
* Garnish
	+ Mint sprigs or leaves
	+ Pineapple or lemon slices
	+ Fresh cherries or strawberries
	+ Umbrellas

<https://savortheflavour.com/mint-julep-recipe-non-alcoholic/>

<https://www.atablefullofjoy.com/easy-mint-julep-inspired-by-disneyland-non-alcoholic/>

<https://www.allrecipes.com/recipe/104657/alcohol-free-mint-julep/>

mint tea - instead of water

black (or green) tea - instead of soda (or ginger ale?)

peppermint oil - instead of extract