

Buen Viaje 2 (Chapter 10)

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

OIL
VEAL
OVEN
RICE
GRILL
CLAMS
TO FRY
PAPAYA
COCONUT
KITCHEN
LETTUCE
LOBSTER
TO ROAST
TO GRATE
SHELLFISH
GRAPEFRUIT
TO TURN AROUND, TO STIR

RIB
BEEF
SALT
FISH
LEMON
STOVE
TO CUT
SLICES
TO BOIL
CHICKEN
TO DICE
CUCUMBER
SAUCEPAN
TO COVER
PIG (PORK)
WATERMELON

POT
LIME
LAMB
CHOP
SUGAR
GARLIC
GRAPES
ONIONS
TO PEEL
TO COOK
OYSTERS
TO SLICE
POTATOES
TO CLEAN
FRYING PAN
PORTABLE STOVE

Solution

