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THE NEW YORK TIMES : [Chic Imperishibles? | Can Do.](#)

By [Alex Hawgood](#)



(Jens Mortensen)

To bring canned foods into the gourmet aisle Allegra Brosco had to think fresh. She spent a year researching [Taste](#), her all-natural canned-food line, pictured here, which includes fancy comestibles like grilled Italian eggplant and whole chunk lobster meat from Prince Edward Island, Canada. Handsome blue cans co-art directed by her pal Serge Becker, the nightlife impresario, make the food all the more appealing. “Most of the people I talked to thought there was no way I could pull this off,” says Brosco...The company, based in SoHo, hopes to introduce everything from truffle popcorn to canned vodka. For now, the line was enough to get **Carolyn Bane** cooking — she’s the chef and owner of [Pies-N-Thighs](#) in Williamsburg, Brooklyn, who agreed to whip up a recipe with Taste’s delicious canned crab meat.



(Tony Cenicola)

Serves 2. Adapted from Carolyn Bane, the chef and owner of Pies-N-Thighs in Williamsburg.

4 organic eggs

3 scallions, thinly sliced

1/2 clove garlic, thinly sliced

1 teaspoon sambal (red chili paste)

1 can Taste Dungeness crab, canned salmon may be substituted for the crab, drained

Salt

1 tablespoon peanut oil

1 teaspoon curry powder

Green salad (optional)

Baguette, toasted (optional).

1. In a bowl, whisk the eggs. Mix in the scallions, garlic, sambal, crab and a big pinch of salt.

2. Heat a medium skillet over medium-high heat. Add the oil. When hot, stir in the curry and toast for about 10 seconds. Add the egg mixture and stir gently until the eggs are just set. Serve with green salad or toasted baguette.

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