

Jack White's Contract Rider Guacamole Recipe

- 8 x Haas avocados (cut in half the long way, remove the pit – SAVE THE PITS THOUGH-, and dice into large cubes with a butter knife. 3 or 4 slits down, 3 or 4 across. You'll scoop out the chunks with a spoon, careful to maintain the avocado in fairly large chunks.)
- 4 x vine-ripened tomatoes (diced)
- ½ x yellow onion (finely chopped)
- 1 x full bunch cilantro (chopped)
- 1 x lime
- Salt & pepper to taste
- Mix all ingredients in a large bowl, careful not to mash the avocados too much. We want it chunky. Once properly mixed and rested, add the pits into the guacamole and even out the top with a spoon or spatula. Add ½ lime to the top layer so you cover most of the surface with the juice. (the pits and lime will keep it from browning prematurely.) Cover with plastic wrap and refrigerate until served. Please don't make it too early before it's served. We'd love to have around 5 pm



Recipe transcription courtesy Jason, a JW fan, a JB fan, a guacamole fan. Haven't tried it yet, hope it's decent