## Conexiones (Lesson 8-1B)



TO SALT
EL HONGO
THE OLIVE
EL CHORIZO
THE PAPRIKA
THE NOODLES
THE MARINADE
THE STEW POT
THE LEFTOVERS
EL CHAMPIÑÓN
TO SMOKE, CURE
THE GREEN PEPPER
THE SALAD DRESSING
THE MOLD (FOR GELATIN)
THE BREAST (OF CHICKEN OR TURKEY)

TO BAKE
THE SMOKE
THE SPICE
the cabbage
THE CODFISH
THE SPATULA
THE POT, PAN
THE TURNOVER
EL MELOCOTÓN
THE CAN OPENER
TO COOK (SPAIN)
THE COFFEE MAKER
THE COOKIE, CRACKER
THE GRAPEFRUIT (SPAIN)
TO GRIND
THE BROTH
THE FLAVOR
THE BLENDER
THE SIRLOIN
THE SPINACH
LA SALCHICHA
THE PINEAPPLE
THE CORKSCREW
THE STRAWBERRY
THE CHILE PEPPER
THE JUICE (SPAIN)
TO MOLD (AS IN JELLO)
THE FRYING (OF A FOOD)

## Solution

$$
\begin{aligned}
& \text { OK GK B X FIDEOSHCUDMSXY } \\
& \text { B DURAZNOILSACANIPSEH } \\
& \text { D W S A C ACORCHOSCAJMTSN } \\
& \text { L ORAEDLOMABXLEHD JEOO } \\
& \text { MLARETEFACLYNRCCWALI } \\
& \text { V ENÓTNEMIPCASOIOSTOO } \\
& \text { U M R S B K V B B M DASLHYAEMA } \\
& \text { AODEOGNOHABFZACTTTIL } \\
& \text { I P U U L B M V A O DV O FLS AULA } \\
& \text { CSNTCORERLPOETAYLALC } \\
& \text { EOYFOAMAXHEUBBSEEROA } \\
& \text { PMCSLZWLSFUUNODOROEB } \\
& \text { S P JEMPANADAMZLCMBDSR } \\
& \text { E E Z GROZEREDAOAOUAIPO } \\
& \text { ECNÓN I PMAHCMRJCZNTÁZ } \\
& \text { R HVGZ Y G ALLETAEBIZATI } \\
& \text { PULHORNEAREGLJFP J/BUR } \\
& \text { I G A S ERFW Y W W I T H X i WV L O } \\
& \text { Ñ AK B A H UMARRMERITURA H } \\
& \text { APODLACBSCWACEITUNAC }
\end{aligned}
$$

