

Method for producing vegetable marinade for semi-finished poultry meat products involves sorting, washing, and cleaning vegetable raw materials, which include fresh red hot pepper and fresh garlic, grinding the prepared raw materials with the addition of table salt and khmeli suneli spices to a paste-like consistency, mixing and packaging in airtight container. A mixture of fresh red sweet pepper and fresh yellow sweet pepper is additionally added to the marinade, with the following ratio of components per serving, g: fresh red sweet pepper - 500.0, fresh yellow sweet pepper - 500.0, fresh red hot pepper - 100.0, fresh garlic - 45.0, table salt - 10.0, khmeli suneli spices - 0.5. Grinding of raw materials is carried out in a cutter until a homogeneous mass with a particle size of 2–5 mm is obtained. After mixing, the resulting mass is held for 20–40 minutes at a temperature of +4...+6 °C to stabilize physicochemical and organoleptic properties before packaging.