

Conexiones (Lesson 8-2)

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

BAKED
 TO BAKE
 THE CAN
 TO BOIL
 THE GRAM
 TO INGEST
 THE POUND
 TO GET FAT
 TO THAW OUT
 THE NUTRICION
 THE CHOLESTEROL
 A (DRINKING) GLASS
 THE FRYING PAN, SKILLET

COCER
 TO PEEL
 THE CUP
 THE SKIN
 THE KILO
 THE OUNCE
 TO BOTTLE
 THE BOTTLE
 THE PROTEIN
 TO GAIN WEIGHT
 THE MEASUREMENTS
 THE FAT (IN A FOOD)
 A GLASS OF WINE, CHAMPAGNE
 OR BRANDY

TO CAN
 THE POT
 STEAMED
 THE OVEN
 THE FOOD
 TO FREEZE
 THE ANEMIA
 THE FREEZER
 TO SLIM DOWN
 TO MANUFACTURE
 CHARCOAL GRILLED
 THE PLUMPNESS, FATNESS

Solution

VASOMRFA CONGELADOR JC
DOZCODXEOKFGAXMCHVUR
CSATRWPNTNIRPYLRNJFJA
GEENOPLTZGLANGVRMKLZ
RPLLIIJRAEOATLOAWLLA
AEBPBECIVLSROARRPRBG
LDERYOTINRSRDHLEDOML
ERARPRNONGEAGASNOURE
GILAPAU LRTEOZR RMELRD
NBALLNEZSPYRLNASQAIA
OUBENIOEFKZRILAMCWNK
CSRGPCLWBLATARAIOOH
RAANBOCSULXFTMRK IEMC
VLSOCCIBLLREEBLCREHD
RIACIYSEKANDAAIVNIIX
AMRSOSTHEFIFARICRVPI
LEGEZOMNBDYZTRAHORNO
ENODBHRUAUAUONROHLAW
PTGMPODSUTNPBOTELLAL
UOEUHNXAIMENALLIIMUV