



THE TASTE OF
TRADITION

Balsamic Vinegar

Crafting a Complete Meal with
Tillie's Nevada 18-Year-Old Balsamic Vinegar



A Taste of Tradition: Crafting a Complete Meal with Tillie's Nevada 18-Year-Old Balsamic Vinegar

There's something magical about a perfectly aged balsamic vinegar. Tillie's Nevada 18-Year-Old Balsamic Vinegar, sourced from Modena, Italy, embodies the rich, velvety depth that only time and tradition can create. Its sweet, tangy complexity makes it a versatile star for every course of your meal, elevating flavors with elegance and ease. Our Balsamic Vinegar recipes below featuring Tillie's Nevada 18-year-old Balsamic Vinegar, will please your palette!

The tangy, sour flavor profile of balsamic vinegar balances flavors in cooking, brightening dishes with its unique balance of sweetness and acidity. Balsamic vinegar has a rich, multi-dimensional taste, with complex flavors layered with subtle notes of fruits, molasses, wood or caramel.

Tillie's Nevada's 18-year-old balsamic vinegar is special because of its **age, craftsmanship, and flavor complexity**, which are the result of a meticulous aging process. Here's what makes it stand out:

1. The Aging Process

- **Time-Intensive:** True aged balsamic vinegar is created over years—sometimes decades—allowing it to develop a syrupy consistency and rich, nuanced flavor.
- **Wood Barrels:** It's aged in a series of wooden barrels (oak, cherry, chestnut, or mulberry), each imparting unique flavor. As the vinegar ages, it reduces naturally, concentrating its sweetness and tang.
- **Quality Over Quantity:** Over 18 years, the vinegar evaporates and thickens, yielding a smaller but higher-quality volume.

2. A Rich, Complex Flavor

18-year-old balsamic vinegar strikes the perfect balance between **sweetness and acidity**. It has a deep, velvety flavor with notes of:

- **Figs, molasses, and dark cherries** from the natural grape must.
- **Wood undertones** from the barrels, adding depth.

Its thick, syrup-like texture makes it ideal for drizzling, glazing, or finishing dishes with elegance.

3. A Mark of Quality

Authentic aged balsamic vinegar, like Tillie's sourced from Modena, Italy, adheres to strict traditions:

- Made only with **grape must** (freshly crushed grape juice) and no additives.
- Produced in Modena or Reggio Emilia, two regions in Italy renowned for their balsamic-making heritage.
- Certified with designations like *Aceto Balsamico Tradizionale di Modena D.O.P.*, ensuring authenticity.

4. Versatility in the Kitchen

The complexity and sweetness of an 18-year-old balsamic vinegar make it a **culinary treasure**:

- **Appetizers:** Drizzle over fresh mozzarella, prosciutto, or crostini.
- **Main Dishes:** Perfect as a marinade for meats, glaze for vegetables, or finishing drizzle.
- **Desserts:** Elevates strawberries, vanilla ice cream, or even chocolate.

It enhances dishes with a gourmet touch—often with just a few drops.

5. A Gourmet Experience

Unlike grocery store balsamic vinegars, which may be mass-produced or diluted, an 18-year-aged balsamic is a product of passion and patience. It's an experience to savor, offering layers of flavor that develop beautifully on the palate.

In short: 18-year-old balsamic vinegar isn't just a condiment; it's a culinary masterpiece. Its time-honored craftsmanship, concentrated flavors, and versatility make it a prized addition to any kitchen. From everyday meals to special occasions, it transforms food into something extraordinary.

From appetizers to dessert, we've crafted simple, mouthwatering recipes to highlight this exceptional balsamic—straight from our Carson Valley table to yours.

Appetizer: Balsamic-Glazed Caprese Crostini

Ingredients:

- 1 baguette, sliced
- 8 oz fresh mozzarella, sliced
- 2-3 tomatoes, sliced
- Fresh basil leaves
- [Tillie's 18-Year-Old Balsamic Vinegar](#)
- Olive oil
- Salt and pepper

Instructions:

1. Brush baguette slices with olive oil and toast until golden.
2. Layer each slice with tomato, mozzarella, and a fresh basil leaf.
3. Drizzle generously with Tillie's balsamic vinegar.
4. Sprinkle with salt and pepper. Serve immediately for a fresh, flavorful bite.



Salad: Classic Balsamic Vinaigrette

Ingredients:

- 1/4 cup [Tillie's 18-Year-Old Balsamic Vinegar](#)
- 3/4 cup extra virgin olive oil
- 1 tsp Dijon mustard
- 1 garlic clove, minced (optional)
- Salt and pepper to taste



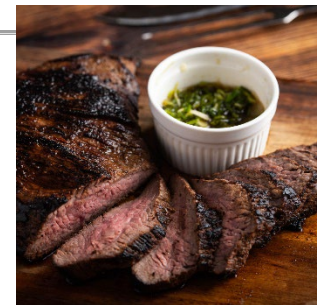
Instructions:

1. Whisk together balsamic vinegar, Dijon mustard, and minced garlic.
2. Slowly drizzle in olive oil, whisking until emulsified.
3. Season with salt and pepper.
4. Toss with mixed greens, sliced apples, walnuts, and crumbled blue cheese for a stunning salad.

Main Course: Balsamic-Marinated Tri-Tip

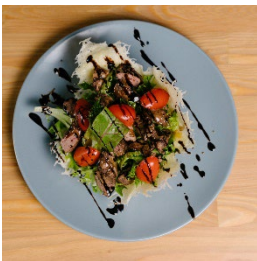
Ingredients:

- 2-3 lb Carson Valley Meats [tri-tip roast](#)
- 1/4 cup [Tillie's 18-Year-Old Balsamic Vinegar](#)
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 1 tbsp fresh rosemary, chopped
- Salt and black pepper



Instructions:

1. Combine balsamic vinegar, olive oil, garlic, and rosemary. Season with salt and pepper.
2. Marinate tri-tip for at least 2 hours (or overnight for richer flavor).
3. Grill or roast at 400°F until medium-rare (about 20-25 minutes per pound).
4. Let rest 10 minutes before slicing. Drizzle with a touch more balsamic before serving.



For leftovers:

Slice into bite-sized pieces and serve on a bed of fresh greens and drizzle with Classic Balsamic Vinaigrette!

Side Dish: Roasted Brussels Sprouts with Balsamic Reduction

Ingredients:

- 1 lb Brussels sprouts, halved
- 2 tbsp olive oil
- Salt and pepper
- 2-3 tbsp [Tillie's 18-Year-Old Balsamic Vinegar](#)



Instructions:

1. Toss Brussels sprouts with olive oil, salt, and pepper. Spread on a baking sheet.
2. Roast at 425°F for 20-25 minutes until golden.
3. Drizzle roasted sprouts with Tillie's balsamic vinegar and toss to coat. Serve hot.

Dessert: Balsamic-Infused Strawberries with Mascarpone

Ingredients:

- 1 pint fresh strawberries, halved
- 2-3 tbsp [Tillie's 18-Year-Old Balsamic Vinegar](#)
- 1/2 cup mascarpone cheese
- 1 tsp vanilla extract
- 2 tbsp powdered sugar
- Fresh mint for garnish



Instructions:

1. Toss strawberries with balsamic vinegar and let sit for 15 minutes to macerate.
2. Whisk mascarpone, vanilla, and powdered sugar until smooth.
3. Spoon mascarpone into bowls, top with balsamic strawberries, and garnish with fresh mint.

A Meal to Remember

Tillie's Nevada 18-Year-Old Balsamic Vinegar takes every dish from good to extraordinary with just a drizzle. Whether it's a crisp salad, perfectly marinated meat, or a simple dessert, its richness and complexity bring harmony to your table.

Savor the tradition. Celebrate the flavor. And enjoy the magic of this handcrafted ingredient, one course at a time.

From our Carson Valley kitchen to yours, cheers to simple meals made extraordinary!

Bonus: Two balsamic vinegar recipes from our archives!

Slow Cooker Balsamic Roast Beef

Ingredients

- 2 - 2 ½ pounds beef cross rib roast
- 1 large onion sliced
- 2 tablespoons garlic minced
- 4 bay leaf
- 1 cup beef broth
- 1 can (5 ½-6 oz) tomato paste
- ½ cup Tillie's Nevada balsamic vinegar
- 1 tablespoon Worcestershire sauce plus 2 teaspoons
- 1 tablespoon Misbeehaven Farm honey plus 2 teaspoons
- 1 tablespoon Dijon mustard plus 2 teaspoons
- 1 sprig fresh rosemary
- ⅓ cup all-purpose flour
- 1 tablespoon parsley dried
- 1 teaspoon salt separated
- 1 teaspoon pepper separated
- 1 tablespoon sugar if needed



Instructions:

1. Coat your beef with 1/2 tsp of salt and 1/2 tsp of pepper. Set aside.
2. In your slow cooker, add the onion, garlic and bay leaves. Place beef over the top.
3. In a medium bowl, combine broth, vinegar, tomato paste, mustard, honey, Worcestershire sauce, rosemary and remaining salt and pepper. Stir until blended. Pour over beef.
4. Cover and cook on low until beef is cooked and tender, 6-8 hours. Discard Bay leaves.
5. Remove beef to a plate and let rest.
6. In a bowl, whisk flour with 1/3 cup water. Add meat juices from crock pot and add with flour and water mixture to a pan. Cover and cook on medium high until simmering for about 20 minutes, whisking occasionally, until sauce thickens to your desired consistency. Add parsley. Taste and add sugar if needed.
7. Slice or shred beef and serve over rice, noodles or potatoes!

Balsamic-Braised Lamb Shanks

Ingredients

- 1/4 cup all-purpose flour
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 1 tsp. coriander, toasted and ground
- 1 tsp. cumin, toasted and ground
- 1/8 tsp. ground cinnamon
- 2 lamb shanks
- 2 tbsp. olive oil
- 4 cloves of garlic
- 1 large yellow onion, diced
- 3 carrots, peeled and cut into chunks
- 4 celery ribs, cut into chunks
- 2 sprigs rosemary, finely chopped
- 2 sprigs thyme, finely chopped
- Zest of 1/2 an orange
- 1/2 cup balsamic vinegar
- 1 cup white wine
- 4 cups chicken stock



Instructions

4. Whisk flour, salt, black pepper, coriander, cumin, and cinnamon together. Roll the lamb shanks in the flour mixture until they are coated. Heat a small Dutch oven (3 to 6 quarts) over medium high heat and sear the lamb shanks on all sides until a good crust forms -- this will take 8 to 10 minutes total.
5. Transfer lamb shanks to a plate and preheat your oven to 325° F. Scrape any crusty bits from the
6. lamb-searing off the bottom of the Dutch oven (don't discard, just scrape them up to loosen them and prevent them from burning). Place the Dutch oven over medium heat and add the garlic, onion, carrots, celery, rosemary, thyme, and orange zest.
7. Cook, stirring occasionally, until the onions are soft and translucent, 10 to 15 minutes. Stir in the vinegar and cook until it has evaporated slightly and thickened further, about 10 to 12 minutes.
8. Return the lamb shanks to the pot and pour the white wine and chicken stock over them. Season

9. the broth with salt to taste, cover the pot, and place it in the oven until the meat is very tender and falling off the bones, about 2 1/2 to 3 hours.
10. Remove the shanks from the pot, covering them with foil to keep them warm, and strain the liquid into a saucepan. Discard the solids. Cook the sauce over medium heat until it has reduced by half (it should yield about 1 1/2 cups). This should take 10 to 15 minutes.
11. Season with salt and pepper to taste and pour it over the lamb shanks.
12. Serve over polenta, rice or mashed potatoes!