

World Gourmet Summit 2003  
Culinary Masterclasses

The Cuisine of  
**Jimmy Sneed**  
The Frog and the Redneck, Virginia, USA

*'Our Somewhat Famous Jumbo Lump Crabcakes'*



Makes 4 cakes

**Ingredients**

1 pkt Jumbo Lump crabmeat  
1 tbsp meaux mustard (or good quality whole  
½ grain mustard)  
½ cup egg  
mayonnaise

Method

Mix the mustard, egg and mayonnaise. Gently fold in the crab. Brush platter lightly with olive oil and carefully form your crabcakes so as not to break them into lumps. Bake in an oven at 230°C for 8 – 10 minutes, then allow to rest at least 5 minutes before lifting off the platter with a spatula.

Note: The secret of this dish is in the quality of the crabmeat!