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div&gt;&lt;div&gt;&lt;div&gt;&lt;span&gt;King crab meat tends to be sweeter and

more delicate in flavor compared to Dungeness crab&lt;/span&gt;, which has a mor

e robust and slightly briny taste. In terms of texture, king crab meat is slight

ly firmer and has a more delicate flake, while Dungeness crab meat is slightly s

ofter with a more substantial flake.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div

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&lt;div&gt;&lt;span&gt;King vs Dungeness Crab - The Best Pick for Making Crab Le

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bseafood : king-vs-dungeness-crab-the-best-pick-for-making-cr...&lt;/div&gt;&lt;

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div&gt;&lt;div&gt;&lt;div&gt;&lt;div&gt;&lt;div&gt;&lt;div&gt;Taste is subjective, but &lt;

span&gt;blue crab is generally regarded as sweeter and Dungeness a little more s

alty&lt;/span&gt;. Both are favorites for eating simply seasoned and steamed, of

f a table covered with paper, using mallets and crackers to extract the meat bef

ore dipping it in drawn butter.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&

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iv&gt;&lt;span&gt;Crab Bowl: Blue vs. Dungeness&lt;/span&gt;&lt;/div&gt;&lt;/spa

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