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King crab meat tends to be sweeter and more delicate in flavor compared to Dungeness crab, which has a more robust and slightly 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 substantial flake.

King vs Dungeness Crab - The Best Pick for Making Crab Legs - Red Crab

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Taste is subjective, but blue crab is generally regarded as sweeter and Dungeness a little more salty. Both are favorites for eating simply seasoned and steamed, off a table covered with paper, using mallets and crackers to extract the meat before dipping it in drawn butter.

Crab Bowl: Blue vs. Dungeness

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In a 2-by-2 table with cells a, b, c, and d (see figure), the odds ratio is odds of the event in the exposure group (a/b) divided by the odds of the event in the control or non-exposure group (c/d). Thus the odds ratio is