Smoked Whole Brisket (Nose-On)





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## Instructions

- 1. Coat brisket in mustard and then apply rub generously.
- 2. Preheat smoker to  $225^{\circ}$ F.
- 3. Smoke for 12–14 hours, wrapping in butcher paper after 6 hours.
- 4. Rest 1–2 hours before slicing.

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