

Conexiones (Lesson 8-1B)

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

TO SALT
EL HONGO
THE OLIVE
THE PAPRIKA
THE SPATULA
THE CODFISH
THE STEW POT
THE TURNOVER
THE PINEAPPLE
TO SMOKE, CURE
TO COOK (SPAIN)
THE CHILE PEPPER
THE SALAD DRESSING
THE GRAPEFRUIT (SPAIN)
THE BREAST (OF CHICKEN OR
TURKEY)

TO BAKE
THE SPICE
THE SMOKE
THE NOODLES
THE SIRLOIN
THE BLENDER
LA SALCHICHA
THE CORKSCREW
EL MELOCOTÓN
THE STRAWBERRY
THE GREEN PEPPER
THE COFFEE MAKER
THE COOKIE, CRACKER
THE MOLD (FOR GELATIN)

TO GRIND
THE BROTH
THE FLAVOR
THE SPINACH
THE CABBAGE
THE MARINADE
THE POT, PAN
THE LEFTOVERS
THE CAN OPENER
EL CHAMPIÑÓN
THE SUCKLING PIG
THE JUICE (SPAIN)
TO MOLD (AS IN JELLO)
THE FRYING (OF A FOOD)

Solution

