Loaded Baked potato soup

* 3 medium potatoes, peeled and sliced
* 2 carrots, chopped
* 3 celery ribs, chopped
* 4 cups water
* ½ onion, chopped
* 3 tablespoons butter, cubed
* 3 tablespoons all-purpose flour
* 1 teaspoon salt
* 1/2 teaspoon pepper
* ¾ cups 2% milk
* ½ cup bacon pieces
* ½ cup shredded cheese

**Directions**

* On the stove top cook the potatoes, carrots and celery in water until tender, about 15 minutes. Drain, reserving liquid and setting vegetables aside.
* In the same pan, saute onion in butter until tender. Stir in the flour, salt and pepper; gradually add milk. Bring to a boil, cook and stir for 2 minutes or until thickened. Gently stir in cooked vegetables, bacon & cheese. Add 1 cup or more of reserved cooking liquid until soup is desired consistency.