

# Chinese Buffet

Featuring Kung Pao Chicken, Szechuan Beef, Sweet and Sour Pork, Fried rice and Egg Rolls (shown in picture, left to right)

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## Materials

- Chunks of cooked clay (Ecrú, Sweet Potato, Leaf Green, Raw Sienna, Pottery, Lemonade, Green Apple Cadmium Red)
- Air Dry Clay
- Raw Sienna Pastel Chalk
- Glass Paint (Gallery Glass) in Cocoa Brown, Lemonade, and Ruby Red
- A bit of glossy finish
- Small Grater

## Instructions

1. Sweet and Sour Pork. Chop up some of the pottery, lemonade, green apple and cadmium red clays. These are your pork, pineapple, celery and red peppers. In addition, grate some of the pottery clay to add a little texture to the mix.



2. Kung Pao Chicken. Chop some of the ecru and green apple clays. These are your chicken and celery. Chop some of the cadmium red clay as well, but make the pieces longer and thinner than the others. These are those spicy hot peppers that you don't want to eat (but add so much flavor!) The sauce is a 2:1 mixture of lemonade Gallery Glass with cocoa brown Gallery Glass. Combine everything and add it to the pan or plate.



For the sauce, make a 1:1 mixture of cocoa brown Gallery Glass and ruby red Gallery Glass. Mix together and add to the pan.



3. Szechuan Beef. Chop the leaf green clays (relatively finely) and the Raw Sienna clay (a bit larger). These are your chunks of beef and broccoli.



Mix these together with a little of the Cocoa Brown Gallery glass. Add to the plate or pan.



4. Fried Rice. Start by grating some of the cooked ecru clay. Use the finest side to your grater. Grating results in long skinny pieces; perfect for rice!



Next cut chunks of clay from both the sweet potato and leaf green color. These will be carrots and broccoli in our fried rice. Do this just like you would in your real kitchen. Cut off a thin slice from the block. Cut into strips and then cut the other direction to make small chunks.



Mix these together with the rice.

The sauce for these will be a 1:1 mixture of cocoa brown and lemonade Gallery Glass. Mix a drop of

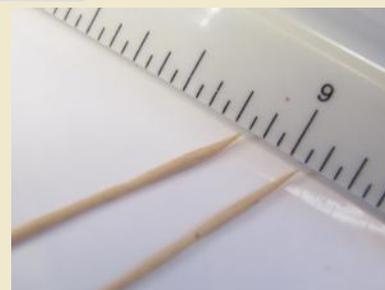
each together and then blend it in with your rice mixture. You don't want it drenched in liquid...just coated. You don't want to lose the colors that you just worked hard to cut up. Add to plate or pan.

5. Egg Rolls. Use the air dry clay for the egg rolls. Grate a little of the raw sienna pastel chalk by running it over some sand paper or an emery board to make a pastel powder. Mix this in with the clay to make a sort of beige color.



Roll the clay into snakes. These should be less than 1/16" in diameter (make 'em as small as you can.) At the very end, roll them with a little pastel chalk on your fingers to darken them up. Let dry.

Cut into small segments (no more than 1/8" long) and put them into the pan. Dry brush them with a little of the gloss glaze.



## Desert Minis, Inc.

Specializing in Small Scale Foods

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