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div><div><div>King crab meat tends to be sweeter and
more delicate in flavor compared to Dungeness crab, 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
offer with a more substantial flake.</div></div></div></div
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<div>King vs Dungeness Crab - The Best Pick for Making Crab Le
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le="padding-bottom:12px;padding-top:0px"><div><div><
div><div><div><div><div><div>Taste is subjective, but <
span>blue crab is generally regarded as sweeter and Dungeness a little more s
alty. 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.</div></div></div></div>&
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iv>Crab Bowl: Blue vs. Dungeness</div></spa
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