



Continuing the legacy

ETTLIN'S RANCHERO SUPPER CLUB

4452 40th Street West
Webster, MN 55088

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club.com

Bar Opens @ 3:30pm
Dining Room Hours
Tues, Wed & Thurs: 5pm - 9pm
Fri & Sat: 5pm - 10pm
Sun: 5pm - 8:30pm

Vacation Hours 2017
Closed July 1 - August 4
Reopening August 5



Owner Heidi stands in front of a poster of her father who bought the Supper Club back in 1972.

Ettl's Ranchero Supper Club in Webster is not just another Midwest supper club. Its roots go back to 1972 when Rudy and Ann Ettl purchased a restaurant with the dream of bringing Rudy's fabulous Swiss recipes to the community. They ran the restaurant for 41 years, growing its reputation in the area. Today, their daughter Heidi, husband Todd and the dedicated staff continue that legacy. They carry on the tradition of bringing a little bit of Switzerland and all its flair to patrons who have enjoyed it throughout the years, as well as new patrons.

The family-operated restaurant prepares its meals from scratch. Some refer to the restaurant as a steakhouse, others a German diner, and some a seafood paradise. The family and staff call themselves a Swiss-inspired supper club that serves a large variety of homemade food.

Food ranges from seafood and fish to steak to German entrees and sides. They also have signature ice cream cocktails and house-made desserts, including sundaes, cheesecake and bread pudding. The menu also features

a wide wine selection and a unique beer list to make every meal even better. The family-friendly restaurant also includes a children's menu.

APPLE TART

(Originally found on a food and wine website in November 2006)

This has been prepared as a course at one of the restaurant's quarterly wine events. It pairs well with a Sauvignon Blanc.



Owners Heidi and her husband Todd with Chef Mike Hoffbeck.



RANCHERO

TART SHELL

Vegetable oil spray
1 1/3 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1 stick unsalted butter, softened
1 large egg yolk mixed with 1 tablespoon water

FILLING

10 tablespoons unsalted butter
1 cup sugar
5 large Granny Smith apples (6 to 8 ounces each)—peeled, cored and cut into 6 wedges each
Salt and freshly ground pepper
2 large eggs
1/4 cup all-purpose flour

Directions:

Preheat the oven to 350. Spray an 11-inch fluted tart pan with a removable bottom with vegetable oil spray. In a food processor, pulse the flour with the sugar, baking powder and salt. Add the butter and egg yolk mixture and process just until the pastry comes together. Turn the pastry out onto a work surface and knead 2 or 3 times. Press the pastry evenly into the tart

pan and refrigerate until chilled, at least 30 minutes.

Line the tart shell with parchment paper and fill loosely with pie weights. Bake for about 35 minutes, until the edge is set. Remove the parchment and pie weights and bake for about 20 minutes longer, until the tart shell is lightly browned all over.

In a very large skillet, melt 2 tablespoons of the butter. Add 1/2 cup of the sugar; cook over high heat until just brown. Add the apples, season lightly with salt and pepper and cook over moderate heat, turning once, until lightly caramelized, 12 minutes.

In a small saucepan, cook the remaining stick of butter over moderate heat until the milk solids brown and the butter is fragrant, about 7 minutes. In a medium bowl, using an electric mixer, beat the eggs with the remaining 1/2 cup of sugar until thick and fluffy, about 3 minutes. Beat in the flour and 1/4 teaspoon of salt, then beat in the browned butter, scraping the milk solids into the custard mixture.

Pour the custard into the shell; arrange the apples in a single layer of slightly overlapping circles. Bake in the lower third of the oven for 45 to 50 minutes, until the custard is puffed and richly browned. Transfer to a rack and cool before serving.

