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# Firecracker Shrimp Roll with Crab Aioli

*Chef John*

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Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 45 minutes

**6 soft sandwich rolls, split**  
**1 cup lump crabmeat**  
**1 cup mayonnaise**  
**1 tablespoon chopped fresh tarragon**  
**2 cloves garlic, minced**  
**1 teaspoon fresh lemon juice**  
**1/4 teaspoon Worcestershire sauce**  
**1 pinch + 2 tablespoons cayenne pepper, divided**  
**1 cup flour**  
**1/3 cup cornmeal**  
**4 teaspoons Kosher salt**  
**2 teaspoons paprika**  
**1 cup buttermilk**  
**2 teaspoons bottled hot sauce**  
**1 teaspoon ground chipotle chile pepper**  
**1 teaspoon black pepper**  
**2 pounds (31-40 count) medium shrimp, peeled, deveined and tails removed**  
**1 cup canola oil**  
**2 cups chopped romaine lettuce**

Preheat the oven to 400 degrees.

Scoop out some of the bread from the inside of the sandwich rolls. Toast the rolls in the oven until lightly crisp and golden, 5 to 7 minutes.

Meanwhile, for the crab aioli, in a bowl, stir together the crabmeat, mayonnaise, tarragon, garlic, lemon juice, Worcestershire and one pinch of cayenne. (The crab aioli can be chilled, covered, up to one day.

For the breading, in a shallow dish, stir together the flour, cornmeal, two teaspoons of Kosher salt and the paprika.

In another bowl, whisk together the buttermilk, hot sauce, chipotle pepper, black pepper and remaining two teaspoons each of salt and cayenne. Add the shrimp to the buttermilk mixture, tossing to coat. Let marinate for 5 to 10 minutes.

Remove the shrimp from the buttermilk mixture, allowing the excess to drip off. Toss the shrimp in breading to coat, shaking off any excess. Working in batches, fry the shrimp in hot oil until golden brown and crispy, 1 to 2 minutes per side. Drain on a paper towel-lined plate.

Spread the crab aioli generously over the cut sides of each roll. Fill with lettuce and fried shrimp. Garnish with additional cayenne pepper and hot sauce.

## Sandwiches

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*Per Serving (excluding unknown items): 734 Calories; 69g Fat (81.7% calories from fat); 9g Protein; 25g Carbohydrate; 2g Dietary Fiber; 35mg Cholesterol; 1577mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 10 Fat; 0 Other Carbohydrates.*