## Conexiones (Lesson 8-1B)


to bake
TO GRIND
THE OLIVE
EL DURAZNO
THE CABBAGE
THE SIRLOIN
LA SALCHICHA
THE MEATBALL
GROUND (SING)
EL MELOCOTÓN
TO SMOKE, CURE
THE GREEN PEPPER
THE SUCKLING PIG
THE COOKIE, CRACKER
THE GRAPEFRUIT (SPAIN)

TO SALT
the Smoke
THE SPICE
EL ChORIZO
THE NOODLES
THE SPATULA
THE MARINADE
THE TURNOVER
THE PINEAPPLE
EL CHAMPIÑÓN
THE STRAWBERRY
THE CHILE PEPPER
THE JUICE (SPAIN)
TO MOLD (AS IN JELLO)
THE MOLD (FOR GELATIN)

EL HONGO<br>THE BROTH<br>THE FLAVOR<br>THE BLENDER<br>THE CODFISH<br>THE PAPRIKA<br>THE STEW POT<br>THE POT, PAN<br>THE LEFTOVERS<br>THE CAN OPENER<br>TO COOK (SPAIN)<br>THE COFFEE MAKER<br>THE SALAD DRESSING<br>THE FRYING (OF A FOOD)<br>THE BREAST (OF CHICKEN OR TURKEY)

## Solution

$$
\begin{aligned}
& \text { Y X FRELOMHPNOUTOCOLEM I } \\
& \text { J B W S O ED I FY T SALARA J O C } \\
& \text { A B Q H Y R A M U H A ALORECACM } \\
& \text { I NÓÑ I PMAHCVPOMELOVBO} \\
& \text { CXACEITUNAM J G APSCKS L } \\
& \text { E P C O C H I N ILLLOA FAAANW I } \\
& \text { P N H NÓTNEMIPLLTERFAO D } \\
& \text { SOOZCOGNOHEIADDBESAO } \\
& \text { ERMARECOCUSLROEOTEOM } \\
& \text { B P O R L A Y E Z FE O E A D S ERMO } \\
& \text { A A W UTAGATRAXLMELRFUL } \\
& \text { R I T D DLCUBJORWOPDARHI } \\
& \text { UREIIOOAHLVZOOMALCPD } \\
& \text { T Z J J DVVCBCNTIBMINOLA } \\
& \text { IUT I POADEREZORAOLAMI } \\
& \text { R M R A ENROH JB PAMOSBLDN } \\
& \text { FORLMIMAQOONXXCAHNOOA } \\
& \text { I G D F K N J Z X W I ELIHCCGDC } \\
& \text { K GALLETAAPTESPATULAA } \\
& \text { X ALBÓNDIGAAHCIHCLASC }
\end{aligned}
$$

