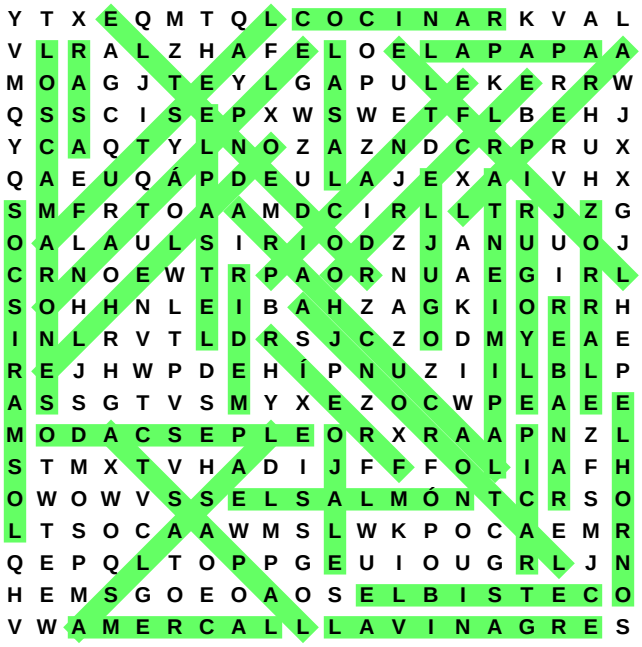
Conexiones (Lesson 8-1A)

Y T X E Q M T Q L C O C I N A R K V A L
V L R A L Z H A F E L O E L A P A P A A
M O A G J T E Y L G A P U L E K E R R W
Q S S C I S E P X W S W E T F L B E H J
Y C A Q T Y L N O Z A Z N D C R P R U X
Q A E U Q Á P D E U L A J E X A I V H X
S M F R T O A A M D C I R L L T R J Z G
O A L A U L S I R I O D Z J A N U U O J
C R N O E W T R P A O R N U A E G I R L
S O H H N L E I B A H Z A G K I O R R H
I N L R V T L D R S J C Z O D M Y E A E
R E J H W P D E H Í P N U Z I I L B L P
A S S G T V S M Y X E Z O C W P E A E E
M O D A C S E P L E O R X R A A P N Z L
S T M X T V H A D I J F F F O L I A F H
O W O W V S S E L S A L M Ó N T C R S O
L T S O C A A W M S L W K P O C A E M R
Q E P Q L T O P P G E U I O U G R L J N
H E M S G O E O A O S E L B I S T E C O
V W A M E R C A L L L A V I N A G R E S

SPICY
THE BEAN
TO SLICE
THE RICE
THE FORK
THE STOVE
THE STEAK
THE YOGURT
THE SHRIMP
THE PLANTAIN
THE GRAPEFRUIT
THE CREAM (LIQUID OR WHIPPED)
TO FRY
THE OVEN
THE SALT
THE PEAR
THE SPOON
THE PASTA
THE GARLIC
THE POTATO
THE SEAFOOD
TO DICE, CHOP
TO GRILL, ROAST
TO COOK
THE CAKE
THE FISH
THE PORK
THE SALSA
THE JUICE
TO MEASURE
THE SALMON
THE VINEGAR
THE ICE CREAM
THE PEPPER (SPICE)

Solution


Y T X É Q M T Q L C O C I N A R K V A L
V L R A L Z H A F E L O E L A P A P A A
M O A G J T E Y L G A P U L E K E R R W
Q S S C I S E P X W S W E T F L B E H J
Y C A Q T Y L N O Z A Z N D C R P R U X
Q A E U Q Á P D E U L A J E X A I V H X
S M F R T O A A M D C I R L L T R J Z G
O A L A U L S I R I O D Z J A N U U O J
C R N O E W T R P A O R N U A E G I R L
S O H H N L E I B A H Z A G K I O R R H
I N L R V T L D R S J C Z O D M Y E A E
R E J H W P D E H Í P N U Z I I L B L P
A S S G T V S M Y X E Z O C W P E A E E
M O D A C S E P L E O R X R A A P N Z L
S T M X T V H A D I J F F F O L I A F H
O W O W V S S E L S A L M Ó N T C R S O
L T S O C A A W M S L W K P O C A E M R
Q E P Q L T O P P G E U I O U G R L J N
H E M S G O E O A O S E L B I S T E C O
V W A M E R C A L L L A V I N A G R E S