## Bon Voyage 2: Chapter 6

 Vocabulary

## BEEF

MEAT
THYME
TO ADD
A DISH
TO STIR
A SAUCE
TO SHRED
TO GRIND
AN ORANGE
A FRYING PAN
TO COOK SOMETHING
A REFRIGERATOR (2)
PORK
VEAL
PASTA
TO CUT
A FRUIT
A ROAST
TO PEEL
A MUSSEL
A RECIPE
A VEGETABLE
A LEG OF LAMB
A REFRIGERATOR (1)
HIGH TEMPERATURE (ON A
STOVE)

FOOD
A POT
A CRAB
SALMON
TO POUR
AN HERB
A GRAPE
AN ONION
A LOBSTER
A RED PEPPER
A RING, A SLICE
A REFRIGERATOR (3)

## Solution

$$
\begin{aligned}
& \text { URUNFRIGIDAIREPUFRFU } \\
& \text { D QASDRAMOHNUUBNIRZNC } \\
& \text { C D U P P M F Y YRERAERE JLNO } \\
& \text { RLNBEGEAXHOIMQMEEBLUU } \\
& \text { UUPCZRLEIVTORUUGSWAP } \\
& \text { ENOOVUOVERUUEGUNB RWE } \\
& \text { T FI S U I R G DLERDMCRREER } \\
& \text { A RV À NMEVECGCEGIKMOCV } \\
& \text { RUR FA US LS Z A FUEOBELTH }
\end{aligned}
$$

$$
\begin{aligned}
& \text { GTNUIEAVÂUAGNMRQRCUU } \\
& \text { I F R V M P C ETUNJQ FTEHUNN } \\
& \text { RUO I E O E A EPNEOLHEQNP E } \\
& \text { F E U F N ÊN U S R W G H URYX F L O } \\
& \text { É B G CTLUSABBVIETETRAR } \\
& \text { RAEEBRECUASENUGREAI TA } \\
& \text { NRUXNONGIONUQ JOBRGCN } \\
& \text { UCZW Q J P UNERECETTEOC G } \\
& \text { UNERONDELLECLAVIANDE } \\
& \text { DUS AUMONLEEEPLUCHERKM }
\end{aligned}
$$

