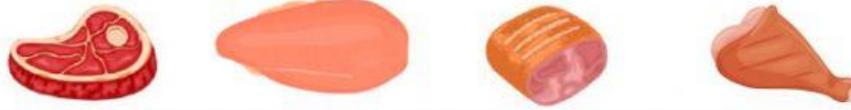
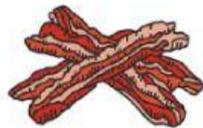


LOS TIPOS DE CORTE (RES, POLLO, CERDO)



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



ALITA
 TOCINO
 CHORIZO
 BISTEC

PECHUGA
 CHULETAS
 EMBUTIDOS
 CARNE MOLIDA

PIERNA
 JAMÓN
 BARBACOA
 ASADO

MUSLO
 SALCHICHA
 PATA
 COSTILLAS