

Realidades 2 (Chapter 7A)

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

FRESH
FROZEN
TO FRY
TO BOIL
TO PEEL
THE STOVE
THE SAUCE
THE DINNER
THE SHRIMP
THE BREAKFAST
THE TABLESPOON
TASTY/DELICIOUS
THE (COOKING) POT
DELICIOUS/RICH/TASTY

BAKED
TO ADD
TO MIX
TO CHOP
TO BEAT
THE BROTH
THE LUNCH
THE RECIPE
THE VINEGAR
THE SHELLFISH
THE INGREDIENTS
TO TASTE/TO TRY
TO LIGHT/TO TURN ON

FRIED
TO CUT
CANNED
TO HEAT
THE OVEN
THE PIECE
THE MEALS
THE GARLIC
TO THROW OUT
THE FRYING PAN
TO LEAVE/TO LET
THE (COOKING) OIL
THE FIRE/THE BURNER

Solution

PELARIERFRITABVCEUMD
XOZREUMLAJXIFJOZSMAR
WJSCUCHARADAOROETJRV
HYCAHRIVREHYTTTJUNIT
RLANZESHIXRAKNIQFNSI
XEMEPVMOPEGRECTRARCH
SNACDGCNRHRIOMTGFAOH
SKRZDABNYIDNETRUGCSY
A O O G E U F O C E G Z X E B C S I N N
LCNBSFDORECCALDOBPNO
SSEEAZGGLLDXRECETAZR
AESNYBNAAEYSJYGPFA TA
NRELUIDRJGRABKLRDZNT
TFTANOCAWSARQOJETGDN
EYITORRHIOBTSPDZVZE
UREAJUTSQJOÉJOBNRMQL
MDCDMIALHORNORTENADA
XHAORSYHZSPHIBJCVGAC
YNYAOLPJCOMIDASNY SJR
ASRAAIKOLLALLSREJWOI