

Buen Viaje 2 (Chapter 10)

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

OIL
BEEF
VEAL
OVEN
LEMON
SUGAR
GRAPES
TO FRY
TO CUT
LETTUCE
COCONUT
OYSTERS
TO ROAST
TO COVER
FRYING PAN
WATERMELON
TO TURN AROUND, TO STIR

RIB
SALT
FISH
LIME
STOVE
CLAMS
CARROT
ONIONS
TO PEEL
CHICKEN
TO DICE
TO SLICE
TO GRATE
CUCUMBER
PIG (PORK)
CAULIFLOWER

POT
CHOP
RICE
LAMB
GRILL
PAPAYA
GARLIC
PEPPER
TO BOIL
KITCHEN
TO COOK
SAUCEPAN
POTATOES
TO CLEAN
GRAPEFRUIT
STOVE BURNER

Solution

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