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Strawberry Tart on The Grill

6 servings depending on size

Ingredients

- 2 gluten free pie crusts (such as Wholly Wholesome)
- 4 cups fresh strawberries, hulled and cut in half
- 1 teas lemon juice
- ½ cup sugar (turbinado, raw, palm)
- 2 teas arrowroot starch

Preparation:

1. Heat the gas grill to medium and allow to heat to around 300-350°, using only outer burners.
2. Prepare heavy duty aluminum foil to hold the pie crust and to not leak into grill.
3. Lightly oil (such as Spectrum shortening) the foil where the pie crust will be.
4. Combine in a small bowl arrowroot, sugar and lemon juice. Add strawberries and mix well.
5. Add to pie crust and cook down, about 30 minutes.