

Mild Family Crab Boil

DAT-0017 / REV A / 2026.06.28

The recovered scale covers roughly six adults and three children, crab, crawfish, shell-on shrimp, sausage, potatoes, corn, and eggs. It is a planning record rather than a validated food-safety procedure; the next revision needs pot size, water, seasoning, timing, and result notes.

STATUS	UNDER TEST
CLASSIFICATION	DAT
MATERIAL	KITCHEN / MEAL
DISPOSITION	PARTIAL / NEEDS SOURCE NOTES

TECHNICAL NOTES

A scaled, intentionally mild seafood-meal plan with a staggered cooking timeline still to be measured.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The measured mild family boil for six adults and three children, with product states and doneness checks clarified.

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

MILD FAMILY CRAB BOIL

Adapted from the measured FOOD-029 and DAT-0017 public batch sheets; product states, egg method and completion checks are editorial clarifications, not newly recovered history.

YIELD	6 adults and 3 children
PREP / WAIT	35 minutes; thaw seafood in the refrigerator in advance
COOK	About 35-50 minutes after water boils; work in batches

RECIPE INGREDIENTS

- 8 lb commercially precooked crab clusters, thawed
- 3 lb commercially precooked crawfish, thawed
- 24 oz raw shell-on shrimp, thawed and deveined
- 2-3 lb fully cooked smoked sausage, cut in 2-inch pieces
- 4-5 lb small potatoes, larger ones halved

- 8-10 ears corn, shucked and halved
- 9-12 large eggs
- About 6 gallons water, divided between batches if needed
- 1 cup kosher salt, divided with the water
- 1/2 cup mild seafood-boil seasoning, divided with the water
- 2 onions, quartered
- 2 garlic heads, halved
- 1 lemon, quartered (optional)

RECIPE METHOD

1. Use a boil pot and burner rated for this load, or divide every ingredient between two manageable batches; leave ample headspace. Refrigerate seafood until its turn. This version specifies thawed precooked crab and crawfish and fully cooked sausage.
2. Put eggs in a separate saucepan, cover with cold water by 1 inch, bring to a boil, cover and turn off heat. Stand 12 minutes, then check one egg for firm yolk and white; cool in ice water and peel.
3. Bring water, salt, seasoning, onions, garlic and optional lemon to a boil. Add potatoes; once simmering again, cook 10 minutes. Add sausage and corn and simmer 5 minutes. Test potatoes with a knife and continue until nearly tender before proceeding.
4. Add crab and crawfish. Return to a simmer and begin checking after 4-6 minutes; heat according to their packages and allow extra time if crowded. Remove fully heated portions to a clean serving tray rather than overcook them.
5. Add raw shrimp last. Simmer about 2-4 minutes after the simmer resumes, until the thickest shrimp reach 145°F and the flesh is opaque. Verify potatoes are tender and sausage is heated through.
6. Warm peeled cooked eggs in the hot broth for 1-2 minutes. Drain promptly and serve. Skip the historical five-minute soak when the seafood is already done.

RECIPE NOTES & STORAGE

- Adapted serving card preserves the family batch and mild flavor; separate egg cooking and thawed seafood clarify variables in the original timeline.
- For raw crab or crawfish, follow the labeled cooking method instead of the reheating schedule.
- Chill leftovers in shallow containers promptly; keep at 40°F or below for 3-4 days. Reheat leftovers to 165°F.
- No kitchen test is recorded for this clarified version.

RECIPE BASIS & REFERENCES

FOOD-029 source record

<https://u225x.com/record/FOOD-029>

DAT-0017 source record

<https://u225x.com/record/DAT-0017>

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

SPECIFICATION

GROUP	Six adults / three children
STYLE	Mild
SEAFOOD	Crab / crawfish / shrimp
STATUS	Timeline missing

DEVELOPMENT HISTORY

2026.06.28 / Rev A

Recovered the meal scale and the requirement for a non-spicy staggered finish.

RELEASED MATERIAL / SOURCE LINKS

DAT-0017_crab-boil-notes.txt

NOTES / 2 KB

https://u225x.com/downloads/DAT-0017_crab-boil-notes.txt

CONNECTED RECORDS

DAT-0018

<https://u225x.com/record/DAT-0018>

DAT-0010

<https://u225x.com/record/DAT-0010>

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/DAT-0017>