

Buen Viaje 2 (Chapter 10)

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

OIL
SALT
LIME
CHOP
SUGAR
ONIONS
TO FRY
TO CUT
TO DICE
TO PEEL
TO BOIL
TO SLICE
TO ROAST
TO COVER
GRAPEFRUIT
PIG (PORK)
TO TURN AROUND, TO STIR

POT
RICE
LAMB
OVEN
CLAMS
PAPAYA
PEPPER
CHICKEN
COCONUT
OYSTERS
AVOCADO
POTATOES
SAUCEPAN
CUCUMBER
FRYING PAN
CAULIFLOWER

RIB
VEAL
FISH
STOVE
LEMON
GRAPES
GARLIC
LETTUCE
TO COOK
KITCHEN
FREEZER
TO CLEAN
TO GRATE
SHELLFISH
WATERMELON
STOVE BURNER

Solution

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