

Snowcrab Oven Recipe

CHAT-0310 / REV EXPORT-03 / 2026.07.18

A conversation-specific public summary of snowcrab oven recipe, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the snowcrab oven recipe discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The six-pound garlic-butter crab batch, with a complete covered-oven reheating method.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

GARLIC-BUTTER OVEN SNOW CRAB FOR A GROUP

Adapted from CHAT-0310's measured six-pound flavoring list; pan layout and heating method are new matching guidance, not recovered instructions.

YIELD	6 generous main servings
PREP / WAIT	15 minutes, plus refrigerator thawing
COOK	20-35 minutes

RECIPE INGREDIENTS

- 6 lb commercially precooked snow-crab clusters, thawed
- 1 cup unsalted butter, melted
- 2 tbsp Old Bay or mild seafood seasoning
- 1 tbsp minced garlic

- 1 tsp smoked paprika
- 1 lemon, juiced
- 1 additional lemon, sliced
- 1/2 cup water, divided between pans
- 1/2 tsp cayenne (optional)

RECIPE METHOD

1. Confirm that the crab is labeled precooked. Preheat oven to 350°F. Divide crab between two shallow roasting pans so it is not packed into a deep mound.
2. Stir butter, seasoning, garlic, paprika, lemon juice and optional cayenne together. Spoon evenly over crab; add lemon slices and 1/4 cup water to each pan.
3. Cover pans tightly with foil. Heat 20 minutes, then rotate pans and check a central cluster. Continue covered in 5-minute increments until hot throughout, using package heating instructions as the endpoint.
4. Open foil carefully to avoid steam and serve immediately, spooning hot pan butter over the meat.

RECIPE NOTES & STORAGE

- This keeps the six-pound batch, butter and garlic from CHAT-0310; the oven method completes a truncated excerpt.
- Use mild seasoning and omit cayenne for the family version.
- Chill leftovers promptly at 40°F or below for 3-4 days; reheat leftovers to 165°F. Raw crab requires a different cooking method.

RECIPE BASIS & REFERENCES

CHAT-0310 source record

<https://u225x.com/record/CHAT-0310>

FDA: safe seafood selection, cooking and serving

<https://www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-fresh-and-frozen-seafood-safely>

USDA: leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

This is 6 pounds of snowcrab i am going to wrap in foil and cook in the oven. What should i add to it

CONVERSATION / EXTRACTED GUIDANCE

1. 2 sticks (1 cup) butter, melted
2. 2-3 tbsp Old Bay or Cajun seasoning - use 2 tbsp if you don't want it overly salty
3. 1 tbsp minced garlic or 1½ tsp garlic powder
4. 1 tsp smoked paprika
5. ½-1 tsp cayenne or crushed red pepper if you want some heat
6. Juice of 1 lemon, then cut another lemon into wedges/slices and scatter them around
7. ½ cup water, beer, or chicken broth poured into the bottom - this creates steam under the foil
8. *One upgrade I'd definitely do: save another stick of melted butter separately for dipping. Add a squeeze of lemon and a little garlic to it. With 6 lb of crab, that dipping butter will disappear fast.

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	6 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.07.18 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0310-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0310-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0310>