

Oven-cooked snow crab

FOOD-030 / REV A / 2026.09.01

Most retail snow-crab clusters are sold precooked; check the package so reheating is not confused with cooking raw seafood. Reheat example for thawed commercially precooked snow crab; package instructions take precedence.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Most retail snow-crab clusters are sold precooked; check the package so reheating is not confused with cooking raw seafood.

GOAL

Run the first test described in this guide and record the result for oven-cooked snow crab.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A measured two-pound batch with covered oven heating, butter, lemon and storage guidance.

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

COVERED OVEN SNOW CRAB

Adapted from FOOD-030; quantities already embedded in its method are retained and serving details are newly specified.

YIELD	2 main servings or 4 appetizer servings
PREP / WAIT	10 minutes, plus refrigerator thawing
COOK	15-25 minutes

RECIPE INGREDIENTS

- 2 lb commercially precooked snow-crab clusters, thawed
- 1/2 cup water
- 4 tbsp unsalted butter, melted
- 1 lemon, cut into wedges
- 1 tsp mild seafood seasoning (optional)

RECIPE METHOD

1. Read the package to confirm the crab is precooked and follow its heating directions when different. Heat oven to 350°F.
2. Place clusters in a baking dish in a shallow layer. Pour water into the bottom, drizzle with 2 tbsp butter and optional seasoning, and cover tightly with foil.
3. Heat 15-20 minutes, then carefully open the foil away from your face. Continue covered in 5-minute intervals if the center clusters are still cool; package directions govern the reheating endpoint.
4. Serve hot with the remaining melted butter and lemon. This is a reheating recipe, not a method for raw crab.

RECIPE NOTES & STORAGE

- For raw crab, use the product's cooking directions and reach 145°F; do not assume all crab is precooked.
- Refrigerate promptly at 40°F or below; eat within 3-4 days. Reheated leftovers must reach 165°F.
- The ingredient list is organized from FOOD-030's existing example, with measured serving butter added.

RECIPE BASIS & REFERENCES

FOOD-030 source record

<https://u225x.com/record/FOOD-030>

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

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

Reheat example for thawed commercially precooked snow crab; package instructions take precedence.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.

METHOD / STEPS

1. For about 2 lb thawed precooked clusters, heat the oven to 350°F and arrange them in a baking dish with roughly 1/2 cup water.
2. Cover tightly with foil and heat about 15-20 minutes, adjusting for size and the package directions.
3. Check that the meat is hot throughout and serve with melted butter and lemon.
4. For a product labeled raw, use its cooking instructions and verify 145°F internally; refrigerate leftovers promptly.

THINGS TO WATCH FOR

Frozen clusters require different timing. Steam escaping from foil can burn. Do not repeatedly heat and cool seafood or use smell alone as a safety test.

FIRST TEST / WHAT TO RECORD

The package state is recorded and the meat is heated appropriately without becoming dry/rubbery.

RESULT / WHERE THIS STANDS

The package state is recorded and the meat is heated appropriately without becoming dry/rubbery.

TROUBLESHOOTING

- Frozen clusters require different timing. Steam escaping from foil can burn. Do not repeatedly heat and cool seafood or use smell alone as a safety test.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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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.

REFERENCE NOTES

FDA seafood guidance

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

HOW-TO SOURCES

FDA seafood guidance

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

RELEASED MATERIAL / SOURCE LINKS

food-030-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-030-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-030>
