

## BBQ Porterhouse with Roasted Vine Tomatoes, Rocket & Roasted Pepper Mayonnaise



### Ingredients

- 4 King Island Trading Porterhouse steaks
- 2 vines of vine-ripened tomatoes
- 4 Tablespoons Mayonnaise, to serve
- 80g roasted red capsicums, roughly chopped
- ½ cup fresh basil leaves, chopped
- Juice of ½ lemon
- 50g baby rocket leaves
- Sea salt & freshly ground pepper
- Olive oil

### Method

1. Place the vines on a baking tray and roast at 200°C with a little oil, salt and pepper until they start to split (about 8-10 minutes).  
Season the steaks with salt & pepper, splash with olive oil & grill on the BBQ to your liking. Rest the steaks.  
Mix together the mayonnaise, basil, capsicum and lemon.

To Serve

Serve the sirloin with the roast tomatoes

*Recipe brought to you by Peninsula Bulk Meats*