Salt and Pepper Shrimp Rolls

By [Kay Chun](https://cooking.nytimes.com/search?q=Kay+Chun&action=click&module=byline&region=recipe%20page)

* YIELD4 servings

INGREDIENTS

 Vegetable oil, for frying (about 2 1/2 cups)

½ cup mayonnaise

¼ teaspoon grated garlic

1 teaspoon ground black pepper

½ teaspoon kosher salt

4 hot dog buns, preferably top-split

1 pound peeled and deveined jumbo shrimp (16 to 20 shrimp), tails removed

¼ cup whole (or 2-percent) milk

1 cup cornstarch

2 Fresno chiles, thinly sliced

 Tender cilantro sprigs, for garnish

 Lime wedges, for serving

 In a 12-inch cast-iron or heavy skillet, heat 1 inch of oil over medium-high until an instant-read thermometer registers 350 degrees.

Meanwhile, in a small bowl, combine mayonnaise and garlic; mix well. In a separate small bowl, combine pepper and salt.

 Heat a medium nonstick skillet over medium. Using 1 teaspoon of garlic mayonnaise per bun, spread on outer sides of buns, then toast them until golden, about 1 minute per side. Transfer to plates.

 Season shrimp with about 1 teaspoon of the pepper-salt, dip in milk, then dredge in cornstarch, gently pressing so cornstarch adheres. Working in two batches, fry shrimp until crispy and cooked through, turning halfway, about 2 minutes. Transfer to a paper towel-lined plate to drain. Season with more of the pepper-salt mixture.

 Smear some garlic mayonnaise on the inner center of buns, then divide shrimp among buns. Top with chiles, cilantro and more pepper salt. Serve with lime wedges.