

MAXIM



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WHAT GUYS WANT

MAXIM TURNS SWEET 16

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Alba

Megan
Fox

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and 20 Other
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FISHEL**

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the Call
of Booty!

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and Outs
of Sex
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50 Cent

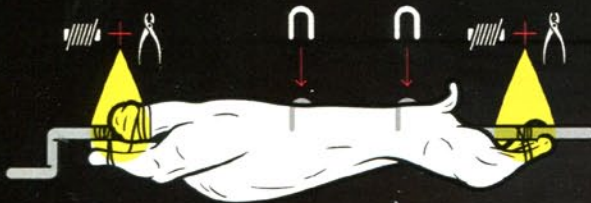
**Steve
Carell**

We'll wait while
you high-five your
16-year-old self.



Spit a Lamb

Award-winning chef **MICHAEL PSILAKIS** on how to make an authentic Greek barbecue that's baa-a-a-d to the bone.



ASSEMBLING THE SPIT AND FIRE

- Motorized roasting spit
- 20 feet of 14-gauge aluminum wire
- Pliers
- 2 U-bolt clamps
- 6 (25-lb.) bags of charcoal
- 30 lbs. wood chips, preferably hickory, soaked overnight in water

1. Take the spit and push it through the opening in the lamb's backside and through the body cavity. The back fork should be secured into the hind legs.
2. Slide the front fork into the shoulders. Then pull the front legs above where the lamb's head would be and fasten them to the spit using wire and pliers. Extend the hind legs in the same fashion.
3. To secure the lamb properly, force one U-bolt through the middle of the back. Move six inches to the rear and fasten the other.
4. Light the fire (it should be about 300°F) and set the motor on the slowest setting. Grab a lawn chair and a six-pack—you're gonna be outside for a while.

THE LAMB

Thanks to the Internet, you can get a lamb delivered to you overnight. To me a fresh whole American lamb is the best in the whole world. Try to get a baby under 30 pounds—those are the most succulent, and you'll be surprised to see there's almost no fat on the animal.

LEMON OIL

In a mixing bowl, combine two quarts fresh lemon juice, one quart extra-virgin olive oil, ¼ cup dry Greek oregano, salt, and black

pepper. Whisk to taste, then just pour it into a bucket.

SEASONING

Wet the lamb down with water inside and out and season with salt and pepper. As it's rotating, just keep basting it with the lemon-oil mixture. Five hours later you'll see that the skin is

starting to crack and pull away, and you're also going to see juices dripping from the animal. After six to seven hours, it's ready to eat right off the spit. Just pull off a piece and you'll get this smoky, salty, crispy, but really lemony sort of skin with soft flesh underneath. Go at it!



This is our kind of torture porn.

PHOTOGRAPHS / ANDREW HETHERINGTON (LAMB); ILLUSTRATIONS / TODD DETWILER