

MAXIM

The hand wash costs more, but it's worth every penny.



RULE # 4 SERVE A MEAT-ONLY MENU

Break free from veggies drowned in mayo (we're lookin' at you, coleslaw). And if anyone whines? Says Texas chef Tim Love, whose annual July 4th barbecue has become "Meat Day," "You complain at that party, you get kicked out."

TIMLOVE'S ALL-MEAT MENU

- Thick-cut pork chops
- Slow-roasted beef ribs
- 1 whole pig
- 2 whole fish
- Beer-can chicken
- Rib eye
- New York strip
- Venison



MERON DIAZ

THE TEACHER GIVES US A SEX ED SEMINAR



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HOT 100 THE DEFINITIVE LIST OF THE MOST BEAUTIFUL WOMEN IN THE WORLD

HANGOVER 2 MONKEYS, THAI HOOKERS & BILL CLINTON

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REAL LIFE HALO BATTLES

12 SECRETS OF THE GRILL



MAXIMIZE RULES OF THE GRILL



RULE #

9

EAT YOUR
MISTAKES



Charred that meat beyond recognition? There's a fix, says chef Tim Love. "Turn it into something else, like killer nachos. Lower the heat on one side and put the nachos there on tinfoil. Keep the fire hot on the other side, shut the lid, and now you've got a beautiful oven with smoke coming across the nachos. The chips will crisp up real nice and absorb some smoky flavor. And the meat will be good and flavorful, but since it's pulled it won't be so chewy."



Short of firing a shotgun at your TV while mainlining whiskey, there's no manlier activity than grilling. Here's our guide to mastering the season, starring our Ultimate Grill Master, *Parks and Recreation's* Chris Pratt.

photographs by **BRYCE DUFFY**

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