Brisket

10 lbs brisket
First attempt:

- Rinsed off
- mustard
- covered in all purpose seasoning.
- Smoked with ~6oz hickory took just less than 12 hours.
- Rested for 3-3.5 hours in cooler.

little weak on flavor. Might try more seasoning or more wood next time.
also look into separating point and flat

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