Mimosa Roasted Chicken

2 navel oranges

6-7 pound roasting chicken

3/4 teaspoon pepper

1/4 cup butter, softened

4 garlic cloves, minced

1 Tablespoon dried basil

1 teaspoon salt

1/2 teaspoon onion powder

1/2 teaspoon dried marjoram

2 cups champagne

2 onions, cut into wedges

1/2 cup chicken broth

1/2 cup orange juice

Gravy

chicken broth

1 Tablespoon butter

2 Tablespoons flour

Cut 1 orange into slices and the other into wedges.

Slide orange slices under the skin of chicken.

Place orange wedges in cavity.

Sprinkle chicken with 1/4 t. pepper.

Place chicken, breast side up in roasting pan.

Combine butter, garlic, salt, onion powder, marjoram and 1/2 t. pepper.

Rub over chicken.

Bake 30 minutes at 350.

Combine champagne, onions, broth and orange juice.

Pour into bottom of pan and bake until chicken in 160.  (1.5-2 hours)

Cover and let stand 15-20 minutes.

Pour drippings into measuring cup.

Skim fat and reserve 1 Tablespoon.

Add broth to make 1 cup.

Melt butter and reserved fat in small saucepan.

Stir in flour and gradually whisk in broth.

Bring to a boil.  Cook and stir 2 minutes until thickened.

Serve gravy with chicken.