Blueberry Zucchini Squares

- 2 c. shredded zucchini
- 1/2 c. buttermilk
- 1 tbsp. grated lemon zest
- 3 tbsp. lemon juice
- 1 c. butter, softened
- 2 1/2 c. sugar
- 2 large eggs
- 3 1/4 c. plus 2 tbsp. AP flour, divided
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 c. fresh or frozen blueberries

GLAZE:

- 2 c. confectioner's sugar
- 1/4 cup buttermilk
- 1 tbsp. grated lemon zest
- 2 tsp. lemon juice
- 1/8 tsp. salt

Directions:

1. Preheat oven to 350°. Grease a 15x10x1-in. baking pan.
2. In a small bowl, combine zucchini, buttermilk, lemon zest and lemon juice; toss to combine. In a large bowl, cream butter and sugar until light and fluffy. Beat in 1 egg at a time. In another bowl, whisk flour, baking soda, and salt; gradually add to creamed mixture alternately with zucchini mixture, mixing well after each addition. Toss blueberries with remaining flour; fold into batter.
3. Transfer batter to prepared pan, spreading evenly (pan will be full). Bake 30-35 minutes or until light golden brown and a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.
4. In a small bowl, mix glaze ingredients until smooth; spread over top. Let stand until set.

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Creamy Reuben Soup

Ingredients:

- 4 tbsp. butter
- 3/4 c. onion, chopped
- 1/2 c. chopped celery
- 1/3 c. AP flour
- 1 1/2 c. sauerkraut, drained
- Rye croutons for garnish
- 4 c. water
- 4 tbsp. beef bullion
- 1 1/4 lbs. shredded corn beef
- 4 c. half and half
- 3 c. shredded Swiss cheese

Directions:

1. Melt butter in a large pot over medium-high heat. Cook and stir onion and celery in butter until tender, 5 to 10 minutes. Stir flour into onion mixture. Gradually stir water and bouillon into onion mixture,. Bring to boil, reduce heat to low, and simmer for 5 minutes/
2. Stir corned beef, half and half, 3 cups Swiss cheese, and sauerkraut into pot. Cook, stirring frequently, until soup thickens, about 10 minutes.
3. Garnish with Rye croutons to taste.

Air Fried Chicken

Ingredients:

- 2 c. crushed Ritz crackers
- 1 tbsp. minced fresh parsley
- Cooking spray
- 1 tsp. garlic salt
- 1 tsp. paprika
- 1/2 tsp. pepper
- 1/4 tsp. rubbed sage
- 1/4 tsp. ground cumin
- 1 large egg, beaten
- 1 broiler/fryer chicken (3-4lbs) cut up (can use chicken cutlets as substitute)

Directions:

1. Preheat air fryer to 375°. Spritz the fryer basket with cooking spray.
2. In a shallow bowl, mix the next 7 ingredients. Place egg in a separate shallow bowl. Dip chicken in egg, then in cracker mixture, patting to help coating adhere. Place a few pieces of chicken in a single layer in the prepared basket, spritz with cooking spray.
3. Cook 10 minutes. Turn chicken and spritz with additional coking spray; cook until chicken is golden brown and juices run clear, 10-20 minutes longer. Repeat with remaining chicken.

If using chicken cutlets, cook the same way. Time is 8 minutes on first side, then turn and spray. Cook for 3-4 more minutes. Check if done. Time will vary based on thickness.

Parsnip "Potatoes"

Ingredients:

- 1/2 c. apple cider vinegar
- 2 tbsp. yellow mustard seeds
- 4-5 lbs. parsnips and rutabagas peeled and cut into 1" cubes
- 1/2 pound thick-cut bacon
- 1 large white onion, diced
- 1 tbsp. dark brown sugar
- Kosher salt and freshly ground black pepper
- 2 tbsp. chopped, flat leaf parsley

Directions:

1. Bring vinegar, mustard seeds, and 1/4 cup water to a simmer in a small pot; cook until seeds are plump, 20-25 minutes. Drain; set aside seeds and cooking liquid separately.
2. Place a steamer basket inside a large pot. Add water to a depth of 1". Bring to a boil. Add vegetables to steamer basket. Cover and cook, adding water by 1/2 cupfuls if needed to maintain level of water in pot, until vegetables are very tender but not mushy, about 45 minutes.
3. Meanwhile, place bacon in a large skillet; set over medium-low heat and cook until bacon softens and fat begins to render, about 4 minutes. Add onion; increase heat to medium-high and cook, stirring occasionally, until onion and bacon are browned and crisp, about 10 minutes.
4. Add reserved mustard seeds to bacon mixture and cook until seeds begin to pop, about 1 minute. Turn off heat and stir in brown sugar and reserved mustard seed cooking liquid. Season vinaigrette to taste with salt and pepper.
5. Drain vegetables and return to pot. Using a fork or potato masher, coarsely mash. Stir in vinaigrette; season to taste with salt and pepper. Transfer to a 13x9x2" baking dish; cover with foil. DO AHEAD: Vegetable mash can be made 1 day ahead. Chill.
6. Rewarm vegetable mash, covered, in a 350° oven until just warmed through, 45-55 minutes. Alternatively, place in a microwave-safe bowl and microwave until warmed through (time will vary).
7. Stir parsley into mash. Transfer into a bowl; serve warm or at room temperature.

Can't find rutabagas or parsnips? No worries! You could use a variety of root vegetables instead. Some good substitutes would be turnips, celery root, and even kohlrabi!