

Buen Viaje 2 (Chapter 10)

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

OIL
VEAL
CHOP
LAMB
SUGAR
LEMON
GARLIC
GRAPES
LOBSTER
COCONUT
AVOCADO
TO COOK
TO COVER
TO GRATE
PIG (PORK)
BELL PEPPERS

RIB
RICE
LIME
FISH
SQUID
STOVE
SLICES
TO CUT
TO PEEL
TO DICE
CHICKEN
SAUCEPAN
POTATOES
SHELLFISH
FRYING PAN
STOVE BURNER

POT
OVEN
SALT
GRILL
CLAMS
TO FRY
PAPAYA
TO ADD
KITCHEN
OYSTERS
TO BOIL
TO ROAST
CUCUMBER
GRAPEFRUIT
WATERMELON
TO TAKE (SOMETHING) OFF THE
HEAT

Solution

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