

Conexiones (Lesson 8-1A)

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

SPICY
THE BEAN
THE PEAR
THE LAMB
THE FORK
THE RICE
THE SPOON
THE PASTA
THE POTATO
TO MEASURE
THE LOBSTER
THE CARROTS
THE ICE CREAM
TO GRILL, ROAST
THE CREAM (LIQUID OR WHIPPED)

TO FRY
THE PEAS
THE BEEF
THE EGGS
THE SALT
THE CAKE
THE STOVE
THE SALSA
THE GARLIC
THE YOGURT
THE SEAFOOD
THE PLANTAIN
THE GRAPEFRUIT
THE PEPPER (SPICE)

TO COOK
THE PORK
THE FISH
TO SLICE
THE OVEN
THE KNIFE
THE JUICE
THE STEAK
THE SALMON
THE SHRIMP
THE VINEGAR
TO DICE, CHOP
THE VEGETABLES
THE PEPPER (VEGETABLE)

Solution

