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lt;div>King crab meat tends to be sweeter and more delicate in fl
avor compared to Dungeness crab, which has a more robust and slight
ly briny taste. In terms of texture, king crab meat is slightly firmer and has a
 more delicate flake, while Dungeness crab meat is slightly softer with a more s
ubstantial flake.</div></div></div></div></div>&lt
;div></div><div><a data-ved="2ahUKEwiG_5SB5cuDAxX2IUQIHbb
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-dungeness-crab-the-best-pick-for-making-cr...</div></a&gt
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lt;div><div><div>Taste is subjective, but blue crab i
s generally regarded as sweeter and Dungeness a little more salty.
Both are favorites for eating simply seasoned and steamed, off a table covered w
ith paper, using mallets and crackers to extract the meat before dipping it in d
rawn butter.</div></div></div></div></div><div&
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