

Mild family crab boil

FOOD-029 / REV A / 2026.09.01

The public-safe starting batch uses crab, precooked crawfish, raw shrimp, sausage, potatoes, corn, and eggs in a mild seasoned boil. Ingredients enter in stages so delicate seafood is not overcooked; raw shrimp is checked to 145°F.

STATUS	Starting Point
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / STARTING POINT
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Mild family crab-boil starting recipe with staggered cooking and temperature checks.

GOAL

Run a mild seafood boil with staggered timing and a clear raw/precooked boundary.

INGREDIENTS

- 8 lb crab
- 3 lb precooked crawfish
- 24 oz raw shrimp
- 2-3 lb sausage
- 4-5 lb potatoes
- 8-10 ears corn
- 9-12 eggs
- 6 gal water
- 1 cup kosher salt
- 1/2 cup mild seasoning

METHOD / STEPS

1. Start potatoes and eggs for 10 minutes.
2. Add sausage and corn for about 5 minutes.
3. Add crab and crawfish for 4-6 minutes.
4. Add shrimp for 2-4 minutes and verify 145°F.
5. Soak 5 minutes, drain, and serve.

RESULT / WHERE THIS STANDS

Starting Point; validate timing against the actual batch size and seafood condition.

SAFETY / LIMITATIONS

- Keep raw and precooked seafood handling separate and verify current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Staggered timing and raw/precooked separation

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

food-029-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-029-public-summary.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/FOOD-029>